California Baptist University

ONSITE
CATERING MENU
Provider Contract Food Service @ California Baptist University has a fresh and unique approach to planning extraordinary special events. We are proud to offer superior catering services that combine culinary artistry and event design.

As a local, homegrown company with a global appeal, we combine our creative balance of polished casual services and our passion for culinary excellence to create extraordinary experiences and trend setting presentations. Our chefs create culinary magic by offering a global menu featuring a large variety of quality cuisine and exquisite designs to serve any occasion. With this winning combination, it is no wonder we are redefining hospitality.

Let us take the stress out of running your event and transform it into a first class experience reflecting your personal unique touches.

Our team of event specialists can assist you with expert advice on stylizing, customizing and personalizing your event. Provider offers one stop shopping to deliver all of your event needs from start to finish.

We make it our mission to offer value-orientated culinary experiences with innovative concepts, and a trained staff to execute all.

We look forward to working with you in creating a unique and memorable event deserving a standing ovation.
Planning Your Event

Thank you for inquiring about our Catering & Event Services at California Baptist University. To assist you in planning your event, we have included the following guidelines:

Secure the Event Location

Reserve a room by contacting CBU Conference & Events at 951-343-4374. Room set-up and any audio visual needs should be coordinated with Conference and Events at that time. Once you have reserved your event location, here are some guidelines that will assure smooth planning:

Contact Provider and Request Menu

Director of Catering Pam Mitchell 951-343-5026 or pmitchell@calbaptist.edu

Review the following catering menus to decide the type of event you desire. While every decision need not be finalized in the very beginning, the more decisions you have made, the easier your event planning will proceed.

Select Menu & Finalize Event Details

Contact Provider at least 8-12 weeks before the event to schedule an appointment. Appointments are available Monday – Friday. At this time, we will help you finalize all necessary decisions. If you prefer to make arrangements via phone and/or email due to convenience, we are more than happy to work with you electronically. Important information you will need to be prepared to discuss:

- Event Timeline
- Estimated Guest Count
- Type of Event (lunch, dinner, reception, meeting, etc…)
- Budget
- Menu

Meal Service

All meals are served buffet style unless otherwise requested. Prices include the buffet linen and décor. Meals can be arranged to be plated and served for an additional 25% fee, including service staff and table settings. Meals served in the Copenbarger Dining Room include china, glassware and linen. Meals served in the Alumni Dining Commons include standard serviceware. High quality disposable ware will be used in all other campus locations unless otherwise requested. China and glassware can be provided for an additional fee in the alternate locations. Additional linens are available for $5 per cloth.

Food & Beverage

Provider Contract Food Service has the exclusive right to provide food service for all organized events on campus via our contract. All food and beverages purchased through Provider must be consumed on premises.
Review, Sign & Return Contract to Confirm Your Event

Upon placing your order, you will receive a contract of services requested. This contract must be signed and returned to the Provider Catering Office to confirm your event prior to providing the guarantee.

Provide Final Guest Count Guarantee

We require a guest count, pricing and menu finalization at least seven working days before your event. This count is your guaranteed number. If no count is given at that time, your original booking count or actual number of guests, whichever is greater will be charged.

Cancellations & Changes

Any event or menu item cancelled or changed, less than 3 business days prior to the event, will result in a service charge of 25% of the cost of the invoice to cover food & labor invested at the time of cancellation.

Catering Pricing

Your catering price includes food and beverages; buffet set-up; buffet décor; buffet/beverage linen; equipment; clean-up and removal. Catering prices are subject to a location set-up fee where delivery and set-up are beyond a standard meeting room environment. Catering prices are subject to California State Sales Tax. Menu pricing is based on events of 30 guests or more. Smaller events may be subject to an additional service charge.

Payment

Following your event a final invoice will be prepared and forwarded to you for payment. Should the final count increase or any other charges be incurred, these will be reflected on your final invoice.
Morning Break

All Morning Breaks include Gourmet Coffee and Orange Juice

**Country Feast Buffet**

* $12.50 **Per Person**

Scrambled Eggs, Breakfast Potatoes, and choice of (1) Bacon, Sausage or Ham, with Breakfast Pastries, and Fresh Fruit

**Classic Continental Buffet**

* $10.25 **Per Person**

Muffins & Pastry Assortment and Fresh Fruit Platter

**Rise & Shine**

* $8.00 **Per Person**

Choose one of our delicious Breakfast Burritos: Bacon & Egg, Sausage & Egg, or Egg & Cheese Burrito

**Winter Comfort**

* $7.00 **Per Person**

Warm Apple Cinnamon Bread Pudding

**Morning Sweets**

* $5.00 **Per Person**

Cinnamon Rolls or Assorted Breakfast Breads

**ADDITIONS**

- Add an additional pastry for **$1.00 Per Person**
- Add a fruit tray to any breakfast **$3.00 Per Person**

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If you are planning refreshments in the morning, we offer a creative selection to mix and match for your event

**Mix & Match**

<table>
<thead>
<tr>
<th>Baked Goods</th>
<th>Beverages</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Muffins (per dozen)...........$14.00</td>
<td>- Paradise Iced Tea (per gallon)...........$15.00</td>
</tr>
<tr>
<td>- Danish &amp; Cinnamon Rolls (per dozen)....$13.00</td>
<td>- Paradise Punch (per gallon)...............$16.50</td>
</tr>
<tr>
<td>- Cookies (per dozen).............$8.50</td>
<td>- Lemonade (per gallon)...............$15.00</td>
</tr>
<tr>
<td>- Brownies (per dozen)...........$14.00</td>
<td>- Starbucks Coffee (1 1/2 gal, pot)...$20.00</td>
</tr>
<tr>
<td>- Croissants (per dozen).........$15.00</td>
<td>- Bottled Water (each individual)........$1.75</td>
</tr>
<tr>
<td>- Bagel &amp; Cream Cheese (per dozen) $20.00</td>
<td></td>
</tr>
</tbody>
</table>

Morning Breaks are designed to be dropped off and displayed on linen covered tables. Service attendants can be provided at $15 per hour. All Morning Breaks are served on disposable trays with high quality plastic plates, cups and flatware. To place your order, call Pam Mitchell @ Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu
Gourmet To Go

The Gourmet To Go menu is designed to give you maximum flexibility and options to build an event menu that works within your budget.

Deli Buffet
$15.95

Build your own “piled high” deli sandwiches with a selection of deli meats, cheeses, artisan breads and rolls. Includes two side salads, relish tray, condiments, cookies and a beverage.

Working Lunch
$7.50

Designed to accommodate a working meeting during lunch. Served platter style or boxed lunch style based on your needs.

Choose Between a Pre-made Sandwich or Wrap Platter

- Sandwiches Options Include
  - Turkey Croissant, Roast Beef & Cheddar, or Chicken Curry Sandwich.

- Wrap Options Include
  - Grilled Chicken Caesar, Turkey Pesto, or BBQ Chicken Wrap.

Mix & Match

Mix and match platters to create your own event. Trays & platters designed to feed 10.

Platters & Trays

- Palm Sandwiches (25 Pieces) $39.00
- Turkey Pinwheels (25 Pieces) $39.00
- Fresh Fruit Tray $39.00
- Garden Veggies & Dip $35.00
- Cheese & Cracker Tray $39.00
- Ranch Rolls & Butter (2 Dozen) $10.00

Beverages

- Paradise Iced Tea (per gallon) $15.00
- Paradise Punch (per gallon) $16.50
- Lemonade (per gallon) $15.50
- Starbucks Coffee (1 1/2 gal. pot) $20.00
- Bottled Water (each individual) $1.75

Delivery Charges

| Orders Under $50.00 | $25.00 |
| Orders $50.00- $100.00 | $10.00 |
| Orders Over $100.00 | Free Delivery |

Pizza Pick-Up

Delicious, hand-made pizzas, available for pick-up. Pizzas will be boxed and ready to go along with plates, napkins, cheese and chili peppers.

- 1 Cheese Pizza (12 Slices) $7.50
- 1 Topping Pizza $8.75
- 2 Topping Pizza $10.50
- Additional Toppings (Each) $1.25

Caesar Salad or Garden Salad available for $2.25 Per Person

Gourmet To-Go Menus are designed for pick up. If deliver is requested, delivery charges apply. We include high quality plastic plates, cups and flatware. To place your order, call Pam Mitchell @ Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu
Salads

Salads include artisan bread basket, beverage and a sweet treat. Salads are plated and can be served or preset.

### Harvest Salad
$14.75
Grilled Chicken, fresh greens, caramelized pear, walnuts, cheese crouton, with a pomegranate vinaigrette.

### Wedge Salad
$13.50
Crisp iceberg, smoked bacon, ripe tomatoes, Gorgonzola cheese crumbles, crisp onions and chipotle ranch dressing.

### Smoked Duck Salad
$14.75
Chinese five-spice smoked duck, crisp greens, Riverside citrus, red onion, crisp won-ton strips and a soy-sesame dressing.

### Chicken Caesar
$13.50
Romaine lettuce tossed with tender chicken, fresh Parmesan cheese and croutons.

### Grilled Tuscan Chicken Salad
$14.75
Grilled chicken breast with marinated vegetables on crisp lettuce in a balsamic vinaigrette and topped with Kalamata olives.

### Grilled Steak Salad
$15.75
Grilled flank steak served over a bed of crisp garden greens, roasted red peppers, Roma tomatoes and topped with fried onion straws. Served with herbed vinaigrette.

### Asian Chicken
$14.75
Grilled chicken on a garden of romaine hearts, iceberg lettuce and Napa cabbage tossed in a light soy-ginger dressing and topped with won tons, red ginger and sesame seeds.

### Cobb Salad
$14.75
Tender, diced chicken, crumbled bleu cheese, egg, Roma tomatoes and black olives served over a bed of crisp garden greens with your choice of dressings.

### Baja Cajun Salad
$15.75
Served with your choice of chicken or shrimp on a bed of garden greens and topped with black beans, diced tomatoes, cilantro, jicama, jalapeno Jack and cheddar cheese, tortilla strips and chipotle ranch dressing.

### Sweet Treats (Choose One)
- Handcrafted Cookies
- Classic Carrot Cake
- Chocolate Cake with Vanilla Sauce
- Lemon Layer Cake
- Dessert Bars
- Churros

### Beverages (Choose One)
- Starbucks Coffee
- Iced Tea
- Lemonade
- Paradise Punch
Add a second beverage for $1.00 Per Person

### Premium Desserts
The following dessert upgrades are available for $2.00 Per Person:
- Rustic Apple Tart with Chantilly Cream
- Seasonal Fruit Tarts
- Cheesecake & Fresh Berries
- Mocha Cream Filled Profiteroles
- Caramel Sauce & Candied Pecans

For Served or Pre-set salads an additional 25% service charge applies. To place your order, call Pam Mitchell @ Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu
Refreshment Receptions

If you are planning a reception that requires light refreshments during non-meal periods, we offer a selection of creative snacks and beverages to mix and match for your event.

**Savory Treats**
- Crisp Tortilla Chips & Salsa Fresca
  *Add Guacamole $1.00 PER PERSON*
- Ciabatta Cheese Crisps & Herbed Soft Cheese
- Garden Vegetable Platters & Dipping Sauces
- Roasted Tomato & Garlic Bruschetta
- Hawaiian Pinwheels
- Roasted Vegetables & Cheese Pinwheels
- Mediterranean Breads & Spreads

**Sweet Treats**
- Petite Dessert Bars
- Handmade Cookies

**Beverages**
(Includes one beverage)
- Iced Tea
- Lemonade
- Starbucks Coffee
  *Each additional beverage $1.00 PER PERSON*

 choose any two treats & beverage $7.50 PER PERSON
 choose any three treats & beverage $9.00 PER PERSON
 choose any four treats & beverage $10.50 PER PERSON

**Cake Celebrations**

When celebrating an event requiring a cake, let our expert baker, Lisa Cabrera, create one of her delicious cakes. Combine with a Refreshment Reception for a lovely celebration.

Includes: set-up on a linen draped table, high quality plastic plates & forks. Specialty cake designs subject to an additional charge. Beverage service is available to accompany the cake at $1.00 PER PERSON. An attendant is available to cut and serve your cake for $15.00.

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Full Sheet (serves 55-60)</th>
<th>Half Sheet (serves 25-30)</th>
<th>Filled Cakes</th>
<th>Fresh Fruit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unfilled</td>
<td>$53</td>
<td>$27</td>
<td>$60</td>
<td>$65</td>
</tr>
<tr>
<td>Filled</td>
<td>$60</td>
<td>$35</td>
<td>$75</td>
<td>$70</td>
</tr>
<tr>
<td>Fresh Fruit</td>
<td>$65</td>
<td>$40</td>
<td>$80</td>
<td>$85</td>
</tr>
</tbody>
</table>

**Cake Flavors**
- White
- Chocolate
- Marble
- Carrot

**Frosting**
- Whipped Cream
- Buttercream
- Chocolate Butter Cream
- Cream Cheese

**Filling**
- Strawberry
- Lemon
- Chocolate
- Vanilla Cream

**Fresh Fruit Fillings**
- Strawberries
- Mixed Berries
- Pineapple

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Refreshment Receptions are designed to be dropped off and displayed on linen covered tables. High quality plastic plates, cups and flatware are included. Service attendants can be provided at $15 per hour, per attendant. To place your order, call Pam Mitchell @ Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu
Designer Receptions

Our menus are designed to give you maximum flexibility in creating an event that reflects your style. Our receptions start with a beautiful Artisan Cheese Display as the foundation. Our Reception Packages offer a wide variety of selections to build upon. All food is artfully displayed on linen covered tables with the appropriate decor. High quality plastic plates, flatware and glassware are included. Menu pricing is based on events of 30 guests or more. Smaller events may be subject to an additional service charge.

**California Artisan Display**
$7.95

This artful display of handcrafted cheese, rustic flatbreads & delicious spreads, savory crisps, grapes, dried fruits & nuts, will not only delight your guests visually, but is sure to please their palate.

**Category A**

**Cold Selections**
- Mediterranean Dipping Platter with Pita Chips
- Ciabatta Cheese Crisps & Herbed Soft Cheese
- Garden Vegetable Platters & Dipping Sauces
- Roasted Tomato & Mushroom Bruschetta
- Roasted Vegetable & Cheese Pinwheel
- Island Pinwheels - Ham-Cheese-Pineapple
- Caramelized Onion Tartlette

**Hot Selections**
- Cha Cha Chicken Wings with Chipotle Ranch
- Polynesian Chicken Wings
- Hawaiian Meatballs
- Tuscan Meatballs
- Eggrolls & Dipping Sauce
- Spinach & Artichoke Rangoons
- Deep Fried Raviolis & Marinara Sauce

**Sweet Treats**
- Handmade Cookies
- Brownie Bites

**Category B**

**Cold Selections**
- Thai Chicken Salad in Cucumber Cup
- Shrimp Bruschetta
- Turkey Pesto Pinwheels
- Assorted Mini Sandwiches, Turkey, Roast Beef, Ham
- Petite Croissants filled with Ham, Swiss & Honey Mustard
- Wild Mushroom & Cheese Tartlette

**Hot Selections**
- Jamaican Jerk Chicken & Pineapple Salsa
- Pot Stickers & Plum Glaze
- Chicken Taquitos with Chipotle Dipping Sauce
- Thai Chicken Skewers
- Thai Beef Skewers
- Pulled Pork & Grilled Pineapple Sliders

**Sweet Treats**
- Petite Dessert Bars
- Fresh Fruit Platter
- Petite Cakes

**Beverages**

All receptions include your choice of one beverage. Add a second beverage for $1.00 PER PERSON.

- Gourmet Coffee
- Lemonade
- Iced Tea
- Raspberry Lemonade
- Tropical Citrus Punch

**Artisan Bronze Package**
$11.95

- Artisan Display +
- 1 Category A Item
- 1 Category B Item

**Artisan Silver Package**
$14.50

- Artisan Display +
- 2 Category A Item
- 1 Category B Item

**Artisan Gold Package**
$16.50

- Artisan Display +
- 2 Category A Item
- 2 Category B Item

**Artisan Platinum Package**
$18.50

- Artisan Display +
- 3 Category A Item
- 2 Category B Item

All Artisan Packages include the California Artisan Display, choice of appetizers per category and a choice of one beverage.
The following items are designed to provide additional flexibility in elevating your event. Add any of the following stations to a Designer Reception.

### Pastabilities

$5.50 PER PERSON

(Choice of Two)

- Tortellini with Basil Pesto Cream Sauce
- Penne Pasta, Italian Sausage & Peppers
- Pasta with Pesto Cream Sauce
- Shrimp Chipotle Cream Pasta

### Mini Asian Bowls

$5.50 PER PERSON

(Choice of One Bowl)

Build your own mini bowl

- Mini Teriyaki Chicken Bowl
- Mini Orange Chicken Bowl

### Carving Station

$6.50 PER PERSON

Our Chef will carve to order one of the following selections. Served on soft rolls

(Choice of One)

- Lacquered Pork Loin & Mango Salsa
- Asada Marinated Sirloin of Beef, Avocado-Corn Salsa

### Taco Station

$5.50 PER PERSON

Includes traditional toppings

(Choice of One)

- Chipotle Chicken
- Carnitas
- Carne Asada

### Premium Appetizers - Per 50 Pieces

Add any Premium Appetizer to your event.

- Island Coconut Shrimp, Pineapple Coconut Sauce $ 150
- Beef, Bleu Cheese & Caramelized Onion Crostini $ 125
- Bacon Wrapped Shrimp & Cilantro Chili Glaze $ 175
- New England Crab Cakes & Remoulade $ 125
Global Classic Buffets

**Italiano**
Includes Caesar salad, seasonal vegetable, garlic bread sticks, beverage and sweet treat.

**Chicken**
Add one $3.00 per person

- Chicken Parmesan
- Lemon Chicken Piccata
- Chicken Scallopini

**Classics**
$15.50 per person (Choose One)
- Classic Lasagna il Forno
- Vegetarian Lasagna Alfredo
- Classic Cannelloni
- Chicken Pasta Alfredo

**Pastabilities**
$13.50 per person (Choose One)
- Pasta Quattro Formaggio
- Penne Pasta Bolognese
- Classic Pasta Alfredo
- Penne Pasta Marinara
- Eggplant Parmesan

**Latin Influence**
$13.50 per person
Includes choice of one entrée, two sides, crisp tortilla chips & salsa fresca, Latin toppings, churros & beverage.

Add a second entrée for $3.00 per person

- Chicken Fajitas or Beef Fajitas
- Yucatan Roasted Carnitas Tacos
- Carne Asado Tacos or Pollo Asada Tacos
- Mexican Chicken Enchiritos
- Mexican Cheese Enchiritos

**Sides**
(Choose two)

- Spanish Rice
- Refried Beans
- Cilantro Rice
- Smoky Black Beans

**The Classics**
$15.50 per person
Includes choice of one entrée, Chef’s seasonal accompaniments, garden chopped salad, bread basket, beverage & sweet treat.

Add a second entrée for $4.00 per person

- Herb Roasted Chicken, Cheddar-Chive Mashed Potatoes, Pan Gravy
- Rosemary Lemon Chicken, Herbed Orzo Pasta
- Smoked Tomato & Roasted Garlic Chicken, Mushroom Risotto
- Chicken Marsala, Fussili Pasta
- Thai BBQ Chicken, Jasmine Rice
- Roasted Tri Tip of Beef, Mushroom Demi Glace, Cheddar Chive Mashed Potatoes
- Ginger-Soy Marinated Tri-Tip of Beef, Roasted Potatoes
- Pork Loin & Mango Salsa, Coconut Rice
- Tilapia Provencal, Rice Pilaf

**Sweet Treats**
(Choose One)

- Handcrafted Cookies
- Classic Carrot Cake
- Chocolate Cake with Vanilla Sauce
- Lemon Layer Cake
- Dessert Bars
- Churros

**Beverages**
(Choose One)

- Starbucks Coffee
- Iced Tea
- Lemonade
- Paradise Punch
Add a second beverage for $1.00 per person

**Premium Desserts**
The following dessert upgrades are available for $2.00 per person:

- Rustic Apple Tart with Chantilly Cream
- Seasonal Fruit Tarts
- Cheesecake & Fresh Berries
- Mocha Cream Filled Profiteroles
- Caramel Sauce & Candied Pecans

To place your order, call Pam Mitchell @ Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu
Global Flavor Buffets

All buffets include salad, Chef selected side dishes, artisan bread basket, gourmet dessert display and a beverage.

Add a second entrée for $4.00 Per Person

**Italiano**

- Chicken Breast Florentine, Panchetta Cream Sauce $ 17.95
- Roasted Herb Tri-Tip, Caramelized Shallot Sauce $ 17.95
- Grilled Salmon, Mediterranean Smoked Tomato Relish $ 19.95
- Pork Scallopini, Forest Mushroom Demi $ 17.95

**Celebration Classics**

- Slow-Roasted Turkey Breast, Classic Pan Gravy, Cranberry-Orange Relish $ 17.95
- Smoked Prime Rib of Beef, au jus, Horseradish Sauce $ 21.95
- Roast Pork Loin, Caramelized Apple-Pear Demi Glace $ 17.95
- Citrus Caramelized Salmon, Lemon Dill Sauce $ 19.95
- Beef Wellington, Cabernet Reduction $ 24.95
- Halibut, Citrus Beurre Blanc $ 21.95

**Pacific Rim**

- Macadamia-Crusted Breast of Chicken, Pineapple Coconut Sauce $ 18.95
- Huli-Huli Chicken, Mango Salsa $ 17.95
- Miso Marinated Salmon, Lemon-Butter Sauce $ 19.95
- Hoisin Braised Short Ribs, Ginger Glaze $ 19.95
- Ginger-Soy Flank Steak, Shiitake Demi Glace $ 17.95
- Kahlua Roast Pork, Braised Cabbage & Sweet Maui Onions, Ginger-Soy Jus $ 17.95

**Latin Influence**

- Chili – Lime Grilled Chicken, Pasilla Chili Sauce $ 17.95
- Oaxaca Chicken Mole, Classic Mole Sauce $ 17.95
- Shrimp Enchiladas Suisas, Chili Verde Sauce $ 17.95
- Tortilla Crusted Mahi-Mahi, Poblano Creå’am Sauce $ 19.95
- Ancho Crusted Pork Loin, Pepian Sauce $ 17.95
- Adobo Rubbed Roast Sirloin, Roasted Corn & Tomatillo $ 17.95

**Desserts**

A lavish assortment of petite pastries & cakes beautifully displayed for your guests to select.
(Served Buffet Style)

**Thirst Quencher**

Buffets Include one beverage and water:
- Lemonade
- Raspberry Lemonade
- Iced Tea
- Orange Infused Iced Tea
- Starbucks Coffee

Each additional beverage $1.00 Per Person

Please ask our Event Coordinators for any favorites not found on these menus. Our Chefs are happy to consider your requests. Seasonal Selections are added throughout the year.

To place your order, call Pam Mitchell @ Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu
Our team, of talented chefs, has created the following menus to reflect their passion for culinary excellence. Your guests will be treated to a three course menu based in the classics, that will transcend them through different cultures and flavors. These menus are artfully displayed on china and linen draped tables. Specialty linens and décor can be arranged through our catering department.

Seaside

Crab Cake Nicoise Salad  
Butter lettuce chiffonade, roasted corn, cucumber, avocado, olives, and green beans topped with crab cakes & a delicate citrus vinaigrette

Ginger-Soy Marinated Halibut, Seabass & Mahi-Mahi  
with a citrus butter sauce, garlic mashed potatoes and Asian stir-fried vegetables

Key Lime Tart  
$25.95

Americana

Wedge Salad  
Crisp iceberg topped by applewood bacon, vine-ripe tomatoes, Gorgonzola cheese crumbles, crisp onions and chipotle ranch

Smoked Tri Tip of Beef and Slow Roasted Chicken  
with wild mushroom & tomato ragu, garlic-cheddar cheese mashed potatoes, green beans & cioppolini onions

Luscious Chocolate Cake and a Trio of Sauces  
$23.95

To place your order, call Pam Mitchell @ Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu
Classic Autumn

Harvest Salad
  Crisp greens, caramelized pear, walnuts, Boursin cheese crouton, drizzled with a pomegranate vinaigrette

Mosaic Stuffed Pork Loin
  Accompanied by Gala apple & pear confit, four-cheese potatoes and a spiced squash medley

Rustic Apple Tart with Cinnamon-Vanilla Ice Cream

$21.95

Taste of Asia

Smoked Duck Salad
  Chinese five-spice smoked duck, crisp greens, Riverside citrus, red onion and a soy-sesame dressing

Boneless Asian Braised Short Ribs
  served aside mashed, gingered sweet potatoes and a stir-fried vegetable medley

Tropical Fruit with Plum Wine Sabayon

$25.95
**Classico**

**Baby Spinach Salad**
- Parmesan cheese cup stuffed with baby spinach and topped with hot bacon dressing, Gorgonzola cheese and pomegranates

**Braised Short Rib Osso Bucco & Garlic Prawns**
- Served aside Yukon gold mashed potatoes, five-spice glazed carrots baby bok choy and a port ginger demi glaze

**Magic Cube**
- White & dark chocolate mousse layers surround a cherry center dipped in chocolate ganache and pooled in a mocha cream sauce

$29.95

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**South of the Border**

**Sabrosa Salad**
- Romaine lettuce, black beans, pico de gallo, avocado, olives, queso fresco and a jalapeno citrus dressing

**Adobo Flank Steak and Smoked Chicken Mole**
- With a corn & tomato relish, chorizo mashed potatoes, roasted vegetables and Manchengo cheese

**Caramelized Pear Flan with Cranberry Orange Tamalito and Crema Dulce**

$26.95