conferences
Welcome

Campus Catering is committed to making your event a success. From morning breakfast baskets with freshly brewed coffee, to casual feasts and elegant hors d’oeuvres, our conference menus are filled with fresh, contemporary ideas.

This menu represents only a starting point. Our commitment is to customize menus for your occasion. We will assist with planning your event and offer creative menus, elegant presentations and thoughtful service to provide your guests with a pleasant experience.

We pride ourselves in being able to meet everyone’s catering needs.

All prices do not include attendants or linens for guest tables. Attendants are $175.00 for 5 hours. Linens for guest tables are $22.50 each.
breakfast a la carte

PASTRIES  $2.75 PER PERSON
Assorted Freshly Baked Pastries to include:
Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed Muffins
Served with butter and preserves

COFFEE AND PASTRIES  $5.25 PER PERSON
Assorted Freshly Baked Pastries to include:
Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed Muffins
Served with butter and preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Decaffeinated Herbal Teas, Orange
and Cranberry Juice
breakfast

CONTINENTAL BREAKFAST  $8.50 PER PERSON
Assorted Freshly Baked Pastries to include:
Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed Muffins
Served with butter and preserves
Fresh Seasonal Sliced Fruit and Berries
Orange and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Decaffeinated Herbal Teas

DELUXE CONTINENTAL BREAKFAST  $10.25 PER PERSON
Assorted Freshly Baked Pastries to include:
Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed Muffins
Served with butter and preserves
Fresh Seasonal Sliced Fruit and Berries
Assorted Yogurts
Organic Granola Cereal
Breakfast and Granola Bars
Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Decaffeinated Herbal Teas

HOT BREAKFAST BUFFET  $16.50 PER PERSON
Assorted Freshly Baked Pastries to include:
Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed Muffins
Served with butter and preserves
Fresh Seasonal Sliced Fruit and Berries
Scrambled Eggs with Fresh Herbs
Chicken Apple Sausage, Bacon or Traditional Breakfast Sausage
Breakfast Potatoes or Hash Browns
Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Decaffeinated Herbal Teas
served breakfast

SERVED BREAKFAST $19.95 PER PERSON
Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed Muffins

Please select one:
Home Fries, Hash Browns, Cottage Fries or Fruit Salad

Please select one:
Scrambled Huevos Rancheros with Black Beans, Salsa and Quesadillas; Wild Mushroom and Parmesan Frittata; Traditional Buttermilk Pancakes with Maple Syrup; Almond Crusted French Toast with Maple Syrup and Tomato Mozzarella Basil Egg Strata

Please select one:
Applewood Smoked Bacon, Chicken Apple Sausage, Turkey Sausage and Maple Cured Pork Sausage

Orange and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Decaffeinated Herbal Teas, Orange and Cranberry Juice

CURED SALMON STATION $7.50 PER PERSON
Hard Boiled Eggs, Capers, Caper Berries, Cured Olives, Potato Pancake, Diced Red Onion, Crème Fraiche and Butter Fried Brioche Toast
lunch buffets

**DELI BUFFET $15.50 PER PERSON**
Rare Roast Beef, Smoked Turkey Breast, Cured Ham, Tuna Salad
Provolone, Swiss and Cheddar Cheeses
Assorted Rolls and Sliced Breads
Mustards, Mayonnaise, Horseradish, Olive Oil and Vinegar
Sliced Tomatoes, Red Onions and Leaf Lettuce
Deli Pickles and Cherry Peppers
Old Fashioned Cole Slaw
Rustic Potato Salad
Sliced Fruit and Berries
Assorted Freshly Baked Cookies

**SANDWICH Buffet $15.50 PER PERSON**
Assorted Sandwiches and Wraps to include Roast Beef, Turkey, Tuna, Mozzarella & Tomato
Served with Mustards, Mayonnaise, Horseradish, Olive Oil and Vinegar
Sliced Tomatoes, Red Onions and Leaf Lettuce
Deli Pickles and Cherry Peppers
Old Fashioned Cole Slaw
Rustic Potato Salad
Sliced Fruit and Berries
Assorted Freshly Baked Cookies

**BISTRO OF THE SEA $17.50 PER PERSON**
Arugula Salad, Pancetta, Egg and Truffle Vinaigrette
Roasted Salmon
Jasmine Rice
Grilled Asparagus
Artisan Rolls
Classic Brownies
lunch buffets, cont.

SOUTHERN FLARE BISTRO $17.50 PER PERSON
BLT Salad
Buttermilk Fried Chicken
Mashed Sweet Potatoes
Collard Greens and Black Eyed Peas
Corn Bread
Pecan Bar

SALAD AND PASTA BUFFET $18.50 PER PERSON
Mixed Greens with Shaved Red Onion and Blood Orange Vinaigrette
Penne Pasta with Tomato and Fresh Basil
Rigatoni with Chicken and Artichoke Pesto
Garlic Cheese Bread
Macaroons and Biscotti

CLASSIC CHICKEN BISTRO $19.50 PER PERSON
Panzanella Salad
Lemon Herb Marinated Chicken
Smashed Garlic Potato
Cauliflower with Roasted Tomato Tarragon
Artisan Rolls
Chocolate Chip Cookies

lunch buffets, cont.

TUSCAN BUFFET $20.50 PER PERSON
Mediterranean Antipasto Salad
Grilled Chicken Breast with Asparagus and Tarragon Aioli
Grilled Tuscan Vegetables
Ozio Salad with Pine Nuts and Golden Raisins
Rustic Olive Bread
Seasonal Sliced Fruit and Strawberries with Balsamic Syrup

PACIFIC COAST BUFFET $22.50 PER PERSON
Asian Salad, Napa Cabbage, Shredded Carrot, Cucumber, Green Onion Sesame Vinaigrette
Grilled Miso Salmon with Romaine, Pickled Ginger
Ponzu Grilled Vegetables
Udon Noodles with Thai Peanut Dressing
Sticky Rice Pudding

ALL BUFFETS
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Decaffeinated Herbal Teas served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk and Soy Milk

BOX LUNCHES $14.50 PER PERSON
Roasted Turkey Breast with Gruyere and Honey Mustard on Whole Wheat
Roast Beef with Chinese Mustard and Arugula on Focaccia
Tuna Salad on Whole Wheat Baguette with Lettuce, Tomato and Chive Dressing
Grilled Vegetables and Goat Cheese with Basil Oil on Herb Focaccia
Black Forest Ham, Gruyere Cheese and Whole Grain Mustard on Pretzel Bread
Fresh Mozzarella with Tomato, Basil and Olive Oil on Ciabatta
Box Lunches include Sandwich, Chips, Seasonal Whole Fruit, Cookie and Soft Drink
beverage stations

COFFEE $2.50 PER PERSON
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Decaffeinated Herbal Teas served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk and Soy Milk

COFFEE AND WATER $4.25 PER PERSON
Bottled Spring Water
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Decaffeinated Herbal Teas served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk and Soy Milk

COFFEE, WATER AND SOFT DRINKS $5.50 PER PERSON
Bottled Spring Water
Assorted Canned Pepsi Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Decaffeinated Herbal Teas served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk and Soy Milk

WATER AND SOFT DRINKS $3.25 PER PERSON
Bottled Spring Water
Assorted Bottled Pepsi Soft Drinks
KASHI AND GRANOLA BARS  $2.50 PER PERSON
SOFT PRETZELS WITH MUSTARD  $3.00 PER PERSON
ASSORTED COOKIES, BROWNIES AND BISCOTTI  $2.50 PER PERSON
GIGANTIC OTIS SPUNKMEYER COOKIES  $2.00 PER PERSON
GINGER SNAPS, LEMON TEA COOKIES AND WHOOPIE PIES  $3.50 PER PERSON
ASSORTED CANDY BARS  $1.50 PER PERSON
NOVELTY ICE CREAM BARS  $2.50 PER PERSON
ROOT BEER FLOATS WITH VANILLA ICE CREAM  $3.75 PER PERSON
FRESH SLICED FRUIT OF THE SEASON  $3.75 PER PERSON
GOURMET CHEESE TRAY  $3.00 PER PERSON
tray passed hors d’oeuvres

Served for 120 minutes. $22.50 per person.

Please select six:

**HOT**
- Potato Wrapped Shrimp, Sweet Chili Sauce
- Korean Short Rib, Fried Noodles in Take Out Container with Chopsticks
- Lobster Bisque, Caviar, Crème Fraîche
- Tomato Soup, Miniature Grilled Cheese
- West Indian Shrimp Cake, Lime Créme Fraiche
- Chicken Samosas Seasoned Lightly with Indian Spices
- Mini Cheeseburger Sliders
- Vietnamese Spring Roll, Nuoc Cham Sauce
- Calamata Olive Tart
- Truffled Risotto Cake, Warm Artichoke Tapenade
- Artichoke Goat Cheese Tartlet
- Creole Chicken, House-made Orange Marmalade
- Fried Oysters, Rémoulade Sauce
- Island Conch Fritters, Sambal Mayo

**COLD**
- Coffee Crusted Tenderloin, Yucatan Tomato Chutney
- Pepper-Seared Ahi, Asian Slaw
- Foie Gras Torchon, Butter Fried Brioche Fig Onion Marmalade
- Bruschetta with Olive Tapenade
- Bruschetta with Eggplant and Roasted Pepper
- Grilled Tenderloin Crostini, Stilton and Caramelized Onion
- Argentine Beef, Chimichurri Sauce
- Lime-Coconut Scallop Ceviche on Hand Fried Tortilla
- Roasted Shrimp, Tarragon-Pernod Aioli
stationary hors d’oeuvres

Minimum of 25 people.

FONDEE STATION  $8.95 PER PERSON
BRIE AND WILD MUSHROOM FONDUE
Cubes of French Bread and Focaccia, Hand Rolled Breadsticks, Sliced Apple, Roasted Rosemary New Potatoes, Julienne Raw Red and Yellow Bell Pepper, Blanched Broccoli Florets, Green Beans

IRISH CHEDDAR AND STOUT FONDUE
Baby Red Potatoes, Brussel Sprouts, Grilled Apple Chips, Cauliflower Florets, Roasted Carrots and Turnips, Grilled Lamb, Toasted Soda Bread

NACHO STATION  $5.95 PER PERSON
HOUSE MADE NACHO CHIPS
Corn and Black Bean Salsa, Roasted Tomatillo Salsa, Yellow Tomato Avocado Salsa, Tomato-Serrano Salsa, Jalapenos, Chopped Black Olives, Hand Ground Guacamole, Sour Cream, Melted Cheddar Cheese, Shredded Chicken, Roast Pork Tacquito

Add Spicy Shrimp Ceviche “Shooters” with Cilantro and Tortilla Crisps

MASHED POTATO MARTINI STATION  $7.25 PER PERSON
MASH OF YUKON GOLD POTATOES WITH CREAMERY BUTTER
Shredded Szechwan Duck, Ground Mongolian Lamb, Scallions, Sour Cream, Crumbled Blue Cheese, Caramelized Onions, Blanched Broccoli, Shaved Parmesan, Sautéed Kennett Mushrooms, Frizzled Leeks
TASTING TABLE $11.95 PER PERSON
BAKED BRIE WHEEL WITH APRICOT AND ROSEMARY CHUTNEY
Individual Crudites of Jicama, Haricot Vert, Wax Bean, Carrot and Cucumber with Lemon Crème Fraîche
Country Pâté with Caper Berries, Gherkins, Cipolini Onion in Balsamic Vinegar, Whole Grain Mustard
Sliced Baguette and Seasoned Lavash

PAELLA STATION $12.95 PER PERSON
Must be chef attended at additional cost.
Paella
Saffron Rice, Chorizo, Shrimp, Chicken, Mussels, Clams, Saffron, White Bean Hummus with Flatbreads
Corn and Potato Salad
Quinoa Salad
Black Bean Salad

BRUSCHETTA STATION $5.95 PER PERSON
HERBED CROSTINI, GARLIC CROUTADES, Brioche Toast Points
Sicilian Caponata, Roma Tomato and Basil, White Bean Puree with Truffle Oil and Parmesan
Three Olive Tapenade, Asparagus and Sardine with Lemon, Parsley, and Sea Salt

MEDITERRANEAN STATION $7.95 PER PERSON
FLATBREADS, LAVASH AND ARTISAN LOAVES WITH GRILLED VEGETABLES
Baba Ghnoush and Hummus, Olive Bar, Lentil Mint Salad, Feta Cheese, Roasted Stuffed Peppers
Filled with Pine Nuts and Spices, Classic Greek Salad
Tomato, Cucumber, Bell Pepper, Onions, Oregano, Olives and Feta
Add International Cheeses and Cured Meats

CURED SALMON STATION $14.95 PER PERSON
TRIO OF GRAVLOX
Brandy and Dill, Whiskey and Pepper, Aquavit
Diced Egg Yolk and Whites, Capers, Caper Berries, Cured Olives, Potato Pancake, Diced Red Onion,
Crème Fraîche, and Butter Fried Brioche Toast
tasting stations

ALL ENTRÉE STATIONS ARE $12.95 PER PERSON.

SOUTHERN COMFORT
- Popcorn Shrimp with Spicy Mayonnaise
- Carolina Pulled Pork
- Mashed Potatoes and Gravy
- Creamed Spinach

CLASSIC BISTRO
- Marinated French Green Beans with Crumbled Goat Cheese and Pine Nut Vinaigrette
- Asparagus Salad with Horseradish Vinaigrette
- Braised Boneless Beef Short Ribs
- Creamy Parmesan Polenta

CLASSIC ITALIAN
- Roman Style Artichoke Salad with Roasted Peppers and Parmesan
- Eggplant Parmesan with Vine-ripened Tomatoes
- Cavatappi with Caramelized Vegetable Bolognese and Toasted Pine Nuts
- Chicken Francese with Lemon and Capers

MEXICAN FLAVORS
- Jicama, Bean and Corn Salad with Shrimp
- Traditional Carnitas with Warm Corn and Flour Tortillas
- Lobster and Chili Quesadillas
- Dirty Rice

ASIAN FLAVORS
- Asian Salad, Napa Cabbage, Shredded Carrot, Cucumber, Green Onion Sesame Vinaigrette
- Stir Fried Rock Shrimp Lettuce Wraps with Carrots, Bean Sprouts, Chopped Peanuts and Thai Peanut Sauce
- Pad Thai
- Stir Fried Jasmine Rice with Crunchy Vegetables

FLAVORS OF THE CARIBBEAN
- Red Beans and Rice
- Jerk Chicken
- Fried Plantains
- Braised Summer Greens Jamaican Style

BRASSERIE
- Arugula Salad, Pancetta, Egg and Truffle Vinaigrette
- Asparagus Risotto
- Chicken Roulade Of Spinach and Morel Mousse with Thyme Jus Lie
- Mashed Clementine Carrots

PASTAS
- Rigatoni, Sausage, Garlic and Rapini
- Cavatappi, Caramelized Vegetable Bolognese and Roasted Pine Nuts
- Grilled Chicken Arabiaata, Penne Pasta with Roasted Tomato and Caramelized Eggplant
- Garlic Cheese Bread

SOUTHERN FLAVORS
- BLT Salad
- Pulled Carolina Pork BBQ
- Artesian Stone Ground Grits
- Biscuits and Cornbread with Honey Butter

DESSERT STATIONS $7.50 PER PERSON
- Bite Sized House-baked Assorted Cookies, Brownies, Blondies And Dessert Bars
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas, Monin Flavored Syrups, Whipped Cream, Shaved Chocolate, and Rock Candy Sugar Sticks
ALL DINNER BUFFETS ARE $19.99 PER PERSON.

ITALIAN BUFFET
- Arugula Salad, Pancetta, Egg and Truffle Vinaigrette
- Fire Roasted Peppers with Fresh Mozzarella and Mummified Olives
- Penne with Tomatoes, Basil and Garlic
- Fennel Crusted Sea Bass with Tomato Vinaigrette
- Chicken Francaise with Lemoni and Caper
- Tuscan Style Potatoes
- Bread and Focaccia
- Classic Tiramisu

ASIAN BUFFET
- Asian Salad, Napa Cabbage, Shredded Carrot, Cucumber, Green Onion Sesame Vinaigrette
- Vietnamese Flank Steak with Baby Bok Choy and Shiitake Mushrooms
- Roasted Pork Loin with Chinese Five Spice and Honey Star Fried Jasmine Rice with Crunchy Vegetables
- Pad Thai
- Hunan Eggplant
- Chinese Five Spice Chocolate Tarts
- Almond Cookies

SOUTHERN BUFFET
- BLT Salad
- Macaroni and Cheese
- Buttermilk Fried Chicken
- Braised Boneless Beef Short Ribs
- Artisan Stone Ground Grits
- Creamed Spinach
- Corn Bread
- Strawberry Shortcake

AMERICANA BUFFET
- Iceberg Lettuce Wedges with Thousand Island Dressing
- Carved Roast Sirloin
- Grilled Chicken with Rosemary and Garlic
- Macaroni and Cheese
- Sage and Mushroom Stuffing
- String Bean Casserole
- Buttermilk Biscuits
- Berry Cobbler and Assorted Cakes

CLASSIC BISTRO
- Marinated French Green Beans with Crumbled Goat Cheese and Pine Nut, Champagne Vinaigrette
- Asparagus Salad with Horseradish Vinaigrette
- Sautéed Sea Bass, Lemon and Caper Sauce
- Slow Braised Short Ribs with Mustard and Caramelized Shallot Glaze
- Truffled Potatoes Gratin
- Bistro French Fries with Parsley and Garlic
- French Baguette
- Slized Seasonal Fruit and Berries

MEDITERRANEAN BUFFET
- Tomato Cucumber Feta Salad
- Roman Style Artichoke Salad with Roasted Peppers and Parmesan
- Spanish Tarragon Chicken
- Salmon with Fennel, Leeks and Tomato
- Cavatappi with Caramelized Vegetable Bolognese and Toasted Pine Nuts
- Mediterranean Couscous and Lentil Salad
- Grilled Ciabatta Bread
- Slized Seasonal Fruit and Strawberries with Balsamic Syrup
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GRILLED PORK TENDERLOIN OVER SPAETZLE</strong></td>
<td>$27.99 Per Person</td>
<td>Napa Cabbage with Crispy Pancetta and a Dried Fruit Demi-glace</td>
</tr>
<tr>
<td><strong>BRÄSIED BONELESS BEEF SHORT RIBS AND ARTISAN STONE GROUND GRITS</strong></td>
<td>$34.99 Per Person</td>
<td>Roasted Root Vegetables Accented with a Turmeric Emulsion</td>
</tr>
<tr>
<td><strong>CORIANDER DUSTED CHICKEN AND POTATO-GOAT CHEESE GRATIN</strong></td>
<td>$26.99 Per Person</td>
<td>Chanterelle Mushrooms, Fava Beans and Spring Onions</td>
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<tr>
<td><strong>CHICKEN RÖLLADE OF SPINACH AND MOREL MOUSSE WITH THYME JUS LIE</strong></td>
<td>$26.99 Per Person</td>
<td>Mashed Clementine Carrots, Fried Chervil Potatoes</td>
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<tr>
<td><strong>MISO GLAZED SALMON FILLET WITH THAI BASIL SAUCE</strong></td>
<td>MARKET PRICE</td>
<td>Basmati Fried Rice and Pan Seared Garlic Pea Shoots</td>
</tr>
<tr>
<td><strong>FENNEL CRUSTED SEA BASS WITH TOMATO VINAIGRETTE</strong></td>
<td>MARKET PRICE</td>
<td>Parsnip Mash and Baby Carrots</td>
</tr>
<tr>
<td><strong>FILET MIGNON MADEIRA-PEPPER SAUCE</strong></td>
<td>$40.49 Per Person</td>
<td>Caramelized Shallot, Truffle Potato Gratin, Yellow Wax Bean</td>
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<td><strong>STEAK FRITES WITH HERB BUTTER</strong></td>
<td>$40.49 Per Person</td>
<td>Sautéed Exotic Mushrooms with Spinach, Crispy Potato Wedges</td>
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<tr>
<td><strong>FLANK STEAK</strong></td>
<td>$34.49 Per Guest</td>
<td>Lobster Macaroni and Cheese, Butter Beans with Roasted Tomato and Tarragon</td>
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<tr>
<td><strong>SKILLET SEARED VEAL CHOP</strong></td>
<td>$40.49 Per Person</td>
<td>Truffle Buttered Gold Potato</td>
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<tr>
<td><strong>LAVENDER CRUISED RACK OF LAMB</strong></td>
<td>$40.49 Per Person</td>
<td>Vegetable Ratatouille and Provencal Potato Tart</td>
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<td><strong>SEARED DIVER SCALLOP</strong></td>
<td></td>
<td>Watercress Emulsion</td>
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<tr>
<td><strong>PORTION OF:</strong></td>
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<td><strong>Please Pick Two for $46.49 per person.</strong></td>
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<tr>
<td><strong>GRILLED FLAT IRON STEAK</strong></td>
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<td>Wild Rice Cake, Squash and Tomato Casserole</td>
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<tr>
<td><strong>SKILLET SEARED CRAB CAKE</strong></td>
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<td>Warm Tarragon Pepper Vinaigrette</td>
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<td><strong>FILET MIGNON</strong></td>
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<td>Caramelized Shallot and Madeira-pepper Sauce</td>
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<td><strong>GRILLED MISO SHRIMP</strong></td>
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<td>Rustic Mashed Potatoes</td>
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<td><strong>KONA KAMPAI SUSHI GRADE YELLOW TAIL</strong></td>
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<td>Fennel Pollen, Braised Fennel Tomatoes, Leeks, Saffron</td>
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<td><strong>BRAISED PORK BELLY</strong></td>
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<td>Field Mushrooms, Artisan Grits</td>
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served dinner
dinner accompaniments

**SALAD**  Please Select One

**ARUGULA SALAD**
Pancetta, Egg and Truffle Vinaigrette

**DUCK CONFIT SALAD**
Watercress, Poached Pear, Stilton Cheese, Pomegranate Vinaigrette

**MIXED FIELD GREEN SALAD**
Warm Goat Cheese Cake, Herb Citrus Vinaigrette

**STEAHOUSE WEDGE**
Tomatoes and Crumbled Blue Cheese Dressing

**HEARTS OF ROMAINE WITH CAESAR DRESSING**
Focaccia Crostini, Tomato Compote and Shaved Locatelli Cheese

**BABY GREENS TOSSED IN BALSAMIC VINAIGRETTE**
Crostini Topped with Olive Tapenade

**DESSERT**  Please Select One

**CHOCOLATE LAVA CAKE**
Chocolate Cake with Molten Ganache Center, Caramel Crème Anglaise

**STRAWBERRY SHORTCAKE**
Individual Baked Shortcake, Strawberries, Whipped Cream

**CHEF’S SEASONAL BREAD PUDDING**
with Flavored Crème Anglaise

**POACHED PEAR**
Wine Poached, Mascarpone Filled Pear, Zabaglione

**RICOTTA CHEESE CAKE**
Individual Ricotta Cheese, Citron and Citrus Mostarda

**SEASONAL CREME BRULEE**

**SEASONAL COBBLER**
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