

Cocoanut Grove Served Menu

- FRESH SEASONAL VEGETABLES • POTATOES OR RICE • LOCAL ARTISAN BAKERY ROLLS
- SANTA CRUZ COFFEE ROASTING COFFEE • NUMI TEAS

SALADS (SELECT ONE)

- COASTAL GARDEN GREENS with a choice of two dressings—*bleu cheese, ranch, creamy house herb, honey Dijon, Italian balsamic, raspberry, cranberry or citrus vinaigrette*
- CLASSIC CAESAR
- SPINACH SALAD with *apples, cashews, maple vinaigrette*

BEEF ENTRÉES

- PRIME RIB OF BEEF.....\$44
Seasoned with cracked black pepper, served with horseradish cream
- GRILLED FILET MIGNON.....\$47
Choice of shiitake mushroom Bordelaise, bourbon au poivre sauce, Point Reyes maitre d'butter or smoky blackberry glaze

COMBINATION PLATES

- PETITE LOIN & SALMON OR MAHI-MAHI.....\$48
Beef with a portion of grilled or blackened fish and suitable sauce
- PETITE LOIN & CHICKEN.....\$47
Beef with a portion of cacciatore, rosemary-lemon, La Selva, sunset or ancho chili chicken
- BY LAND AND SEA.....\$42
Cacciatore, rosemary-lemon, La Selva, sunset or ancho chili chicken, and a portion of blackened or grilled salmon or mahi and suitable sauce
- FILET & LOBSTER TAIL OR PRAWN SKEWER.....Market Price
Served with scampi butter

CHICKEN ENTRÉES

- CHICKEN TORINO.....\$41
Butterflied breast with arugula, prosciutto and artichoke heart filling, served with Parmesan sage cream
- ANCHO CHILI CHICKEN.....\$39
Orange marinated grilled breast with ancho chili cream and garnished with hearts of palm and mandarin oranges
- CHICKEN CACCIATORE.....\$39
Served with an Italian-style sauce of tomatoes, mushrooms, olives, bell peppers

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| SUNSET CHICKEN..... | \$39 |
| <i>Grilled breast with mango, apricot & chipotle glaze</i> | |
| ROSEMARY-LEMON CHICKEN..... | \$39 |
| <i>Marinated in lemon olive oil, fresh rosemary & garlic, grilled & served with Dijon cream</i> | |
| CHICKEN ZAYANTE..... | \$41 |
| <i>Ham and pepperjack filling with a sweet, tangy glaze</i> | |
| LA SELVA CHICKEN..... | \$39 |
| <i>Chicken breast in crimini mushroom, garlic, and sherry cream sauce</i> | |
| CHICKEN ZAYANTE..... | \$41 |
| <i>Ham and pepperjack filling with a sweet, tangy glaze</i> | |
| CHICKEN CASTROVILLE..... | \$41 |
| <i>Artichoke and red bell pepper cream cheese filling with pasilla chili velouté sauce</i> | |

SEAFOOD ENTRÉES

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| BLACKENED SALMON OR MAHI-MAHI..... | \$43 |
| <i>with raspberry cream or mango cilantro cream</i> | |
| FRESH GRILLED SALMON OR MAHI-MAHI..... | \$43 |
| <i>with choice of sauce</i> | |
| BAKED TILAPIA OR LOCAL COD..... | \$40 |
| <i>with choice of sauce</i> | |
| SEAFOOD BROCHETTE..... | \$45 |
| <i>Prawns, seasonal fish and vegetables, grilled with choice of sauce</i> | |

SEAFOOD SAUCE OPTIONS:

- Tropical salsa • Vera Cruz • Orange chive cream • Artichoke and herb relish
- Meuniere with capers • Saffron dill cream

VEGETARIAN ENTRÉES

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| GRILLED PORTABELLA MUSHROOM..... | \$40 |
| <i>with sautéed greens over cannellini beans</i> | |
| BUTTERNUT SQUASH RAVIOLI..... | \$39 |
| <i>served with orange sage cream</i> | |
| ASIAN TOFU STIR-FRY..... | \$39 |
| <i>with noodles and wasabi vinaigrette</i> | |
| EGGPLANT PARMESAN..... | \$39 |
| <i>Grilled eggplant layered with provolone, Parmesan, marinara sauce</i> | |

CHEF'S CHOICE VEGETARIAN OPTION may be requested at the same price as the main entrée.

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SPECIALTY MENUS are also available. Please contact your Sales or Planning Manager for details.

Prices are based on a single entrée selection. Split entrées, maximum of two, are available for an additional \$2.00 per person. Separate guarantees are required for each entrée. Client is required to provide a placecard indicating each guests' entrée choice.

DESSERTS

(SELECT ONE)

- CHOCOLATE SOUFFLÉ ROULADE
- CHOCOLATE, LEMON OR ALMOND TORTE
- VANILLA, CHOCOLATE OR TROPICAL CHEESECAKE
- FLOURLESS CHOCOLATE ORANGE WALNUT CAKE
- (All of the above are served with a suitable fruit coulis)*
- SEASONAL FRUIT TARTLET
- PECAN TART WITH BOURBON CARAMEL SAUCE
- FRESH SEASONAL FRUIT SHORTCAKE

SPECIALTY DESSERTS

(ADD \$1.00 PER PERSON)

- TIRAMISU
- CRÉME BRULÉE
- ESPRESSO POT DE CRÉME
- WHITE CHOCOLATE LEMON & BERRY PARFAIT
- PECAN-PRALINE BREAD PUDDING