

Plated Dinner

Sample Menu #1

STARTERS:

Ahi Poke – Miso Glaze, Citrus, Avocado, Toasted Sesame, Wasabi Powder, Wonton

Al Pastor Pork Bites – Pickled Onion, Roasted Pineapple Salsa, Corn Tortilla Chip

Beet Bruschetta – Tender Beets, Kalamata olive, Garlic, Basil, Olive Oil, Crostini

SALAD:

Greek – Chopped Cucumbers, Green Bell Peppers, Red Onion, Kalamata Olives, Roma Tomatoes, Oregano, Feta Cheese, Red Wine Vinaigrette

ENTRÉES:

Baked Chicken – Citrus Chicken, Roasted Marble Potatoes, Haricot Verts, Rosemary Chicken Jus

Risotto – 12-Hour Vegetable Stock, Wild Mushroom, Pecorino Romano, Parsley *(Vegan Option Available)*

STARTING AT \$90+ PER PERSON

†SERVICE FEES & TAXES

Tax and service fees apply to all packages:
7.75% tax, 20% gratuity given directly to catering staff, and 1.5% tourism assessment fee.



Plated Dinner

Sample Menu #2

STARTERS:

Vegetable Spring Cup – Shredded Cabbage, Ginger, Carrots, Onion, Chives, Teriyaki, Wonton Cup

Miso-Marinated Grilled Chicken Skewers – Cilantro, Peanut Sauce, Toasted Sesame Seeds

Bulgogi Pork Belly – Micro Cilantro, Wasabi Reduction, Water Cracker

SALAD:

Rustic – Charred Rustic Breads, Heirloom Tomatoes, Caper Berries, Anchovies, Basil, Charred Garlic Vinaigrette

ENTRÉES:

King Salmon – Arugula Quinoa, Baby Carrots, Sundried Tomato Chimichurri

Grilled Ribeye – Garlic-Roasted Herb Potato Wedges, Bacon-Braised Carrots, Chimichurri*

Toasted Sesame Tofu – Miso Reduction, Chives, Steamed Rice (V)

LATE NIGHT SNACK:

Melt House Grilled Cheese & Tomato Soup – Basil Butter-Brushed Texas Toast and Aged Cheddar, Served with Tomato-Basil Soup*

STARTING AT \$123[†] PER PERSON

**PREMIUM/UPGRADED ITEMS*

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