

Corinthian Event Center

Dinner Suggestions

All dinner entrees include soup or salad, Chef's selection of accompaniments and a decadent dessert.

All meals also include freshly baked rolls with sweet butter, coffee, decaffeinated coffee and tea

Appetizers

Tri-colored Tortilla Crusted Gulf Shrimp

Lime chipotle cream sauce

Wild Mushroom and Arugula Strudel

Brandy cream sauce

Five Spice Diver Scallop

Sweet and sour sauce with Asian slaw

Salads

Mixed Baby Field Greens

*Grilled tomato wedges and
Basil Vinaigrette*

Classical Caesar Salad

Grated Parmesan and croutons

Baby Spinach and Endive Salad

Tossed with a roasted pear dressing

Soups

Shrimp and Corn Chowder with Red Pepper Glaze

French Three Onion Soup with Gruyere Crouton

Caramelized Onion and Portobello with Lemon Green Onion Crouton

Chicken Tortilla Soup with Chopped Cilantro and Feta Cheese

Please add 20% service charge and applicable sales tax.

Corinthian Event Center

Dinner Entrees

Sautéed Breast of Chicken

Artichokes, pine nuts, Kalamata olives, oregano butter sauce

Seared Fillet of King Salmon

Served on a bed of leeks and baby spinach, topped with Citrus Walnut Sauce

Pan Seared New York Strip Steak

With Irish Whiskey, Pink Peppercorn Sauce

Grilled Sea Bass

On Saffron Risotto and Roasted Poblano Chili Sauce

Grilled Filet Mignon

Bermuda onion confit and merlot whole grain mustard sauce

Black and White Sesame Seed Seared Rare Ahi

Avocado ginger vinaigrette

Classical Herb Crusted Rack of Lamb

Brandied Cherry demi reduction

Classical Beef Wellington

*Filet Mignon wrapped in Puff pastry
With Foie Gras and Mushroom Duxelle
Truffle Demi Glace*

Sautéed Seafood Medley

*Salmon Filet, Gulf Prawns and Sea Scallops
Dill butter sauce*

Grilled Petit Filet Mignon and Seared Salmon Fillet

Marsala cracked pepper demi glace and caper Chardonnay butter sauce

Gulf Prawns and Seared Breast of Chicken Provencal

White wine, basil, mushrooms, garlic and butter

Pan Seared Filet Mignon and Lobster Medallions

Sauce Cardinale

Sundried Tomato Ravioli

Tossed with wilted baby arugula, roasted wild mushrooms and Spanish extra virgin olive oil

Please add 20% service charge and applicable sales tax.

Butternut Squash Risotto

*With Seared radicchio, asparagus red onions
In radicchio leaves*

Grilled Vegetable Wellington

with roasted squash cream sauce

Dessert Selections

Chocolate Oblivion

Coconut Cream Cheese Flan

Fresh Fruit Tart

Tiramisu

Fruit Crisp

Individual Cheesecakes

Choice of: Mango, Strawberry or Raspberry and Cinnamon Chantilly

Fresh Berries with Grand Marnier Sauce

Orange Cake with Poppyseed and Lemon Icing

Chocolate Mousse in a Marbled Chocolate Shell

Chocolate Molten Cake (Maximum 40 guests)

The Finishing Touch

Assorted Mini Pastries and Petit Fours

Chocolate Dipped Strawberries or Truffles

Specialty Coffee Station

*Espresso, cappuccino, lattes and chai tea
(Pricing based on duration & number of guests)*

Please add 20% service charge and applicable sales tax.

Corinthian Event Center

Dinner Buffet

Starters

- ☞ *Display of Sliced Fresh Seasonal Fruit*
- ☞ *Assorted Fresh Vegetable Display with Dressings*
- ☞ *Display of Domestic and Imported Cheeses,*
- ☞ *Served with Crackers and Garnished with Fresh Fruit*

Composed Salads

- ☞ *Classic Caesar Salad, Grated Parmesan, Toasted Croutons*
- ☞ *Mixed Baby Field Greens with Chef's Choice of Dressings*
- ☞ *Corn Salad with Red and Green Peppers, Zucchini, and Fresh Tomatoes*
Tossed with a Creamy Italian Dressing
- ☞ *Mediterranean Cous Cous with Grilled Vegetables and Dried Fruits*
Tossed in an Olive Oil Dressing

Pasta

- ☞ *Potato Gnocchi & Garden Rotini*
- ☞ *Pomodoro Sauce with Wild Mushrooms and A Porcini Cream Sauce*
- ☞ *Freshly Baked Garlic Bread*

Accompaniments

- ☞ *Choice Scalloped Potatoes or Parisian Rice*
- ☞ *Fresh Assorted Seasonal Vegetables*
- ☞ *Freshly Baked Dinner Rolls and Butter*
- ☞ *Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas*

Entree Selections

Chicken Provencal

Tomatoes, Basil, and Mushrooms
In a Garlic White Wine Sauce

Baked Bell Peppers

Stuffed with Sautéed Vegetables
Mixed Wild Rice, Topped with Roasted
Roma Tomato Sauce and Mozzarella Cheese

Seared Salmon

Topped with Tobiko Caviar and a
Sweet Soy Butter Sauce

Adobo Style London Broil

Garnished with Avocado Tomatillo Sauce

Please add 20% service charge and applicable sales tax.