

## HVH Plated Dinners

**Includes: Selection of One Salad, One Entrée or One Entrée Duet and One Dessert with Coffee Service**  
Multiple Entrees Selections Offered with Client Provided Place Cards; Entrée Counts Due 72 Hours Prior to Event

### Salad (Select One)

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons  
Grilled Asparagus Salad with Wild Mushrooms and Truffle Vinaigrette  
Heirloom Tomatoes, Fresh Buffalo Mozzarella and Micro Basil with Balsamic Reduction  
Roasted Beet, Laura Chenel Goat Cheese, Roasted Hazelnuts, Pickled Shallots and Arugula with Red Wine Vinaigrette  
Baby Greens with Raspberries, Candied Pecans, Maytag Blue Cheese and Red Wine Vinaigrette

### Entrée (Select One)

Stuffed Chicken Breast with Oven-Dried Tomato, Goat Cheese, Oregano and Truffle Essence, **\$67 per guest**  
Slow Braised Beef Short Ribs in Natural Jus, **\$70 per guest**  
Slow-Roasted Halibut in Basil Butter Sauce, **\$70 per guest**  
Grilled Filet of Beef in a Merlot Demi-Glace, **\$72 per guest**  
Pan-Seared Sea Bass with Chardonnay Chive Sauce, **\$72 per guest**  
Vegetarian Tian: Roasted Vegetables with Roasted Tomato Coulis, Tofu Option Available, **\$65 per guest**

### Entrée Duet (Select One Duet)

Carved Chicken Breast with Truffle Essence and Sliced New York Strip **\$78 per guest**  
Petite Filet of Beef with Demi-Glace and Grilled Seasonal Fish **\$80 per guest**  
Petite Filet of Beef with Demi-Glace and Grilled Jumbo Shrimp with Pesto Rub **\$80 per guest**  
Petite Filet of Beef with Demi Glace and Butter Poached Lobster Tail **\$105 per guest**

### Sides (Select One)

Wild Rice Pilaf, Grilled Polenta Cake, Roasted Garlic Mashed Potatoes, Herb Roasted Fingerlings, Parmesan Herbed Orzo Pasta, Cous Cous with Brunoise Vegetables or Dauphinoise Potatoes

### Desserts (Select One)

Crème Brûlée with Berries  
Triple Berry Crisp with Vanilla Cream  
Rum Butter Bread Pudding with Crème Anglaise  
Flourless Chocolate Cake with Vanilla Cream and Fresh Berries  
Chocolate and Passion Fruit Torte  
New York Style Cheesecake with Mocha Sauce

### All Plated Dinners Accompanied by

Chef's Selection of Braised and Steamed Vegetables  
Rolls and Butter  
Coffee Service

## HVH Plated Dinner Enhancements

### Starters

Mushroom Ravioli with Spinach and Coriander Butter Sauce  
**\$12 per guest**

Crab Cake with Cajun Remoulade  
**\$15 per guest**

Antipasti Platter with Dips and Breads  
**Family Style Platter, \$50 per table**

Roasted Red Pepper Soup  
**\$8 per guest**

Lobster Bisque with Snipped Chives  
**\$11 per guest**

### Intermezzo

Pink Grapefruit, Lemoncello or Blood Orange  
**\$8 per guest**

**Plated Dinner Service: full table set and service in an outdoor or indoor location**  
Based on a minimum of 8 guests, \$125 charge applies if under minimum  
**21% service charge + 8.95% tax applies (current tax)**  
2011 menu selections are subject to price changes for programs beyond 2011

## HVH Dinner Buffets

### **The New Yorker**

Roasted Vegetable Salad with Lemon Vinaigrette  
 Traditional Cobb Salad with Chicken, Tomato, Avocado, Bacon  
 and Blue Cheese  
 Caesar Salad with Shaved Parmesan and Garlic Croutons  
 Parker House Rolls and Butter  
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 Charbroiled Rib-Eye in a Pinot Noir Reduction  
 Seared Sea Bass in a Citrus Beurre Blanc  
 Roasted Chicken, Smoked Tomato and Basil with Wild Rice  
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 Smoked Cheddar Mashed Potatoes  
 Crispy Steamed Vegetables  
 ~  
 Tribeca Chocolate Cake,  
 Big Apple NY Cheesecake and Long Island Carrot Cake  
 Freshly Brewed Coffee and Decaffeinated Coffee  
 Assorted Forte Gourmet Teas and Herbal Teas  
**\$85 per guest**

### **The San Antonio**

Tortilla Soup with Lime Crème Fraiche  
 Southwestern Caesar Salad Garnished with Tortilla Strips  
 Baby Spinach with Tomato Cumin Vinaigrette  
 Queso Fresco with Cucumber and Cured Tomato  
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 Cheese Enchiladas  
 Chicken Breast with a Pasilla Chile Sauce  
 Roasted Salmon with Lime and Cilantro  
 Grilled Beef Tenderloin with Chili Corn Jus  
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 Grilled Squash  
 Cumin Scented Rice  
 ~  
 Warm Fruit Empanadas  
 Chocolate Bread Pudding with Aztec Chocolate Sauce  
 and Traditional Crème Caramel with Tequila Infused Berries  
 Freshly Brewed Coffee and Decaffeinated Coffee  
 Assorted Forte Gourmet Teas and Herbal Teas  
**\$76 per guest**

### **The Jimmy "Buffer"**

Chilled Peach and Mint Soup  
 Sliced Tropical Fruits  
 Fried Wonton Chips with Hot Mustard Dipping Sauce  
 Crisp Romaine with Tomato Cumin Vinaigrette  
 Lo Mien Noodle Salad  
 Sweet Hawaiian Rolls and Butter  
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 Carved Glazed Pork Loin  
 Miso Marinated Halibut with Cucumber Salad and a  
 Ginger Butter Sauce  
 Slow-Roasted Chicken Curry with Traditional Condiments  
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 Braised Baby Bok Choy and Crispy Vegetables  
 Jasmine Rice  
 Roasted Glazed Sweet Potatoes  
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 Key Lime Cheesecake, Rum Cake,  
 Chocolate and Passion Fruit Torte  
 Freshly Brewed Coffee and Decaffeinated Coffee  
 Assorted Forte Gourmet Teas and Herbal Teas  
**\$80 per guest\***

### **The Midwest**

Warner Family Chili with Shredded Jack Cheese  
 Corn Muffins with Butter and Honey  
 "Fire and Ice" Watermelon Salad  
 Baby Greens and Crisp Vegetables with Buttermilk Ranch  
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 Grilled Chicken with Garlic Thyme Jus  
 Hand Crusted White Fish with Lemon Tartar Sauce  
 Beef Stroganoff with Buttered Noodles and Sour Cream  
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 Classic Mac and Cheese  
 Corn on the Cobb  
 Baked Potatoes with the Fixins'  
 ~  
 Season's Best Pie, Strawberry Rhubarb Crisp  
 and Chocolate Fudge Cake  
 Freshly Brewed Coffee and Decaffeinated Coffee  
 Assorted Forte Gourmet Teas and Herbal Teas  
**\$76 per guest**

### **Tableside Wine Service Wine Selections Available**

#### **Buffet Dinner Service:**

1.5 hours of service, full table set and service in an outdoor or indoor location  
 Based on a minimum of 25 guests, \$150 charge applies if under minimum  
 \*Chef Fee of \$125 per 40 guests, 21% service charge + 8.95% tax applies (current tax)  
 2011 menu selections are subject to price changes for programs beyond 2011