

St. Clair Ballroom

ST. CLAIR DINNER BUFFET \$75

25 Guest Minimum

Maximum Service Time of 1-1/2 Hours Applies

Menu Includes Freshly Baked Bread, House Made Butter, Freshly Brewed LaColombe Coffee and Decaffeinated Coffee, Harney & Son's Hot Tea and Iced Tea, Soft Drinks and Water

STARTERS

Select One Soup or Salad (Preset or Served at Table)

SIDES

Select Three

ENTRÉES

Select Three

Chicken Milanese
Parmesan Herb Breading

Bourbon Glazed Salmon
Honey Bourbon Reduction

Italian Meatballs
Rigatoni | Arrabbiata

Chicken Cordon Bleu
Ham | Swiss Cheese

Baked Sole
Creamy Citrus

Sliced Beef Sirloin
Au Poivre

Chicken Piccata
Lemon Caper Butter

Braised Short Ribs
Carrots | Onions | Garlic | Brasiage

Penne
Marinara

Herb Brined Chicken Breast
Garlic Thyme Citrus

Smoked Beef Brisket
BBQ

Eggplant Rollatini
Pomodoro

Roasted Chicken Breast
Wild Mushroom Demi

Marinated Flank Steak
Chimichurri

Roasted Vegetable Lasagna
Quattro Formaggi | Pesto

Lasagna Bolognese
Basil Pesto | Mozzarella | Chef's Ricotta

DESSERTS

Select One

Chef's Selection of Miniature Desserts

Éclair
Cream Puff
Chocolate Tart
Lemon Tart
Pecan Tart
Fruit Tart

Panna Cotta
Chocolate Cake
Carrot Cake
Assorted Cookies
Brownies

Cannoli's
Cheesecake
Mini Cupcakes
Assorted Macaroons
Il Venetian Doughnuts
Il Venetian Gelato

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom

DINNER PLATED

25 Guest Minimum

Menu Includes Freshly Baked Bread, Freshly Brewed LaColombe Coffee and Decaffeinated Coffee,
Harney & Son's Hot Tea and Iced Tea, Soft Drinks and Water

STARTERS

Select One Soup or Salad

INTERMEZZO ENHANCEMENT

Select One

Raspberry Sorbet \$5

Lemon Sorbet \$5

Gazpacho \$5

ENTRÉES

Select Three

8 oz Filet Mignon \$75 | 10 oz Filet Mignon \$85

Roasted Fingerling Potatoes | Seasonal Vegetables | Mustard Demi-Glace

12 oz NY Strip \$75 | 14 oz NY Strip \$85

Garlic Mashed Potatoes | Onion Strings | Horseradish Demi-Glace

16 oz Prime Ribeye \$75

Potato Puree | Haricot Vert | Bourbon Demi-Glace | Horseradish Crema

Braised Short Ribs \$65

Parsnip Puree | Brussel Sprouts

Berkshire Double Pork Chop \$65

Spätzle | Mustard Greens | Whiskey Apple Sauce

Roasted Rack of Lamb \$85

Haricot Vert | Seared Sweet Onions | Brasiage

Roasted Semi-Boneless Half Chicken \$60

Mushroom Ragout | Goat Cheese Dumplings | Seasonal Vegetable

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom

DINNER PLATED

Continued

Herb Brined Semi-Boneless Half Chicken \$60
Potato Gratin | Root Vegetables | Garlic Chicken Jus (GF)

Chicken Breast and Confit Thigh \$60
Wild Rice Pilaf | Apple | Baby Spinach | Natural Jus

Chicken Breast Roulade \$60
Apricot Glaze | Fontina | Almonds | Barley Pilaf | Baby Kale | Fine Herbs

ENTRÉES

Steamed & Split Lobster Tail \$85
Drawn Butter | Twice Baked Potato | Haricot Vert

Pan Seared Faroe Island Salmon \$60
Parsnip Puree | Grilled Asparagus | Lemon Caper Butter

Baked Seabass \$65
Frutti di Mare | Fregola Sarda

Pan Seared Grouper \$65
Wild Rice Pilaf | Roasted Wild Mushrooms | Beurre Monte

Crab Stuffed Rainbow Trout \$70
Horseradish Crumb | Barley Pilaf | Haricot Vert | Lemon Thyme Butter

Shrimp & Penne Puttanesca \$60
Kalamata Olives | EVOO | Capers | Anchovies

Pappardelle & Wild Mushrooms \$50
Mushroom Broth | Shallot | Cream Sherry

Stuffed Delicata Squash \$50
Red Quinoa | Baby Kale | Ricotta Salata | Pepitas

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom

DINNER PLATED

Continued

Eggplant Rollatini \$50
Marinara | Fig Balsamic

Roasted Vegetable Lasagna \$50
Quattro Formaggi | Pesto

DUET ENTRÉES

Surf & Turf \$95
Lobster – Citrus Beurre Blanc
Grilled Beef Tenderloin – Demi-Glace
Risotto | Asparagus

Filet Mignon & Chicken \$85
Grilled Beef Tenderloin – Demi-Glace
Pan Seared Chicken Breast – Wild Mushroom Sauce
Garlic Mashed Potatoes | Haricot Vert

Herb Crusted Filet & Almond Crusted Grouper \$90
Wild Rice Pilaf | Grilled Broccolini

Grilled Sirloin & Pan Seared Chicken Breast \$80
Roasted Fingerling Potatoes | Seasonal Vegetables

Chicken & Salmon \$85
Bell and Evans Chicken Breast | Faroe Island Salmon Filet
Wild Mushrooms | Yam Puree

Pan Seared Chicken Breast & Braised Short Ribs \$85
Parsnip Puree | Brussel's Sprouts

Chicken & Shrimp \$85
Bell and Evans Chicken Breast | Butter Poached Colossal
Shrimp
Goat Cheese Polenta | Glazed Carrots

Braised Short Rib & Dungeness Crab Cake \$95
Seasonal Vegetables | Polentam, | Horseradish Crema

St. Clair Ballroom

DESSERT

Select One

Chef's Selection of Miniature Desserts – Family Style

Lemon Meringue Tart

Lemon Curd, Meringue | Graham Crumble

Chocolate Mousse Cake

Raspberry Sauce | Caramelized Cocoa Nibs

Vanilla Bean Cheesecake

Strawberry Compote | Chantilly Cream

Carrot Cake

Butter Cream Icing | Candied Walnuts

Salted Caramel Dulcey Tart

Caramel | Peanuts

Il Venetian Doughnuts

Il Venetian Gelato