



## Large Format Dinner Program and Menu Selections

Thank you for considering The Inn at Tres Pinos for your dinner program. Included with this sheet is the Standard Menu. It consists of 3 courses (Salad, Choice of Entrée, and Choice of Dessert). For a small additional charge you can add our Chef's Choice of Starters, a great way to surprise your guests as they arrive. We also have included some of the Chef's favorite selections of Starters and Entrees to give you an idea of some Custom Menu Ideas. Please remember that these are only guidelines of what is possible for your menu. If you have any questions, call the restaurant at (831) 628-3320 or Mike at (831) 801-4976. Please feel comfortable in knowing that we will handle your group with incredible care and understanding of what it takes to make your event completely successful. We look forward to welcoming you.

### The Following are Standard Program Details:

Tax Rate	7.25%
Service	18%
Standard Menu Cost	\$48.50/guest
Chef's Choice Starters	\$ 4.50/guest
Custom Menu Cost	\$57.50/guest

\*Room Rental Charges May Apply In Certain Circumstances,  
Please Inquire Within Regarding Additional Requirements and Charges

## Standard Menu Selection

Organic Mixed Greens  
tossed with Sweet & Spicy Walnuts, Sun-Dried Cranberries,  
Chevre, and Balsamic Vinaigrette

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### Choice of Entrée

#### Chicken Genovese

Breast of Chicken Wrapped in Proscuitto de Parma and Provolone Cheese  
Baked in Puff Pastry and served over a Creamy Pesto

#### Grilled Fillet of Salmon

with Melted Leeks and a Roasted Red Bell Pepper and Fresh Herb Chutney

#### Filet Mignon

Grilled Choice 10 oz Filet Mignon with a Green Peppercorn Infused Demi Glace  
and Roasted Garlic Mashed Potatoes

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### Choice of Dessert

Vanilla Bean Crème Brulee

New York Style Cheesecake

Chocolate Ganache Cake

## Chef's Choice Starters

Sun-Dried Tomato and Basil Spread with Chevre  
and Toasted Garlic Crostini Points

Smoked Rainbow Trout Mousse with Orange Zest and Chives  
and Toasted Garlic Crostini Points

Tres Pinos Antipasto with  
Pepperoncini, Cherry Peppers, Roasted Red and Yellow Bell Peppers, Green Spanish Olives,  
Marinated Artichoke Hearts, Prosciutto de Parma, and Italian Dry Salami

Crispy Fried Polenta with Zesty Marinara,  
Basil Pesto and Chevre

Sauteed Calamari Strips with a Vine Ripened Tomato  
and Balsamic Vinaigrette

Grilled Italian Sausage with Cream Laced  
Whole Grain Mustard Sauce

Portabella Mushroom "Pizza"  
Roasted Portabella Caps topped with Zesty Marinara, Basil Pesto, and Melting Mozzarella

Customized Menu Selections

### Fowl

Oven Roasted Breast of Free-Range Chicken with Lemon, Sage, Rosemary, and Pancetta

Jalapeno Stuffed Grilled Quail Wrapped in Applewood Smoked Bacon  
with Natural Pan Juices

### Seafood

Fresh Catch of the Day Prepared in Any Number of Ways:

(Flame Grilled with a Sweet Red Onion Chutney or Tropical Relish)

(Steamed in Parchment Paper with Fresh Vegetables and a Chipotle Compound Butter)

(Pan Roasted and Pistachio Encrusted with a Roasted Red and Yellow Bell Pepper Coulis)

### Meat and Game

Cast Iron Seared Medallions of New Zealand Venison  
with a Brandied Sun-Dried Cranberry Port Wine Reduction

Dijon Mustard and Pistachio Encrusted Roast Rack of Lamb  
with a Balsamic Thyme Jus

Roast Prime Rib of Beef Au Jus  
with Creamed Horseradish and Giant Idaho Baked Potato