

Dinner

THE CRYSTAL BALLROOM & LOUNGE



Plated Entrées

Includes entrée with accompaniments, soup or salad, dinner rolls with butter, dessert, and gourmet coffee service.

Grilled Eggplant ^(GF)

served alongside a portobello mushroom stack with sundried tomato ragout

Wild Mushroom Gnocchi

with a sweet garlic and herb cream sauce

Chicken Piccata ^(GF)

lightly breaded chicken breast with a lemon cream sauce and capers

Chicken Wellington

chicken breast and mushroom duxelle wrapped in a puff pastry

Stuffed Chicken

filled with boursin cheese and mushrooms

Almond Crusted Whitefish ^(GF)

with sun-dried cherries and a lavender butter sauce

Sea Scallops ^(GF)

with a vanilla butter sauce

Grilled Atlantic Salmon ^(GF)

served on a bed of spicy hoisin sauce

Braised Short Ribs

with a peppercorn demi-glace

Filet Mignon

6 or 8 oz. filet mignon with a mushroom demi-glace

Filet and Breast of Chicken Duet ^(GF)

4 oz. filet mignon and a 6 oz. chicken breast with a port wine reduction

Filet and Seafood Duet ^(GF)

4 oz. filet mignon and choice of 4 oz. salmon, scallops, or white fish

Accompaniments

grilled asparagus bundle
green bean bundle
haricot vert and shallots
sweet corn risotto
broccoli soufflé
pomme william

herb roasted red potatoes
whipped potatoes
potatoes au gratin
sweet potato dauphinoise
shiitake and asparagus risotto
saffron rice

Salads

Classic Caesar Salad

crispy romaine, parmesan cheese, and homemade croutons served with caesar dressing

Poached Pear Salad

mesclun greens and cabernet poached pear with herb boursin cheese served with candied walnuts and raspberry pomegranate vinaigrette

House Signature Salad

mixed greens, cucumbers, diced tomatoes, and carrots served with champagne vinaigrette

Soups

tomato basil
lobster bisque
chicken and rice
potato leek
chilled gazpacho

Desserts

raspberry sorbet ^(GF)
lemon sorbet ^(GF)
cheesecake
white chocolate mousse ^(GF)
caramel swirl cake
chef's custom-created desserts