

THE PORTER HOUSE

LUNCHEON MENU ONE

SALADS

(HOST CHOICE OF ONE)

PORTER HOUSE SALAD

*TENDER MESCLUN GREENS WITH ENDIVE, GRAPE TOMATOES, EUROPEAN CUCUMBER
& BALSAMIC VINAIGRETTE*

CAESAR SALAD

*HEARTS OF ROMAINE, LEMON & CRACKED BLACK PEPPER DRESSING, PARMESAN
CROUTONS*

ENTREES

(GUEST CHOICE OF ONE)

HERB CRUSTED PRIME ROASTED SIRLOIN

*AROMATIC HERBS AND SPICES FLAVOR OUR HAND CARVED SIRLOIN, SERVED WITH
CLASSIC MADEIRA SAUCE*

FILLET OF SOLE

BAKED WITH CRAB STUFFING, LOBSTER COGNAC SAUCE

PISTACHIO CHICKEN

*PAN FRIED CHICKEN BREAST COATED WITH PISTACHIO BREADCRUMBS, SERVED WITH
A LIGHT BASIL DIJON CREAM SAUCE*

PENNE A LA VODKA

PENNE PASTA WITH A VODKA CREAM SAUCE

DESSERTS

(HOST CHOICE OF ONE)

WARM CRANBERRY APPLE WALNUT CRISP

*GRANNY SMITH APPLES, DRIED CRANBERRIES AND SPICES TOPPED WITH A CINNAMON
WALNUT STREUSEL TOPPING AND FRESH WHIPPED CREAM*

CALLEBAUT DARK CHOCOLATE MOUSSE

WITH FRESH WHIPPED CREAM

TEA & COFFEE

\$21⁵⁰ PER PERSON

PRICE DOES NOT INCLUDE TAX OR GRATUITY

DINNER MENU ONE

APPETIZER

(HOST CHOICE OF ONE)

PENNE DE LA CASA

(CHOOSE ONE)

ROASTED VEGETABLE SAUCE AND PESTO (VEGETARIAN) * EXOTIC & WILD
MUSHROOMS WITH WHITE TRUFFLE OIL * ALA VODKA WITH PANCETTA

CHILLED JUMBO SHRIMP COCKTAIL

GREY GOOSE BLOODY MARY COCKTAIL SAUCE (ADDITIONAL \$4. PER PERSON)

THE PORTER HOUSE CRAB CAKES

LEMON CHIVE BUTTER SAUCE, MANGO SALSA AND HERB SALAD (ADDITIONAL \$5. PER
PERSON)

SALADS

(HOST CHOICE OF ONE)

PORTER HOUSE SALAD

TENDER MESCLUN GREENS WITH ENDIVE, GRAPE TOMATOES, EUROPEAN CUCUMBER &
BALSAMIC VINAIGRETTE

CAESAR SALAD

HEARTS OF ROMAINE, LEMON & CRACKED BLACK PEPPER DRESSING, PARMESAN
CROUTONS

ENTREES

(GUEST CHOICE OF ONE)

HERB CRUSTED PRIME ROASTED SIRLOIN

AROMATIC HERBS AND SPICES FLAVOR OUR HAND CARVED SIRLOIN, SERVED WITH
CLASSIC MADEIRA SAUCE

CHICKEN SONOMA

SAUTÉED CHICKEN BREASTS WITH LEMON, SUN DRIED TOMATOES, ARTICHOKE, PINOT
GRIGIO & CAPERS

GRILLED ATLANTIC SALMON

WITH A SWEET MUSTARD AND ROASTED SHALLOT CRUST, CITRUS & CHIVE BUTTER SAUCE

*ALL ENTREES SERVED WITH YUKON GOLD POTATO PUREE & MÉLANGE OF STIR FRIED
SEASONAL VEGETABLES*

DESSERT

WARM CRANBERRY APPLE CRISP

GRANNY SMITH APPLES, DRIED CRANBERRIES AND SPICES TOPPED WITH A CINNAMON
STREUSEL TOPPING AND FRESH WHIPPED CREAM

SERVICE OF COFFEE & TEA

\$31⁵⁰ PER PERSON

PRICE DOES NOT INCLUDE TAX OR GRATUITY

DINNER MENU TWO

APPETIZER

(HOST CHOICE OF ONE)

PENNE DE LA CASA

(CHOOSE ONE)

ROASTED VEGETABLE SAUCE AND PESTO (VEGETARIAN) * EXOTIC & WILD
MUSHROOMS WITH WHITE TRUFFLE OIL * ALA VODKA WITH PANCETTA

CHILLED JUMBO SHRIMP COCKTAIL

GREY GOOSE BLOODY MARY COCKTAIL SAUCE (ADDITIONAL \$4. PER PERSON)

THE PORTER HOUSE CRAB CAKES

LEMON CHIVE BUTTER SAUCE, MANGO SALSA AND HERB SALAD (ADDITIONAL \$5. PER
PERSON)

SALADS

(HOST CHOICE OF ONE)

PORTER HOUSE SALAD

TENDER MESCLUN GREENS WITH ENDIVE, GRAPE TOMATOES, EUROPEAN CUCUMBER &
BALSAMIC VINAIGRETTE

CAESAR SALAD

HEARTS OF ROMAINE, LEMON & CRACKED BLACK PEPPER DRESSING, PARMESAN
CROUTONS

ENTREES

(GUEST CHOICE OF ONE)

THE AMERICAN PRIME RIB

A BLACK PEPPER AND HERB CRUSTED PRIME RIB OF AMERICAN BEEF, HAND CARVED
AND SERVED WITH CLASSIC AU JUS

CHICKEN NAPA VALLEY

PAN ROASTED CHICKEN BREAST WITH PANCETTA, SUN DRIED TOMATOES, ROASTED
GARLIC & BASIL

GRILLED ATLANTIC SALMON

WITH A SWEET MUSTARD AND ROASTED SHALLOT CRUST, CITRUS & CHIVE BUTTER SAUCE

*ALL ENTREES SERVED WITH YUKON GOLD POTATO PUREE & MÉLANGE OF STIR FRIED
SEASONAL VEGETABLES*

DESSERT

WARM CRANBERRY APPLE CRISP

GRANNY SMITH APPLES, DRIED CRANBERRIES AND SPICES TOPPED WITH A CINNAMON
STREUSEL TOPPING AND FRESH WHIPPED CREAM

SERVICE OF COFFEE & TEA

\$34⁵⁰ PER PERSON

PRICE DOES NOT INCLUDE TAX OR GRATUITY

DINNER MENU THREE

APPETIZER

(HOST CHOICE OF ONE)

PENNE DE LA CASA

(CHOOSE ONE)

ROASTED VEGETABLE SAUCE AND PESTO (VEGETARIAN) * EXOTIC & WILD MUSHROOMS WITH
WHITE TRUFFLE OIL * ALA VODKA WITH PANCETTA

MELON & PARMA PROSCIUTTO

THINLY SLICED IMPORTED PROSCIUTTO WITH RIPE CANTELOUP MELON AND A BLACK CHERRY
BALSAMIC DRIZZLE

CHILLED JUMBO SHRIMP COCKTAIL

GREY GOOSE BLOODY MARY COCKTAIL SAUCE (ADDITIONAL \$4. PER PERSON)

SALADS

(HOST CHOICE OF ONE)

PORTER HOUSE SALAD

TENDER MESCLUN GREENS WITH ENDIVE, GRAPE TOMATOES, EUROPEAN CUCUMBER & BALSAMIC
VINAIGRETTE

CAESAR SALAD

HEARTS OF ROMAINE, LEMON & CRACKED BLACK PEPPER DRESSING, PARMESAN CROUTONS

ENTREES

(GUEST CHOICE OF ONE)

PRIME GRILLED FILET MIGNON AU POIVRE

TENDER FILET OF BEEF SERVED WITH OUR THREE PEPPERCORN COGNAC SAUCE

PAN ROASTED MURRAY'S CHICKEN "OSSO BUCCO"

FRENCH CUT, AND SIMMERED IN AN AROMATIC SAUCE OF CHARDONNAY, SAFFRON, TOMATOES AND
BASIL

POTATO AND HERB CRUSTED BASS

SERVED WITH AN AROMATIC CABERNET SAUVIGNON SAUCE

*ALL ENTREES SERVED WITH YUKON GOLD POTATO PUREE & MÉLANGE OF STIR FRIED SEASONAL
VEGETABLES*

DESSERT

(HOST CHOICE OF ONE)

WARM CRANBERRY APPLE CRISP

GRANNY SMITH APPLES, DRIED CRANBERRIES AND SPICES TOPPED WITH A CINNAMON STREUSEL TOPPING AND
FRESH WHIPPED CREAM

CALLEBAUT DARK CHOCOLATE MOUSSE

WITH COCOA NIBS AND FRESH WHIPPED CREAM

SERVICE OF COFFEE & TEA

\$42⁵⁰ PER PERSON

PRICE DOES NOT INCLUDE TAX OR GRATUITY

LUNCHEON MENU TWO

SALADS

(HOST CHOICE OF ONE)

PORTER HOUSE SALAD

*TENDER MESCLUN GREENS WITH ENDIVE, GRAPE TOMATOES, EUROPEAN CUCUMBER
& BALSAMIC VINAIGRETTE*

CAESAR SALAD

*HEARTS OF ROMAINE, LEMON & CRACKED BLACK PEPPER DRESSING, PARMESAN
CROUTONS*

ENTREES

(GUEST CHOICE OF ONE)

SLICED SIRLOIN

SAUTÉED ONIONS IN A RICH BROWN GRAVY

GRILLED FILET OF SALMON

A CITRUS MASCARPONE SAUCE

PASTA PRIMAVERA

PENNE PASTA WITH MIXED VEGETABLES AND CREAM SAUCE

CHICKEN FRANCAISE

SAUTÉED CHICKEN WITH A LEMON AND WHITE WINE CAPER SAUCE

DESSERTS

(HOST CHOICE OF ONE)

WARM CRANBERRY APPLE WALNUT CRISP

*GRANNY SMITH APPLES, DRIED CRANBERRIES AND SPICES TOPPED WITH A CINNAMON
WALNUT STREUSEL TOPPING AND FRESH WHIPPED CREAM*

CALLEBAUT DARK CHOCOLATE MOUSSE

WITH FRESH WHIPPED CREAM

TEA & COFFEE

\$21⁵⁰ PER PERSON

PRICE DOES NOT INCLUDE TAX OR GRATUITY