

TOO HOT TO HANDLE Dinners:

Please take a seat and we will serve you

Minimum guest 25

Your dinners include choice of soup or one salad, warm breads and butter, one side, one veggie, selection of one entrée, choice of one dessert, Java, Decaf Java, Herbal Teas. If you select two different entrees for your event, please remember you will be charged the higher of the two entrees for each guest.

Soup

No cans, made from scratch

Cream of Sun Choke (artichoke)

Roasted Squash, Crispy Pancetta and Walnuts

Tomato and Basil

Split Pea and Zucchini



Salads

Salad dressing is served on the side

Choice of Balsamic Vinaigrette, French, Ranch and Raspberry Champagne Dressing

(If you would like us to toss the salad and dressing in the room for you, please allow an additional \$3.00 per person)

Apple Salad with Cabralas Cheese and Toasted Almonds

Bibb Lettuce with Tomato and Grapefruit

Asparagus, Beets and Goat Cheese Croutons

Traditional Caesar

Sides or what is also known as "Starch"

Wild Rice Cakes

Lemon and Herb Risotto Cake

Bombay Spiced Fingerling Potatoes

Herb Potato Pancakes

Israeli Pearl Couscous



Veggies

Grilled Vegetables with Fresh Herb Pesto

Ratatouille (Stewed French Provencal Vegetable Dish)

Green Beans Amandine




ATRIUM
HOTEL
 AT ORANGE COUNTY AIRPORT



The Main Dish

Select One

Roast Chicken Stuffed with Dried Fruits	\$30
Grilled Hanger Steak with Truffle Jus	\$30
Wild King Salmon with Chanterelles, Sun Dried Tomatoes and Basil	\$33
Chicken Breast Stuffed with Prosciutto, Spinach and Boursin Cheese	\$33
Pan Roasted Free Range Airline Chicken with Wild Mushroom Madeira Sauce	\$31
Sauteed Flounder with a Pumpkin Seed Crust	\$34
Top Sirloin Culotte with Roquefort Pinot Noir Sauce	\$35

- If you would like us to Carve your Top Sirloin in the room, please allow and additional \$5.50 per person

PICK A PAIR **\$38.00**

Please select one beef and one chicken and we will prepare them on one plate

- Chicken Breast Stuffed with Prosciutto, Spinach and Boursin Cheese
- Pan Roasted, Airline Chicken with Wild Mushroom Madeira Sauce
- Grilled Hanger Steak with Truffle Jus
- Top Sirloin Culotte with Roquefort Pinot Noir Sauce



Veggie Options

(price to be the same as your entrée selection)

- Vegetable Lasagna, Grilled Vegetables, Potato Sheets, Mozzarella, Lemon Thyme Ricotta and Roasted Tomato Fennel Sauce
- Butternut Squash Gnocchi with Brown Butter Sage Sauce

What everyone has been waiting for: Desserts (pick one)



- Goat Cheese Cake and Fresh Fruit
- Berry Tartlets
- Chocolate Pate with Raspberry Sauce
- Chocolate Cup with Vanilla Crème and Fruit
- Java, Decaf Java and Hot Tea

*Prices are subject to 21% taxable service charge and applicable sales tax.
Prices are subject to change without notice.*

Dinner Buffet Menus

(Buffets are for a minimum of 25 guests and will be open for a total of 90 minutes)

We will set up the food and your guests can go up when they are hungry. Java will be served while guest are seated

Mangia, Mangia, Mangia (Italian) \$34 per person

Minestrone Soup

Arugula, Cherry Tomato and Spicy Salami Pasta Salad with Roasted Red Pepper Vinaigrette

Calamari Salad: Red Onions, Kalmata Olives, Pear Tomatoes, Celery, Cucumbers, Parsley and Red Wine Vinaigrette

Italian Bread, Balsamic Vinaigrette, Olive Oil and Parmesan
(to be on each individual table)



Potato Gnocchi with Basil
Swiss Chard



Spinach and Ricotta Cannelloni
Chicken Carbonara

Orecchiette w/ Broccoli Rabe and Spicy Sausage



Sweet Cheese in Lemon Pasta
Cappuccino Cheesecake
Java, Decaf Java and Tea




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CRÈME OF THE CROP

\$36.00 per person

Caprese Salad: Heirloom Tomatoes, Buffalo Mozzarella, aged Balsamic and Lemon Mosto Olive Oil

Frisee and Apple Salad with Cabrales Cheese and Toasted Almonds with Raspberry Champagne Dressing



Warm Fry Breads and Butter



Spicy Sesame Snap Peas
 Summer Vegetable Rice
 Pepper and Potato Pasta



Chicken Parcels with Herb Butter
 Grilled Hanger Steak with Truffle Jus
 Wild King Salmon with Chanterelles, Sun Dried Tomatoes and Basil



Tangerine Trifle
 Chocolate and Vanilla Cheesecake
 Java, Decaf Java and Tea

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MIND AND MOOD FOODS

\$36.00 per person



Roasted Pepper, Corn and Arugula Salad, Goat Cheese Croutons with White Balsamic and Oregano Vinaigrette
Spicy Slaw
Mixed Bean and Grain Salad with Hazelnut Oregano Vinaigrette

Armenian Breads and Butter

Eggplant Pilaf
Green Beans with Feta Cheese



Chicken Curry with Green Apples
Cedar Plank Salmon with Meyer Lemon Vinaigrette
Top Sirloin Culotte with Roquefort Pinot Noir Sauce

Blueberry Clafouti
Five Spice Orange Chocolate Torte
Java, Decaf Java and Tea



Shanghai Dinner Buffet

\$38.00++ per person



Starters

Shrimp and Pork Wonton Soup

Kung Pao Calamari

Pork Pot Stickers



Entrees

Kung Pao Chicken

Mongolian Beef

Walnut Shrimp

Pork Chow Mein



Sides

Spicy Eggplant

Shrimp Fried Rice



Desserts

Sweet Marinated Pear with Chocolate Drizzle

Vanilla Bean Cheesecake

Java, Decaf Java and Hot Numi Tea

