

DINNER

APPETIZERS

Caribbean jerk roast Berkshire pork tenderloin  
roasted plantains, pineapple salsa \$10

Grilled roman artichokes, tomato-oregano polenta cake  
roasted pepper-caper relish \$9

Pan roasted jumbo sea scallops, ratatouille, basil pesto cream \$14

Asparagus and wild forest mushroom risotto, San Marzano tomato coulis \$9



Classic shrimp cocktail, tomato horseradish emulsion, lemon \$12



Chilled Maryland crab cake, gazpacho sauce, mango-jalapeno salsita \$14

SUGGESTED APPETIZER WINE PAIRING

White-Chardonnay, Stones Throw, California \$45

Red-Pinot Noir, Maison Nicolas, France \$35



DINNER

**SOUPS & SALADS** (select one)

Entrée includes your choice of soup or salad.  
Select soup and salad for an additional \$5.


**Soups**

San Marzano tomato bisque, fresh basil chiffonade  
Wild mushroom puree, truffle infused crème fraiche drizzle, herb croutons  
Yukon gold potato and Dutch leek puree, smoked bacon lardons  
Grandma's chicken noodle, roasted chicken, thyme infused broth, egg noodles  
Manhattan clam chowder, parsley

**Salads**

Pfister house salad, locally grown organic greens, teardrop tomatoes  
julienned cucumber & carrots, 1893 Pfister dill dressing

Romaine fingers, parmesan reggiano, ciabatta croutons, garlic lemon dressing

 Cucumber bundle of lolla rossa, arugula & butter lettuce  
crumbled chevre, toasted pecans & raspberry vinaigrette

Tuscan, romaine spears, kalamata olive, shaved red onion, marinated  
artichoke hearts, parmesan, grape tomatoes, lemon-oregano dressing

Baby spinach, mandarin oranges, French feta  
toasted almonds, poppy seed zinfandel dressing

Wedge, iceberg, organic egg, smoked bacon  
baby tomato, creamy buttermilk, blue cheese dressing

 Wine and cheese, locally grown watercress and frisee, shaved pears,  
toasted pecans, Wisconsin blue cheese, dried cranberries, port wine dressing



DINNER

ENTRÉES

(price includes soup or salad, entrée and dessert)

Wild mushroom arborio stuffed chicken breast  
artichoke tomato broth, haricots vertes & mushrooms \$41

Semi boneless chicken, herbed chicken demi glace  
chive whipped yukons, garlicky baby vegetables \$39

Chicken en crouete, wild rice cranberry pilaf, green beans, maderia natural jus \$41

SUGGESTED WINE PAIRING


Bordeaux Blanc, Lafite Rothschild, France \$36



Wild Atlantic salmon, garlic leek fondue  
saffron risotto & asparagus \$43

SUGGESTED WINE PAIRING

Viognier, Bonterra, Mendocino County \$45

 Grilled mahi mahi, pineapple macadamia nut salsa,  
green beans, lemon-cilantro pilaf, citrus beurre blanc \$46

SUGGESTED WINE PAIRING

Sauvignon Blanc, Santa Rita Reserve, Chile \$30

Crab stuffed sole, blistered tomatoes, roasted garlic spinach  
dill scented lemon caper butter sauce \$48

SUGGESTED WINE PAIRING

Pouilly-Fuisse, Bouchard, France \$72

Pan seared sea bass, chorizo smashed potatoes  
melted chard, heirloom tomato smash \$52

SUGGESTED WINE PAIRING

Torrontes, Crios, Argentina \$30



Braised beef shortribs, pommes mousseline  
baby root vegetables, burgundy bordelaise \$44

SUGGESTED WINE PAIRING

Pinot Noir, Drouhin Vero, France \$72

*Prices based on soup or salad, entrée and dessert. Dinner service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service. An additional charge of \$2/person will apply if more than one entrée is selected and will be limited to one vegetable choice. All food & beverage prices are subject to applicable service charge and sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.*



DINNER

ENTRÉES (*continued*)

(price includes soup or salad, entrée and dessert)

10 oz strip loin of beef, brandied green peppercorn cream  
3 cheese potato gratin, asparagus \$52



Filet mignon, cheddar and bacon whipped potato basket  
broccoli, baby carrots, mushroom demi glace \$57

SUGGESTED WINE PAIRING  
Malbec, Broquel, Argentina \$39

Mustard crusted korubuta pork loin, sweet potato chili timbale  
string beans, spiced apple compote, calvados jus \$48

SUGGESTED WINE PAIRING  
Claret, Newton, Napa \$48

Grilled bone in pork chop, butternut squash risotto  
roast baby patty pans, dried cherry-apple jus \$48

SUGGESTED WINE PAIRING  
Zinfandel, Gnarly Head, California \$55



Roast rack of strauss lamb, chevre polenta cake  
fire roasted red pepper coulis, grilled asparagus \$64

SUGGESTED WINE PAIRING  
Petite Sirah, Green Truck Organic, Mendocino County \$32

*Prices based on soup or salad, entrée and dessert. Dinner service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service. An additional charge of \$2/person will apply if more than one entrée is selected and will be limited to one vegetable choice. All food & beverage prices are subject to applicable service charge and sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.*



DINNER

COMBO ENTRÉES



Duet of filet with port wine reduction & salmon with lemon cream  
garlic thyme risotto, roasted tomato, asparagus \$62

SUGGESTED WINE PAIRING

Pinot Noir, Drouhin Vero, France \$72

“Land & Sea,” filet of beef with forest mushroom demi glace, twin colossal prawns  
with chardonnay buerre blanc, black truffle whipped potatoes, baby vegetables \$65

SUGGESTED WINE PAIRING

Merlot, Cuvaision, Napa \$70

Slow braised shortrib of beef, prosciutto wrapped chicken stuffed with sage and  
Swiss, saltimbocca sauce, roasted parmesan potato rounds, haricot vertes \$60

SUGGESTED WINE PAIRING

Cabernet Sauvignon, BV, California \$39

Our chefs would be happy to prepare your choice of the following options  
for your vegetarian guests:



Mediterranean grilled vegetable, herbed tomato sauce & pasta  
parmigiano-reggiano \$28

Garden herb polenta cake, roasted baby squash  
sweet pepper salsa, pesto cream sauce \$28

*(price includes soup or salad, entrée and dessert)*

*Prices based on soup or salad, entrée and dessert. Dinner service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service. An additional charge of \$2/person will apply if more than one entrée is selected and will require one vegetable choice. All food & beverage prices are subject to applicable service charge and sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.*

