



Winter 2011 Plated Dinner Menu

4 Course Dinner Includes Fresh Baked Bread, Soup, Salad, Entrée and Dessert
\$75/Person

Soup

(Select One)

Broken Arrow's Signature Chicken Tortilla with Avocado
Curried Turkey and White Bean
Crab or Lobster Bisque
Butternut Squash with Chives and Crème Fraiche
Roasted Corn and Poblano Chowder
Asparagus and White Cheddar
Portuguese Three Bean
Gazpacho
Smoked Chicken and Wild Rice
Boston Clam Chowder
Roasted Tomato Bisque
Hearty Buffalo Chili
Beef Minestrone
Chicken Barley

Salad

(Select One)

Baby Green Salad

With Fresh Mozzarella, Cherry Peppers, Tomatoes, Grilled Crostini and a Balsamic Vinaigrette

Spinach Salad

With Shaved Mushrooms, Crispy Bacon, Hard Boiled Eggs, Marinated Onions and a Mustard Vinaigrette

Boston Bibb Salad

With Roasted beets, Pears, Tomatoes, Toasted Almonds and a Port Wine Vinaigrette

Classic Caesar

With Fresh Romaine Lettuce, White Anchovies and a Parmesan Crisp

Tomato Salad

With Vine Ripened Tomatoes, Fresh Mozzarella, Prosciutta with a Basil and Olive Oil Dressing

Field Green Salad

With Candied Pecans, Blue Cheese and a Champagne Vinaigrette

Entrees

(Select 1 or a Combination Plate of 2)

Seared Yellow Fin Tuna

Baby Bok Choy, Sweet Soy, Tempura Shitakes and Sticky Rice

Slow Roasted Prime Rib

Wild Mushroom Bordelaise and Twice Baked Potato with Seasonal Vegetable

Cashew Encrusted Halibut

Fresh Peach Chutney, Watercress and Sweet Potatoes

Medallions of Beef Tenderloin

Roasted Red and Yellow Peppernota and White Truffle Mashed Potatoes

Mustard and Herb Crusted Lamb

Parmesan Potato Chiffalette, Marinated Asparagus, Jalapeno Mint Jelly and a Red Wine Demi

Herb Roasted Airline Chicken Breast

Zucchini and Tomato Gratin, Wild Rice Risotto and a Mushroom Marsala Sauce

Roasted Pork Loin

Wilted Spinach, Yukon Gold Potatoes and a Madeira Maui Onion Reduction

Ruby Red Trout Almandine

Fresh Green Beans, Rice Pilaf and a Browned Sage Butter

Grilled Muscovy Duck Breast

Baby Arugala, Au Gratin Potatoes and a Balsamic Blueberry Glaze

Custom Dinners and Enhancements are Available

Desserts

(Choice of 1)

Chocolate Mousse

With Candied Amaretto Almonds

Cinnamon Flan

With Chantilli Cream

Chocolate Chip Bread Pudding

With Crème Anglaise

NY Style Cheesecake

With Mixed Berry Coulis

Flourless Chocolate Torte

With a Frangelico Sauce

Summer Berry Short Cake

With Cherry Whipped Cream and Mint Syrup

Pineapple Upside Down Cake

With Toasted Coconut Cream

Grand Marnier Glace

With Sugar Dusted Mandarin Oranges

Bourbon Pecan Pie

With Maple Mascarpone

Trio of Sorbet

With Fresh Seasonal Berries and House-Made Biscotti

Dinner Enhancements

Optional First Course

Chilled Thai Shrimp

Rice Noodles, Edamame and Shoestring Vegetables

\$8/Person

Beef Carpaccio

Parmesan Reggiano, Baby Arugala and White Truffle Oil

\$7/Person

Shaved Tenderloin Bruschetta

Grilled Tomato Salsa

\$7/Person

Fresh Mozzarella

Heirloom Tomatoes and a Black Olive Tapenade

\$6/Person

Smoked Scallops

Asian Tomato Coulis

\$8/Person

Maryland Crabmeat Cake

Cilantro Dill Aioli

\$8/Person

California Roll

Cucumber, Crab, Avocado and Seaweed

\$12/Person

Custom Enhancements Available