



## WENCE'S DINNER PRIX FIXE MENUS:

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The following are dinner prix fixe menu options available for event hosts to choose from.

As the event host, you choose one menu option to be offered to your guests. On the event date, guests will be able to select their preferences from each course of the pre-selected menu. Preordering is not required but can be arranged upon request.

## MENU PRICING:

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DINNER OPTION #1: \$54

Three Course

DINNER OPTION #2: \$60

Three Course

DINNER OPTION #3: \$66

Four Course

DINNER OPTION #4: \$79

Four Course

VIEW OUR MENUS BELOW 



## COURSE ONE

to share

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### **GARLIC CHEESE BREAD**

asiago, garlic, sourdough

### **CALAMARI**

creole remoulade sauce

## COURSE TWO

select one

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### **CHICKEN PICCATA**

free range chicken breast, white wine lemon caper sauce, garlic mashed potatoes, assorted vegetables

### **CRAB & SHRIMP LOUIE**

iceberg lettuce, baby shrimp, dungeness crab meat, cucumbers, diced eggs, red onions, radish, beets, avocado, louie dressing

### **JAMBALAYA**

penne pasta, chorizo, chicken, prawns, bell peppers, onions, asiago cheese, cajun saffron sauce

### **LOBSTER TACOS**

grilled british columbian lobster, organic corn tortillas, cheddar cheese, cabbage, cilantro, southern lime salsa, side of pico de gallo, guacamole, sweet potato fries

### **EARTH'S GARDEN**

penne, zucchini, squash, white onions, bell peppers, cherry tomatoes, creamy pesto, and asiago cheese

## COURSE THREE

select one

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### **TIRAMISU**

ladyfinger cookies, espresso liqueur, mascarpone cheese, chocolate

### **SEASONAL CHEESECAKE**

flavor of the day

### **GELATO**

vanilla, chocolate or seasonal

## DINNER PRIX FIXE MENU #1

not all ingredients are listed. please inform a server of any allergies.



## COURSE ONE

select one

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### HOUSE SALAD

organic mixed greens, romaine, cherry tomatoes, red onions, asiago, herb vinaigrette

### CAESAR

romaine hearts, herb croutons, aged asiago crisp

### CHOWDER OF THE DAY

cup of chowder

## COURSE TWO

select one

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### NEW YORK STEAK

12 oz. all-natural USDA grilled New York strip steak, demi-glace, yukon garlic mashed potatoes, asparagus

### KING SALMON

wild charbroiled salmon, lemon corn dill relish, garlic mashed potatoes, broccolini

### SHRIMP SCAMPI PASTA

pacific coast wild prawns, fettuccine, grape tomatoes, shallots, white wine lemon caper sauce

### EARTH'S GARDEN

penne with zucchini, squash, white onions, bell peppers, cherry tomatoes, creamy pesto, asiago

### CHICKEN SCALLOPINI

seared all-natural chicken breast, sherry mushroom demi glaze, scalloped potatoes, broccolini

## COURSE THREE

Select one

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### TIRAMISU

ladyfinger cookies, espresso liqueur, mascarpone, chocolate

### SEASONAL CHEESECAKE

seasonal flavor of the day

### GELATO

vanilla, chocolate or seasonal

## DINNER PRIX FIXE MENU #2

not all ingredients are listed. please inform a server of any allergies.



## COURSE ONE

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### HOUSE SALAD

organic mixed greens, romaine, tomatoes, onions, house vinaigrette, asiago

## COURSE TWO

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to share

### GARLIC CHEESE BREAD

garlic, asiago, sourdough

### CALAMARI

creole remoulade sauce

## COURSE THREE

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select one

### NEW YORK STEAK

12 oz. all natural USDA grilled new york, demi-glace, yukon garlic mashed potatoes, asparagus

### CHILEAN WHITE SEABASS

seared chilean white sea bass, jumbo prawns, manila clams, mediterranean black mussels, chorizo, white wine cherry tomato saffron shallot sauce

### SEAFOOD FETTUCCINE

calamari, prawns, mediterranean black mussels, manila clams, garlic, asiago, choice of: marinara, gorgonzola cream, or creamy pesto

### APPLE BRIE PORK CHOP

14 oz bone-in tender white marble chop, fuji apple, brie cheese, garlic mashed potatoes, baby carrots

### EARTH'S GARDEN

penne with zucchini, squash, white onions, bell peppers, cherry tomatoes, creamy pesto, asiago

## COURSE FOUR

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select one

### TIRAMISU

ladyfinger cookies soaked in espresso liqueur, mascarpone, chocolate

### CHEESECAKE

seasonal flavor of the day

### GELATO

vanilla, chocolate or seasonal

## DINNER PRIX FIXE MENU OPTION #3

not all ingredients are listed. please inform a server of any allergies.



## COURSE ONE

select one

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**HOUSE SALAD**

**CAESAR SALAD**

## COURSE TWO

to share

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**SEARED SCALLOPS**

seared sea scallops with habanero citrus glaze

**GARLIC CHEESE BREAD**

asiago, garlic, sourdough

## COURSE THREE

select one

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**RIB EYE STEAK**

12 oz. all natural USDA grilled rib eye, au-jus roasted garlic, aged bleu cheese, yukon garlic mashed potatoes, asparagus

**CHILEAN WHITE SEABASS**

seared chilean white sea bass, jumbo prawns, manila clams, mediterranean black mussels, chorizo, in a white wine cherry tomato saffron shallot sauce

**KING SALMON**

wild charbroiled salmon, lemon corn dill relish, garlic mashed potatoes, broccolini

**CHICKEN PICCATA**

free range chicken breast, white wine lemon caper sauce, garlic mashed potatoes, assorted vegetables

**LAMB CHOPS**

9 oz. bone-in lamb chops, pomegranate reduction, broccolini, garlic mashed potatoes, baby carrots

**EARTH'S GARDEN**

penne with zucchini, squash, white onions, bell peppers, cherry tomatoes, creamy pesto, asiago

**LOBSTER FETTUCCHINE**

fettuccine with lobster, sun-dried tomatoes, shallots, artichokes, baby organic spinach, asiago, in a white wine garlic cream sauce

## COURSE FOUR

select one

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**FLOURLESS CHOCOLATE TORTE**

espresso anglaise, whipped cream

**CHEESECAKE**

seasonal flavor of the day

**GELATO**

vanilla, chocolate or seasonal

## DINNER PRIX FIXE MENU OPTION #4

not all ingredients are listed. please inform a server of any allergies.