



2009-2010 Winter Group Three (3) Course Menu

Hors D'oeuvre Selections

(Priced Per Piece, 20 piece minimum)

Hot Passed Hors D'oeuvres

BBQ Pulled Pork, Sweet Potato Cake	\$2.50
Truffle Grilled Cheese Sandwich, Tomato Confit	\$2.75
Buffalo Slider, Aged White Cheddar, Shallot Jam	\$4.00
Blackened Sea Scallop, Avocado Bacon Coulis	\$4.00
Mini Hot Lobster Roll, Tarragon Butter	\$4.50

Cold Passed Hors D'oeuvres

Traditional Poached Shrimp, Cocktail Sauce	\$2.75
Pimento Herb Cheese Crustini, Crispy Serrano Ham	\$2.75
Pastrami Cured Smoked Salmon, Whole Wheat Bilini, Micro Cilantro Salad	\$3.50
Crab and Sweet Corn Salad, Blue Corn Tostada	\$4.00
Chilled Smoked Beef Tenderloin, Garden Herb Pesto, Seeded Flatbread	\$4.50

Dinner Menu

Plated Three Course Dinner \$72++/ person

Groups of 80 or less may select on site from up to three (3) entrée selections for \$90++/ person

First Course Selections

(Select One)

Braised Beef Short Rib

horseradish polenta natural jus and crispy sage

Baby Mixed Greens

toasted pumpkin seeds, roasted tomatillo, spanish blue cheese and sherry vinaigrette

Southwest Chopped Salad

romaine, black beans, corn, avocado, bacon, roasted peppers cilantro vinaigrette

SaddleRidge Caesar Salad

caesar dressing, romaine hearts, parmesan crisp and slow roasted tomatoes

Sweet Potato Bisque

crispy bacon candied pecans

Serrano Wrapped Tiger Shrimp Roasted Tomato Relish

Entrée Selections

1. Select one entrée
2. Select a combination plate. Please speak with Group Sales regarding combination plate options; supplemental charges vary depending on selection.
3. Pre-select up to three entrees with pre-determined numbers due 10 days prior.

All main courses will be served with seasonal vegetables, as well as accompaniments listed with entrée.

Roasted Eggplant

mushroom cous cous, tomato coulis and wilted spinach

Brined and Cured Natural Pork Chop

smoked cheddar mac-n-cheese and smoked apple mustard

Organic Scottish Salmon

roasted garlic mashed potato and vanilla mango chutney

Free Range Half Roasted Chicken

cauliflower gratin and natural sauce

Baked Warm Water Lobster Tail

sweet potato puree and drawn butter

SaddleRidge Smoked Angus Beef Tenderloin

roasted garlic mashed potato and house made steak sauce

Dessert Selections

(Select One)

Apple Cobbler

cinnamon gelato

Banana Pudding Parfait

chocolate sauce and caramelized banana

Dark Chocolate Torte

berry coulis and shortbread

Chef's Selection of Sorbets