


# DINNER

LA JOLLA  
BEACH & TENNIS CLUB 



# THREE COURSE PLATED DINNER



Pre-select one starter, up to three entree selections including Vegetarian, and one dessert option.  
Meal indicators required to be provided by client. Final guarantee and entree counts due 5 business days in advance.

## STARTERS

Select One

**VINE RIPENED TOMATO SOUP** Olive Oil, Basil Pistou, Crostini

**CLAM CHOWDER** Bacon, Potato, White Clams, Oyster Crackers

**PORTOBELLO MUSHROOM SOUP** Mascarpone, Pancetta,  
Truffle Oil, Chives

**BUTTERNUT SQUASH SOUP** Sun Dried Cranberries, Pepitas,  
Nutmeg, Cream

**BABY SPINACH SALAD** Strawberries, Goat Cheese, Candied Walnuts,  
White Balsamic Vinaigrette

**WILD ARUGULA SALAD** Petit Basque, Poached Pear, Pecan Brittle,  
Agave Sherry Dressing

**SUPER GREENS SALAD** Arugula, Watercress, Spinach, Kale, Manchego,  
Almonds, Orange Dressing

**CLUB CAESAR SALAD** Romaine, Anchovy, Parmesan, Croutons,  
Caesar Dressing

**ICEBERG WEDGE SALAD** Maple Bacon, Cherry Tomatoes, Chives,  
Blue Cheese, Buttermilk Dressing

**BAJA SHRIMP COCKTAIL** Persian Cucumbers, Vodka Cocktail Sauce,  
Lemon Wedges

**PACIFIC BLUE CRAB CAKE** Pickled Fennel, Watercress, Saffron Aioli,  
Orange Vanilla Reduction

**ROASTED MAITAKE MUSHROOM** Mustard Greens, Herb Crostini,  
Truffle Balsamic, Pistachio Oil, Macadamia Soy

**BURRATA PROSCIUTTO** Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast

# THREE COURSE PLATED DINNER *Continued*



## ENTRÉES

Highest price entree selection will prevail for all guests

Meal indicators required to be provided by client

### SEARED SNAPPER \$82

Quinoa, Garden Vegetables, Lemon Caper Sauce

### LOCAL HALIBUT \$84

3 Citrus Risotto, Broccolini, Blister Tomato, Meyer Lemon Pistou

### NATURAL SALMON \$88

Rainbow Quinoa, Oyster Mushroom, Tomato Fennel Marmalade

### WHITE SEA BASS \$95

Roasted Heirloom Potatoes, Pencil Asparagus, Tangerine Relish, Thyme Butter Sauce

### DIVER SCALLOPS AND BAJA PRAWNS \$98

Yellow Corn Polenta, Sauteed Heirloom Mustard Greens, Baby Bella Mushrooms, Citrus Vinaigrette

### DOUBLE PORK CHOP \$86

Whipped Potato, Broccoli Rabe, Apple Chutney, Rum Sauce

### JIDORI CHICKEN \$78

3 Citrus Risotto, Broccolini, Cider Glazed Pearl Onion, Candied Kumquat, Black Garlic Jus

### BRAISED BEEF SHORT RIB \$82

Beemster Polenta, Wild Mushrooms, Cipollini Cabernet Jus

### ANGUS PRIME RIB \$95

Twice Baked Potato, Asparagus, Creamy Horseradish, Natural Jus

### CENTER CUT FILET MIGNON \$100

Black Truffle Yukon Mashed Potatoes, Confit Tomato, Asparagus, Cabernet Reduction

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## VEGETARIAN

### BUTTERNUT SQUASH RISOTTO \$68

Mascarpone, Field Peas, Citrus Gremolata

### CREMINI MUSHROOM RAVIOLI \$68

Kale, Parmesan, Truffle Oil, Basil

### ROASTED CAULIFLOWER BOWL (VEGAN) \$68

Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy

### VEGETABLE TAGLIATELLE (VEGAN) \$68

Yellow Squash, Zucchini, Carrots, Goat Cheese, Basil Pistou

# THREE COURSE PLATED DINNER *Continued*



## DESSERTS

Select One

### CAPPUCCINO MUDD PIE

Roasted Almonds, Butterscotch, Chocolate Sauce

### AMARETTO TIRAMISU

Mascarpone, Espresso, Creme Brulee Crumble

### KEY LIME CHEESECAKE

Graham Crust, Vanilla Chantilly, Key Lime Curd

### LEMON MERINGUE TART

Vanilla Genoise, Lemon Curd, Meringue

### RED VELVET CAKE (GF)

Chocolate Glaze, Walnut Brittle, Mint

### CHOCOLATE MARQUISE (GF)

Chocolate Mousse, Streusels, Berry Coulis

## SMALL BITES

### PETIT FOURS

Macarons, Opera Cake, Red Berry Opera, Lemon Bars, Dulce De Leche Squares, New York Cheesecake, Tiramisu, S'mores Bar

*\$60 per dozen, 3 dozen minimum per selection*

# DINNER BUFFETS



## FIESTA

*\$78 per person*

**TORTILLA CHIPS** Salsa Fresca, Guacamole

**BAJA TORTILLA SOUP** Smoked Chicken, Crispy Tortilla, Avocado

**SOUTHWESTERN CAESAR SALAD** Romaine Hearts, Manchego, Crouton, Ancho Cream Dressing

**ROASTED CORN SALAD** Epazote, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette

**CLASSIC CEVICHE** White Sea Bass, Tomato, Cilantro, Lime, Pepitas

**SNAPPER CHILI VERDE** Cilantro, Queso Fresco, Grilled Scallions, Almonds

**CHICKEN ENCHILADA** Charred Corn, Three Cheeses, Yellow Bell Pepper Sauce

**CHIPOTLE SKIRT STEAK CARNE ASADA** Salsa Roja

**REFRIED BLACK BEANS, SPANISH RICE, FLOUR TORTILLAS**

**TRES LECHES CAKE** Slivered Almonds, Shaved Chocolate

**CARAMEL FLAN**

**CINNAMON CHURROS** Chocolate Sauce

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## ALL AMERICAN

*\$90 per person*

**HEIRLOOM TOMATO BISQUE** Cheddar Cheese Crouton

**GEM ROMAINE WEDGE** Cherry Tomato, Cucumber, Pancetta, Blue Cheese Dressing

**THREE CHEESE MAC & CHEESE** Lobster, Bacon

**RED APPLE POPPY SEED COLE SLAW**

**OLD FASHION PORK CHOPS** Caramelized Onion, Apple Sauce

**HERB MARINATED SHELTON FARM CHICKEN** Cider Braised, Rainbow Chard, Bacon

**HOMESTYLE MEATLOAF** Country Gravy

**MASHED YUKON POTATOES** Garlic Cream Cheese

**SEASONAL FARMERS MARKET VEGETABLES**

**FRESH BAKED BUTTERMILK BISCUITS** Sweet Butter

**APPLE BAR CRUMBLE, SMORES, SALTED CARAMEL BROWNIES**

# DINNER BUFFETS *Continued*



## LA JOLLAN

*\$88 per person*

**ARTISAN CHEESE BOARD** Imported & Domestic Cheese, Walnuts, Sun Dried Fruits, Grapes, Honeycomb, Crackers, Crusty Bread

**LOCAL FIELD SALAD** Poached Pear, Chevre, Cranberry Preserve, Pistachio, Banyuls Vinaigrette

**ORGANIC BEET SALAD** Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette

**SEAFOOD FARFALLE PASTA SALAD** Haricot Verts, Fennel, Scallions, Tomatoes, Citrus Dressing

**ALMOND CRUSTED SEA BASS** Braised Leeks, Endive, Champagne Saffron Sauce

**HONEY SPICED CHICKEN BREAST** Root Vegetables, Cremini Mushrooms, Thyme Jus

**BEEF TENDERLOIN TIPS** Marengo, Tomatoes, Olives, Cremini Mushrooms

**WILD RICE PILAF** Glazed Pecans, House Herbs

**FARMERS MARKET VEGETABLES** Parsley Butter

**FLOURLESS CHOCOLATE CAKE, STRAWBERRY CHEESECAKE, STONE BERRY OPERA CAKE**

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## ITALIAN

*\$90 per person*

**ARTISAN CHEESE & CHARCUTERIE BOARD** Local Fruits, Artisan Breads, Crackers

**FARMERS MARKET MINISTRONE** Kidney Beans, Croutons, Pesto

**WILD ARUGULA** Shaved Fennel, Apple, Pecorino, Almonds, Citrus Vinaigrette

**CAVATAPPI** Fennel, Tomato, Snap Peas, Burrata Cheese

**CAPRESE** Hot House Tomatoes, Mozzarella, Balsamic Reduction, Basil

**SICILIAN STYLE SALMON** Eggplant, Tomatoes, Olives, Capers, Anchovies, Mint

**TUSCAN BRAISED SHORT RIBS** Pancetta, Onion Pearls, Mushrooms, Chianti Reduction

**CHICKEN CAPONATA** Artichoke Hearts, Raisins, Extra Virgin Olive Oil

**PENNE BOLOGNESE** Whipped Ricotta & Fresh Basil

**PARMESAN RISOTTO** Mascarpone, White Wine, Red Pepper Flakes

**SEASONAL VEGETABLES** Pine Nut Basil Pesto

**AMARETTO TIRAMISU, PISTACHIO CHEESECAKE BAR, LEMON MERINGUE BAR**