



PLATED MENU 1

Artisan bread with hummus, tapenade, butter

SALAD

California greens

Teardrop tomatoes and crisp marinated julienne of vegetables, tossed in lemon thyme house made dressing

Or

Traditional Caesar salad

Romaine hearts with double smoked bacon, garlic croutons and shaved parmigano

Or

Vine ripe tomatoes layered with fresh ricotta and basil with Spanish olive oil balsamic drizzle

ENTRÉE

Pan seared chicken breast marinated in lemon, thyme dressed with mushroom red wine reduction

Or

Roast whole strip loin of beef, nappe with pink peppercorn sauce

STARCH

Pan seared salmon fillet topped with lemon caper berry butter sauce

Yukon gold potato torte

Green beans spiced pecans and carrots

DESSERT

CHOICE ONE OF THE FOLLOWING

Profiterole filled with grand mariner pastry cream
dark chocolate sauce and fresh berries

Chocolate crepes with banana mousse and fresh berries, whip cream

Baked chocolate cheesecake with cocoa chips

Coffee & tea

\$ 30.00 per person plus taxes and gratuity



Kaizen plated menu 2

Artisan bread with hummus, tapenade, butter

California greens

Teardrop tomatoes and crisp marinated julienne of vegetables, tossed in lemon thyme house made dressing

Or

Traditional Caesar salad

Romaine hearts with double smoked bacon, garlic croutons and shaved parmigano

Or

Baby spinach salad

Spicy pecans, strawberries, blue cheese tossed in buttermilk dressing

Or

Stuffed Chicken Supreme with lobster napped with white truffle wine sauce

Or

Petite filet mignon tenderloin with forest mushroom jus

Roasted garlic mashed potatoes with buttermilk and chives

Fresh steamed asparagus spears

Stuffed tomato with cous cous and fresh herbs

Profiterole filled with grand mariner pastry cream
dark chocolate sauce and fresh berries

Coffee & Tea

\$39 per person, plus taxes & gratuity



KAIZEN PLATED MENU 3

Cucumber wrapped salad greens with sweet Vidalia dressing

Or

Shaved fennel, marinated red onion and mandarin orange olive oil vinaigrette

Or

Traditional Caesar salad

Romaine hearts with double smoked bacon, garlic croutons and shaved parmigano

Grilled Atlantic salmon with peppercorn wilted spinach.

Or

Grilled double cut pork chop with crabapple compote

Or

Slow Roasted whole top sirloin of beef au jus Yorkshire pudding

Yukon gold potato cake

Medley of seasonal vegetables

Chocolate crepes with banana mousse and fresh berries, whip cream

\$28 per person, plus taxes & gratuity