

## ***Dinner Entrees***

*All Entrees are Served with Bakery Rolls, Butter, and Chef's choice of Seasonal Vegetable, Potato or Rice, Selection of Freshly Brewed Coffee, Decaffeinated Coffee, Iced and Hot Teas and your selection of Salad and Dessert*

### ***Breast of Chicken Florentine***

*Seared Breast of Chicken on a Bed of Braised Spinach with Lemon,  
Onions and Parmesan Cheese Served with a Roast Garlic  
and White Wine Sauce*  
\$41.95

### ***Oven Roasted Half Chicken***

*Rubbed with Herbs, Lemon and Pepper  
Served with Herb Glaze*  
\$40.95

### ***10 oz Black Angus New York Steak***

*Marinated and Served with a Sauce of  
Mushrooms, Tomatoes and Garlic*  
\$55.50

### ***Roast Prime Rib of Beef***

*Crusted with Seasoned Salt and Crushed  
Peppercorns Served with Au Jus and  
Creamed Horseradish Sauce*  
\$58.75

### ***Grilled Filet Mignon of Angus Beef***

*Roasted Shallots and Fresh Thyme  
Served with a Rich Merlot  
Hunters Sauce*  
\$61.95

### ***Oven Roasted Fillet of Salmon***

*Served with Capers, Lemon and Italian  
Parsley*  
\$43.00

### ***Fennel and Pepper Crusted Loin of Pork***

*Marinated with Cider and Sage Leaves  
Served with a Jack Daniels Sauce and  
Caramelized Apple*  
\$39.95

*A choice of (2) entrees may be offered with an advance count.  
The Higher priced entrée will be charged for the entire meal.*



Marriott's 'Fit For You' program delivers diverse dietary needs for our guest. Our Chef will be happy to meet with you if needed.

*All prices are subject to a 21% service charge and 9.75% California State Sales Tax.  
4/1/2009*

## ***Dinner Salad Selection***

*Included with your Entrée Selection is your Choice of One of the following Salad Selections*

### ***California Greens***

*A Selection of the Best Greens  
with a Garnish of Fresh Vegetables*

### ***Thai Noodle Salad***

*Rice Noodles Tossed with a Spicy  
Peanut Sauce on a Bed of Mixed Greens,  
Mint, and Cilantro*

### ***Classic Caesar Salad***

*Hearts of Romaine, Grated Parmesan,  
Creamy Caesar Dressing and Garlic Croutons*

### ***Spinach Salad***

*Baby Spinach, Chopped Eggs, Fresh Mushrooms,  
and a Creamy Dijon Dressing*

### ***Butter Leaf Salad***

*Butter Leaf with Mandarin Orange  
Segments and Toasted Walnuts*

### ***Mediterranean Salad***

*Radicchio, Frisee, Fennel, and Mixed Greens,  
Cumin Carrot Salad, Olives, Roast Peppers, and  
Vegetables*



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## ***Dinner Dessert Selection***

*Included with your Entrée Selection is your Choice of One of the following Dessert Selections*

*Lemon Zest Brule Tart*

*Southern Pecan Pie*

*Bittersweet Chocolate Mousse*

*European Hazelnut Torte*

*Cream Cheese Carrot Cake*

*Strawberry Shortcake (seasonal)*

*Coconut Laced German  
Chocolate Cake*

*Bittersweet Double Fudge Cake*

*New York Cheesecake*

*Lemon in Cream Torte*

## ***Gourmet Dessert Enhancements***

*These spectacular desserts are available for an additional cost per person*

*Triple Bittersweet Chocolate  
Royale  
+ \$3.95*

*Hazelnut Triangle with Gold Leaf  
+ \$3.50*

*Tiramisu  
+ \$3.50*

*Cappuccino Chocolate Bombe  
+ \$3.95*



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***Dinner Duets***

*Be sure to please your guest by offering them these combination classics*

***Salmon and Chicken***

*Grilled Breast of Sonoma Chicken  
with Garlic and Artichokes*

*paired with Pan Seared Salmon with Capers and Lemon*

\$51.50

***Chicken and Scampi***

*Grilled Breast of Sonoma Chicken  
With Garlic and Artichokes*

*Paired with Garlic Gulf Prawns Scampi Style,  
White Wine, Garlic and Tomatoes*

\$52.50

***Classic San Francisco***

*Pan Seared Veal Medallions with Mushrooms and Garlic  
Paired with Sea Scallops, Saffron, Light Cream and Tomato*

\$57.75

***Filet Mignon and Chicken***

*Pepper Crusted Filet of Beef, Shallots and Red Wine  
paired with Grilled Breast of Sonoma Chicken*

\$59.95

***Filet Mignon and Scampi***

*Pepper Crusted Filet of Beef, Shallots and Red Wine  
paired with Garlic Gulf Prawns Scampi Style,*

*White Wine, Garlic and Tomatoes*

\$62.95

*Your Events Manager can suggest other delightful custom dinner combinations*



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