

Corporate Packages

Plated Dinner

Plated Dinner Menu based on a guest list of 50 or more and a 3-hour reception.

Price quotes for smaller groups are available upon request. The Plated Dinner Reception Package is a popular approach for brides who prefer a more formal atmosphere. Plated Dinner Service is the perfect solution for traditional reception spaces.

If more than one Entree or Duet are chosen, an adjustment may apply based on menu selection.

Starters

Tomato Bruschetta on table.

First Course

Please choose one: Either a Pasta, or Salad

Entree

Please choose dinner selections from the accompanying plated entree list.

All menus also include Hearth Baked Rolls with Sweet Butter.

Vegetable / Starch

Please choose one starch and one vegetable

Dessert & Coffee

Delectable fresh filled cannoli's, Italian cookies

Freshly Brewed Colombian Blended Caffeinated Coffee

And Hot Water for Premium Earl Grey, Green Tea, English Tea and Herbal Teas

Plated Dinner

First Course

Choose a Pasta, Soup or Salad

Pasta's

- *Homemade Fusilli ala Vodka*
- *Creamy Pasta Primavera*
- *Parapadelle with a Lemon Garlic Sauce*
- *Homemade Rigatoni with Warm Basil Marinara*
- *Fresh Pasta and Fresh Garden Vegetables in Garlic and Oil*
- *Tortellini with Prosciutto and Sweet Peas in a Panna Romano Sauce*
- *Bow Tie Pasta with Basil and Roasted Red Pepper Sauce garnished with Pine Nuts*
- *Campanelle with a Wild Mushroom Melange & Caramelized Onions in a Bourbon Cream*

Salads

- *Mesclun Salad with Pear Tomatoes, Goat Cheese Medallions and Balsamic Vinaigrette*
- *Caesar Salad with Homemade Croutons, Shaved Locatelli and Classic Caesar Dressing*
- *Frisee, Radicchio & Endive Salad with Glazed Pecans and Dijon Vinaigrette*
- *Watercress Caesar Salad with Pumpernickel Croutons and Manchego Cheese Crisps*
- *A Salad of Mixed Greens with Cherry Tomato, Cucumber, Kalamata Olives and a Lemon Vinaigrette*
- *Spring Greens with Pistachios, Pomegranate Seeds and Feta Cheese, In a Red Currant Vinaigrette*
- *Endive & Watercress Salad with Pears & Bleu Cheese, In Walnut Oil Vinaigrette*
- *Mixed Wild Greens, Gorgonzola Cheese, Pine Nuts and Cracked Pepper with Raspberry Vinaigrette*
- *Radicchio and Baby Romaine Salad with Kalamata Olives, Red Onion and Asiago Dressing*
- *Baby Spinach Salad with Citrus Wedges, Toasted Pine Nuts and Blood Orange Vinaigrette*

Plated Dinner

Seated Entrées

Poultry

- Pecan Chicken with Dijonaise Sauce
- Black & White Sesame Crusted Chicken With a Mandarin Ginger Sauce
- Indian Spice Chicken with Eggplant & Toasted Almonds
- Seven Herb Pesto Stuffed Chicken With Fire Roasted Tomato Coulis
- Turkey Paupiette (Meatball) – Spinach, Prosciutto & Gruyere Cheese with Lemon Butter
- Moroccan Chicken with Olives, Tomato & Saffron
- Chicken Marsala with Shallots, Oyster Mushrooms & Fried Sage
- Autumn Breast of Chicken Roulade Stuffed with Andouille Sausage, Sage & Rosemary
- Grilled Mediterranean Chicken With Tomato Caper Fennel Relish
- Chicken Olivada with Roasted Red Peppers
- Grilled Boneless Thigh in a Tequila, Brown Sugar, Lime & Cilantro Sauce
- Breast of Chicken Stuffed w/ Spinach, Sundried Tomato & Prosciutto w/ a Cassis Demi Glace
- Boneless Breast of Chicken with Asparagus & Boursin Cheese in a Wild Mushroom Sauce
- Pan-Seared Chicken Breast with Herbs and Mushroom Ragout

Beef and Veal

- Skirt Steak with Chimichurri
- Roast Prime Rib of Beef Served Au Jus
- New York Strip Steak with Caramelized Onion & Crumbled Bleu Cheese
- Grilled Sirloin Steak with Stilton Cream (10 oz)
- Medallions of Beef with a Wild Mushroom Demi
- Grilled Rib Eye Steak Seasoned with Cracked Black Pepper, Garlic & Red Pepper Flakes
- Veal ala Picata - Milanese or Marsala

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Beef and Veal

- Grilled Veal Chop with Roasted Baby Peppers
- Prosciutto and Mozzarella Stuffed Veal Chop with Shitake Mushroom Sherry Sauce
- Grilled Tenderloin of Beef (Filet Mignon)
Your Choice of Topped with Blue Cheese - Marinated Tri-color Peppercorn, or Ancho Chile Crusted with Demi-Glace

Pork

- Roast Pork Tenderloin with a White Bean Tomato Ragout
- Grilled Orange Chipotle Glazed Pork
- Prosciutto and Mozzarella Stuffed Pork Chop with Shitake Mushroom Sherry Sauce

Lamb

- Rack of Lamb with a Parma Crust
- Honey & Lavender Roasted Rack of Lamb
- Lemon Rosemary Rack of Lamb
- Butterflied Leg of Lamb Provencal

Fish & Seafood

- Grilled Tuna Steak with Avocado Butter
- Five Spice Tuna with a Sweet Chile Glaze
- Maryland Jumbo Lump Crabcakes (2) with Remoulade Sauce
- Blue Cornmeal Crusted Mahi Mahi with Roasted Tomato and Red Pepper Salsa
- Mahi Mahi with Saffron Tomato Fennel Relish
- Herb Potato Crusted Mahi Mahi, Served with a Lemon Beurre Blanc
- Flounder Filet with Crab and Spinach Mousse and a Champagne Sauce
- Tea Smoked Salmon Filet with Apple Red Onion Marmalade
- Kasha Crusted Salmon
- Chipotle Glazed Salmon with Candied Pepper Bacon & Bell Pepper Salsa
- Thai Spiced Salmon with a Spicy Almond Sauce

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Premium Fish

- Pan Roasted Halibut with Lemon Oregano Jam
- Plantain Crusted Chilean Sea Bass with Mango Glaze
- Chilean Sea Bass with Porcini Mushroom and a Tarragon Cream Sauce

Vegetarian

- Portabella Mushroom with Artichokes and Asiago Cheese in a Roast Red Pepper Sauce
- Baked Herb Polenta (Vegan) with Wild Mushroom and Tomato Ragout
- Vegetable Lasagna Roulade with Basil Marinara
- Zucchini Boat (Vegan) Stuffed with a Bulgar Lentil Pilaf
- Eggplant Parmigiana

DU&T Double Entrée Suggestions

- Tenderloin of Beef Medallions with a Rosemary Demi Glaze and an Herb Crusted Chicken Breast
- Beef Tenderloin Medallions with Wild Mushroom Demi Glaze and Herb Crusted Chilean Sea Bass in Champagne Sauce
- Pasilla Honey Glazed Beef Tenderloin and Crab Cake with Red Pepper & Corn Relish
- Porcini Crusted Petit Filet Mignon with a Wild Mushroom & Chili Demi Glaze and Baked Flounder Filet with Basil Butter
- Spice Rubbed Petit Filet Mignon and Roasted Mahi Mahi with Pineapple Sambal
- Double Thick Honey Dijon Crusted Lamb Chop with a Refreshing Mint Chutney and Blackened Salmon Filet in a Jade Sauce
- Breast of Chicken Stuffed with Boursin and Asparagus in a Shallot Tarragon Sauce and Mediterranean Roasted Salmon with Tomato Coulis

Please Note: Many of our Entrees may be modified to accommodate dietary restrictions



Plated Dinner

Dinner Sides

Vegetables

- Fire Roasted Vegetables
- Julienne Zucchini, Carrots & Summer Squash
- Wilted Baby Spinach with Garlic & Olive Oil
- Cider Glazed Roasted Root Vegetables
- Baby Broccolini in Shallot Butter
- French Ratatouille
- Grilled or Roasted Asparagus
- Broccoli Rabe with Olive Oil

- Creamed Spinach
- Baby Carrots with Cardamom Butter
- Plantanos Maduros
- Brussel Sprouts w/ Bacon & Shallot Butter
- Steamed Broccoli w/ Herbs
- Green Beans w/ Red & Yellow Pepper Confetti
- Green Beans Almondine
- Sautéed Green Beans with Bacon, Caramelized Shallots

Starches

- Oven Roast Baby Potatoes with Rosemary
- Roasted Fingerling Potato
- Creamy Garlic Mashed Potato
- Special Mashed Potato (Cheddar, Sour Cream, Onion, Bacon)
- Mashed Yukon Gold Potatoes with Truffle Oil
- Parmesan & Basil Mashed Potatoes
- Pommes Anna
- Potato Lyonnaise
- Crushed Potato & Artichoke with Garlic Butter

- Wild & Long Grain Rice with Slivered Almonds
- Rice and Beans
- Brown Rice & Lentil Pilaf
- Rice Pilaf
- Fried Rice
- Saffron Rice
- Wild Rice Pilaf
- Spanish Rice
- White Rice

Corporate Plated Dinner with:

California Bar	\$155. per person
Wine and Beer	\$170. per person
Standard Open Bar	\$190. per person
Midway Open Bar	\$200.. per person
Top Shelf Open Bar	\$229. per person

Cityview Rooftop Private Venue Prices

(Inclusive, of Free Parking, and discounted with a Food and Beverage Package attached)

Monday thru Thursday

Days Between 8 am - 3 pm: \$400. per hour (4-hour minimum).

Evenings Between 3 pm - 11 pm: \$1500.

Friday thru Sunday Space Rental:

Friday thru Sunday, Days Between 8am - 3pm: \$500. per hour (4-hour minimum).

Friday Evenings Between 3pm - 12am: \$3900.

Saturday Evenings Between 3pm - 12am: \$4500.

Sunday Evenings Between 3pm - 12am: \$3000.

(These prices are for the venue only; paired with an added food and beverage package. Indoor and outdoor space, for up to a 5-hour event.)