

Skiers Delight

First Course

Alpine Fondue

Served with French Bread and Fruits

Second Course

**Mixed Spring Greens with Candied Walnuts,
Gorgonzola and Pears
Tossed in Balsamic Vinaigrette**

Third Course

**Filet Mignon with Herb Butter
Served with Mountain High
Garlic Mashed Potatoes
And Honey Ginger Organic Carrots**

Fourth Course

**Chocolate Whoopie Pies
Dense and Rich Chocolate Cakes
Sandwich a Silky Marshmallow Filling**

Moonlit Tahoe

First Course

**Lobster Bites in Creamy Lemon Dressing
Assortment of Imported Cheeses
Served with Fig Jelly, Crackers and Fresh Fruits**

Second Course

**Tomato Bisque Soup
With Fresh Herb and Goat Cheese Troutons**

Third Course

Passion Fruit Sorbet

Fourth Course

**Honey and Lavender Roasted Chicken
Served with Heart Shaped Potatoes Au Gratin
And New Baby Vegetables**

Fifth Course

**On Cloud Nine Raspberry Chocolate Mousse
With Whip Cream**

Del Mar

Where the Surf Meets The Turf....

First Course

Shrimp Cocktails

Second Course

**Crab Cakes Served Over
Mixed Spring Greens**

Third Course

**Lobster Tail with Lemon Butter
And Filet Mignon Topped with
Herb Butter Sauce
Served with Golden Horseshoe
Potatoes Au Gratin and French
Green Beans**

Fourth Course

**Kentucky Derby Cake
(Available with or without
Bourbon)**

Winter Warmer

First Course

**Baked Brandy and Nut Brie
With Assorted Crackers and Fresh Fruits**

Second Course

**Hearty White Bean Soup with
French Bread**

Third Course

**Filet Mignon with Stilton and Green
Peppercorn Sauce served with
Roasted Asparagus and Twice Baked
Potatoes**

Fourth Course

**Chocolate Fondue
Served with Marshmallows, Bananas,
Strawberries and Cream Puffs**

Moonstruck

First Course
Antipasto Salad

Second Course
Caesar Salad with
Grape Tomatoes and Garlic Croutons

Third Course
Chicken Parmigiana
Served with Fresh Garlic Bread
And Angel Hair Pasta

Fourth Course
Tiramisu

Party Night

First Course
Wild Mushroom Bouchees

Second Course
Traditional Greek Salad
With Feta, Cucumber, Olives, and Red Onion

Third Course
Choice or Grilled Swordfish basted with Honey
Served with Fresh Creamy Dill Sauce or
Salmon En Papillote
Dressed with Fresh Herbs and Butter,
Lemon Juice and White Wine
Garnished with Julienne sliced Carrot, Leek, and Celery
Served with Golden Dutch Potatoes and Hericot Verts

Fourth Course
Chocolate Macadamia Nut Tort
With Vanilla Bean Ice Cream