

MISTRAL DINNER PARTY MENU 1- 3 COURSES - \$35 PER PERSON

TITLE OR PERSONAL GREETING SECTION

SOUP OR SALAD (CHOOSE 2 ITEMS)

SPICY SEAFOOD CHOWDER

CALAMARI, SHRIMP, AHI TUNA, SALMON, SWEET PEPPERS, ROASTED TOMATO CHOWDER

MIXED ORGANIC GREENS

CHERRY TOMATOES, TOASTED WALNUTS, BALSAMIC VINAIGRETTE, BLUE CHEESE

CAESAR SALAD

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

ENTREE (CHOOSE 3 ITEMS)

GRILLED WILD GULF PRAWN RISOTTO

ORGANIC BABY SPINACH, APPLEWOOD SMOKED BACON, CHERRY TOMATOES, LEMON INFUSED OLIVE OIL

GRILLED MARINATED SKIRT STEAK

TERIYAKI MARINADE, GARLIC MASHED POTATOES, FRESH VEGETABLES, CRISPY ONION RINGS

ARTICHOKE-3 CHEESE RAVIOLI

ROASTED SEASONAL VEGETABLES, SAN MARZANO TOMATO SAUCE, SWEET BASIL, PARMESAN

PAN ROASTED WILD KING SALMON OVER GREEK SALAD

TOMATOES, CUCUMBERS, RED ONION, KALAMATA OLIVES, FETA, CITRUS VINAIGRETTE

OAK FIRE BAKED PAELLA

GULF SHRIMP, MUSSELS, CHICKEN, ANDOUILLE SAUSAGE, PEAS, TOMATOES, SWEET PEPPERS, SAFFRON RICE, SHELLFISH BROTH

DESSERT (CHOOSE 2 ITEMS)

CHOCOLATE CHAMBORD GANACHE

CHOCOLATE CRUMB CRUST, WHIPPED CREAM, RASPBERRY COULIS

SEASONAL CREME BRULEE

GRAND MARNIER, CARAMELIZED SUGAR CRUST

VANILLA- ALMOND PANNA COTTA

MANGO-LIME COULIS, FRESH STRAWBERRIES

HOSTED WINES

HERE WE WILL LIST THE WINES YOU HAVE CHOSEN WITH YOUR MEAL, IF APPLICABLE