

The Wilshire Caterers

PLATED DINNER MENU

All Dinners Include Choice of Appetizer, Salad, Two or Three Entrée Selections, Fresh Vegetable, Potato or Rice, Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee, and Dessert

Appetizers (select one)

Caribbean Black Bean Soup
Lobster Bisque with Fresh Tarragon
Potato Gnocchi with Gorgonzola Sauce
Ravioli with Goat Cheese and Sun dried Tomatoes
Buffalo Milk Mozzarella with Vine-Ripened Tomatoes and Fresh Basil
Penne Pasta with Arugula, Tomatoes, and Fresh Basil with Champagne Vinaigrette

Salads (select one)

Caesar Salad
Mesclun Salad with Raspberry Vinaigrette
Tossed Garden Greens with Lemon Thyme Dressing
Arugula and Goat Cheese with Pine Nuts
Spinach Salad, Wild Mushrooms, and Roasted Garlic dressing
Apple & Pear Arugula Salad with Crunchy Walnuts, Fennel, Goat Cheese and Vinaigrette

Dinner Entrées (select two or three)

Breast of Chicken Marsala, Francaise, Piccata \$44.95
Seared Breast of Duck Beurre Rouge \$49.95
Grilled Norwegian Salmon \$44.95
Crispy Skinned Red Snapper \$54.95
Grilled Jumbo Shrimp with Lemon Pesto \$55.95
Sliced Tenderloin of Beef au Poivre \$54.95
Roast Prime Rib of Beef au Jus \$52.95
Spicy Seared Sirloin Strip Steak \$55.95
Filet Mignon \$57.95
Rack of Lamb Dijon Crusted with Rosemary Sauce \$59.95

Duet Entrees

Petite Filet Mignon & Jumbo Shrimp
Red Wine Demi and Lemon Beurre Blanc
\$80.00 per person

Medallions of Veal & Lobster Tail
Wild Mushroom Cream
\$85.00 per person

All Prices Subject to 21% Service Charge and 7% Sales Tax

Desserts

Chocolate Espresso Crème Brulee
Apple Blossom with Cinnamon Ice Cream
Flourless Truffle Cake with Raspberry Sauce
New York Style Cheesecake with Fresh Fruit Coulees
Homemade Chocolate Dipped Waffle Basket Filled with Vanilla Ice Cream and Berries

Unlimited Wine and Beer for Two Hours @ \$12.00 per person
Open Bar: \$14 per Person (1 Hour)
\$6.00 per Person per Extra Hour

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