

PLATED DINNER

Create your own 3 course dinner by selecting one item from each category. Plated dinner includes assorted artisanal breads and butter, freshly brewed Starbucks® coffee, Tazo® teas and iced tea. A minimum of (20) guests is required.

Side Optional: Wild Rice, Risotto, Mashed Potato, Potato Gratin. All plated dinner includes seasonal vegetables and starch.

A maximum of 3 entrée choices including a vegetarian entrée.

The higher-priced entrée will prevail for all entrées.

PLATED DINNER

SELECT ONE STARTER

Roasted Parsnip Soup
with truffle oil

Asparagus Bisque
fine herbs and crème fraîche

Shrimp and Lobster Bisque
sherry and fresh herbs

Roasted Beet Salad
arugula and frisée, toasted pine nuts, chèvre and maple balsamic vinaigrette

Grilled Romaine Salad
hearts of romaine, kumquats, red radishes, cherry tomatoes and creamy tarragon dressing

Crisp Butter Lettuce Salad
crispy diced pancetta, spiced apricots, balsamic caramelized onion and champagne vinaigrette

SELECT ONE ENTRÉE

Frenched Chicken Forestiere 60
wild mushrooms ragout and port wine glaze

All Natural Chicken 60
with pomegranate jus

Citrus Roasted Chicken Breast 60
lime and orange marinade

Half Roasted Chicken 62
black fig and bacon demi-glace

Roasted Striped Bass 66
with mango relish

Pistachio Crusted Lamb Chops 68
with pinot mint bordelaise

Pan Seared Salmon 64
with sundried tomato cream sauce

THE WESTIN
LONG BEACH

All food and beverage prices are subject to 14% service charge and 10.25% state sales tax (subject to change without notice).

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PLATED DINNER, *Continued*

New York Steak with syrah herb butter	68
8 Hour Short Ribs (Boneless) braising jus with orange and cinnamon	70
Filet Mignon blue cheese crust and bordelaise	72
Gnocchi forest mushrooms, butternut squash, spinach, oregano parmesan and tossed in brown butter	50
Spaghetti lemon, garlic and fresh herbs	50

COMBINATION PLATES

Braised Short Ribs (Boneless) and Jumbo Scallops pinot noir reduction and sweet vermouth	80
Petite Filet Mignon and Seared Salmon cabernet reduction and chardonnay crème	80
Petite Filet and Gulf Shrimp bordelaise and mango relish	78
Petite Filet and Roasted Chicken green peppercorn sauce and demi-glace	78
Roasted Chicken and Gulf Shrimp roastedgarlic white wine reduction	75

SELECT ONE DESSERT

Opera Cake
Crème Brûlée Cheesecake
Triple Chocolate Mousse
Classic Chocolate Cake
Petite Trio of Desserts

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