

PLATED DINNER

Create your own 3 course dinner by selecting one item from each category. Plated dinners include assorted artisanal breads and butter, freshly brewed Starbucks® coffee, Tazo® teas and iced tea. A minimum of (25) guests is required.*

Side Optional: Wild Rice, Risotto, Mashed Potato, Potato Gratin.

All plated dinners include seasonal vegetables.

Maximum of 3 Entrée Choices including a Vegetarian Entrée

The Higher-Priced Entrée will Prevail for All Entrees

THE WESTIN
LONG BEACH

SELECT A STARTER

HEIRLOOM TOMATO SALAD

mozzarella cheese, petite greens, aged balsamic dressing

WHOLE LEAF CAESAR

hearts of romaine, roasted tomatoes, shaved grana padano cheese
garlic crostini and classic caesar dressing

ORGANIC BABY GREENS SALAD

candied walnuts, gorgonzola, roasted apples, balsamic vinaigrette dressing

ROASTED BEET SALAD

toasted pinenuts, chevre, arugula and frisee with maple balsamic vinaigrette dressing

HOT HOMEMADE SOUPS

roasted tomato bisque with crème fraîche and chives

creamy potato leek soup with chives and crème fraîche

SELECT AN ENTRÉE

FRENCHED CHICKEN FORESTIERE

with wild mushrooms ragout and port wine glaze

59

ALL NATURAL CHICKEN

pomegranate jus

59

CITRUS ROASTED CHICKEN BREAST

with lime & orange marinade

59

HALF ROASTED CHICKEN BONELESS

with black fig and bacon demi glaze

62

ROASTED STRIPED BASS

with mango relish

66

PISTACHIO CRUSTED LAMB CHOPS

pinot mint bordelaise

68

8 HOUR SHORT RIBS (BONE-LESS)

braising jus with orange and cinnamon

70

~ *Plated Dinner Menu Continued* ~

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BAKED SALMON with fresh dill and whole grain mustard	64
NEW YORK STEAK syrah herb butter	68
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 (BONE-LESS) & JUMBO SCALLOPS pinot noir reduction and sweet vermouth	80
PETITE FILET MIGNON AND SEARED SALMON roasted garlic chimichurri	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 roasted garlic vinaigrette	75

SELECT A DESSERT

OPERA sponge cake layered with luscious cream and chocolate filling with a light hint of brandy	
CHEESECAKE with chantilly cream	

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~ Plated Dinner Menu Continued ~

CLASSIC TIRAMISU CAKE

TRIPLE CHOCOLATE CHEESECAKE

pomegranate syrup, chantilly cream

CRÈME BRULÉE CHEESECAKE

with caramel sauce

ENHANCEMENTS

HOUSE WINE

~per bottle 35

CHAMPAGNE TOAST

~per drink 10

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