

*BANQUET DINNER
MENUS*

*THE LODGE AT
SUNCADIA*

*Prices Subject to change without notice.
January 2008*

Plated Dinner Signature Entrée Selection

*Our Signature Entrees are accompanied by your Choice of Soup or Salad, and Dessert.
Enhance your dining experience by adding at Starter for an additional \$10 per guest*

*Presented with Fresh Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

Paprika Spiced Half Chicken
*Lemon Scented Wild Rice, Roasted Almond,
Glazed Baby Carrots,
Rosemary Chicken Jus
\$48.00 per person*

Fire Grilled Free-Range Chicken Breast
*Sauteed Spinach, Vine Ripe Tomatoes,
Garlic Mashed Potatoes
\$46.00 per person*

Lemon Grass Perfumed Salmon
*Braised Baby Bok Choy, Shiitake Mushroom
Ragout, Coconut Curry Broth
\$48.00 per person*

Couscous Crusted Sea Bass
*Braised Artichoke, Tomato and Spanish
Olive Stew, Basil Fettuccini, Feta Cheese
\$55.00 per person*

Portobello Mushroom Napoleon
*Sauteed Spinach, Fire Roasted Tomatoes,
Lentils with a Buerre Blanc Sauce
\$42.00 per person*

Adobe Spiced Flat Iron Steak
*Roasted Garlic Mashed Potatoes, Sauteed
Spinach, Baby Broccoli,
Morel Mushroom-Chipotle Cream
\$52.00 per person*

Peppercorn Crusted Filet Mignon
*Crème Fraiche Mashed Potatoes, Roasted
Shallots,
Zinfandel Mole Sauce, Grilled Asparagus
\$58.00 per person*

Rosemary Roasted Double Lamb Chops
*Olive Oil Mashed Potatoes, Garlic Confit,
Red Wine-Lamb Jus and Cilantro Mojito
\$62.00 per person*

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Plated Dinner Duos Entrée Selections

Our Duo Entrees are accompanied by your Choice of a Starter, Soup or Salad, and Dessert

*Presented with Fresh Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

Portobello Mushroom Napoleon and Oven Roasted Butternut Squash
Sauteed Spinach, Fire Roasted Tomatoes, Lentils with a Buerre Blanc Sauce
\$65.00 per person

Herb Crusted Free Range Chicken Breast and Sea Bass
Basil Mashed Potatoes, Local Baby Vegetable Stew, Gilroy Garlic-Meyer Lemon Broth
\$79.00 per person

Petite Filet Mignon with Pesto Marinated Jumbo Shrimp
Beluga Lentils, Green Beans, Roasted Shallots, Zinfandel Mole Sauce, Arugula Oil
\$82.00 per person

Rancheros Paella
Gulf Prawns, Black Mussels, Bay Scallops, Spanish Sausage and Roasted Chicken Cutlets
Served Over Saffron Arborio Rice
\$74.00 per person

Chicken Roulade and Beef Sirloin
Roasted Zucchini, Parsley Couscous, Sweet Potato Puree, Smoked Tomato Béarnaise
\$76.00 per person

Filet of Beef Au Poivre Paired with Lemon Butter Roasted Lobster Tail
Lobster Risotto, Brandy Peppercorn Sauce, Roasted Baby Vegetables
\$82.00 per person

Porcini Crusted Filet Mignon and Roasted Scallop Duet
Wild Mushrooms, Scalloped Potatoes, Rosemary Red Wine Jus
\$78.00 per person

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Plated Dinner Entrée Accompaniments

*Select One from the Following to accompany your Duo Entrée Selection.
To enhance your Signature Entrée selection please select a starter for an additional \$10 per
Guest*

Starter

Lobster Raviolis

Roasted Garlic, Spanish Peppers, Boursin Cheese Sauce, Vanilla Oil

Wild Mushrooms Risotto

Wild Mushroom Ragout, Asparagus Tips, Black Truffle Essence, Shaved Parmesan

Seared Yellow Fin Tuna and Pacific Prawn Duet

Corn Meal-Jalapeno Fritter, Red Pepper Vinaigrette

Cannelloni Provencal

Prosciutto di Parma, Ricotta Cheese, Wilted Baby Greens

Stuffed Portobello Mushrooms

Boursin Cheese Polenta, Baby Arugula and Balsamic Syrup

Sauteed Spinach-Ricotta Tortellini

Roasted Garlic, Spanish Peppers and Fresh Basil

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Plated Dinner Entrée Accompaniments

Select One from the Following to accompany your Signature Entrée or Duo Entrée Selection

Salad

Spoon Leaf Spinach Salad

Bermuda Onions, Blue Cheese Crumbles, Golden Raisins, Apple Smoked Bacon Dressing

Suncadia House Salad

Watercress, Butter Lettuce, European Cucumbers, Fresh Tarragon, Hearts of Palm, Avocado Lime Dressing

Panzanella

Tomato and Buffalo Mozzarella Salad, Garlic Confit, Basil Pesto and Olive Crostini

Mixed Baby Lettuces

Vine Ripened Tomatoes, Pine Nuts, Sun Dried Cranberries, Hot House Cucumbers, Toasted Walnuts, Crumbled Goat Cheese, and Champagne Dijon Vinaigrette

Belgian Endive and Arugula Salad

Toasted Walnuts, Herb Ciabatta Croutons, Shaved Fennel, Truffle Dijon Dressing

Soup

Main Lobster Bisque

Chive Chantilly, Paprika Swizzle Stick

Charred Tomato Bisque

With Feta Cheese Croutons

Northwest Clam Chowder

Grilled Corn, Fresh Cilantro, Jalapeno Corn Bread Croutons

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Plated Dinner Entrée Accompaniments

Select One from the Following to accompany your Signature Entrée or Duo Entrée Selection

Desserts

*Warm Flourless Chocolate Pudding cake
Brandied Cherry Marmalade*

*Warm Old Fashion Apple Crumb
Butterscotch Caramel*

*Three Chocolate Mousse
Vanilla Sauce, Candied Walnuts*

*Traditional Mexican Flan
Mango Mousse, Coconut Macaroons*

*Raspberry Mascarpone Cheese Cake
Brandied Cherries*

*Boysenberry Lattice Pie
Bittersweet Orange Marmalade, Tahitian Vanilla Ice Cream*

*Chilled Dutch Chocolate Mousse Cake
Toasted Pistachios, Espresso Sauce*

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Buffet Dinner Recommendations

Surcharge of \$300.00 for groups fewer than 30 Guests

Rancheros Buffet

Frijoles Charros

Classic Pinto Bean Soup, Queso Fresco

Ensalada de Nopales

Fresh Cactus and Tomato Salad, Red Onion, Roasted Corn, Cilantro Lime Dressing

Ensalada Tropical

Baby Spinach, Papaya, Sunflower Seeds, Jicama, Sweet Orange Cilantro Dressing

Fire Grilled Beef Fajitas

Sweet Peppers and Onions

Adobe Spiced Mahi-Mahi

Grilled Pineapple and Tomatillo Salsa

Corn Tortillas, Flour Tortillas, Guacamole, Shredded Jalapeno Jack Cheese, Pico de Gallo, Salsa Verde

Chicken Mole Roja

Grilled Corn and Jalapeno Relish

Mexican Rice

Charred Zucchini and Tomatoes with Cotija Cheese

Flan Catalan

Dulce de Leche Cake

Churro-Sundae with Vanilla Bean Ice Cream and Carmel Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

\$73.00 per person

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Buffet Dinner Recommendations

Surcharge of \$300 for groups fewer than 30 Guests

San Juan Islands Clam Bake

*Northwest Clam Chowder
Grilled Corn, Fresh Cilantro, Chorizo*

*Friday Harbor Salad Bar
Tomatoes, Cucumbers, Radishes, Baby Carrots, Sprouts, Crispy Tofu, Cotija Cheese,
Grilled Vegetable, Button Mushrooms, Chick Peas, Garlic Croutons, Crispy Pancetta,
Red Onion, Kidney Beans and Chopped Eggs*

*Steamed Manila Clam and Crab Legs
In White Wine, Lemon Grass and Garlic Broth*

*Slow Roasted Rotisserie Half Chicken
Bourbon-Molasses BBQ Sauce, Creamed Corn Grits*

*Adobe Spiced Grilled Ribeye Steak
Roasted Baby Potatoes, Grilled Green Onions, Adobe Steak Sauce*

*Mash Yukon Gold Potatoes
With Blue Cheese and Scallions*

Garlic Steamed Corn on the Cobb

Seasonal Fruit Tarts and Mini Confections

*Cheese Cake Fondue Station
Molten Chocolate, Fresh Berries, Mini Cookies*

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

\$82.00 per person

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Buffet Dinner Recommendations

Surcharge of \$300.00 for groups fewer than 30 Guests

Rancheros Dinner

Gazpacho Andaluz

Traditional Chilled Vegetable Soup with Extra Virgin Spanish Oil

Tortilla Espanola

Traditional Tart with Onions, Egg and Potatoes with Saffron Aioli

Champoines y Alcochufas a la Vinagretta

Marinated Mushrooms and Artichokes in Spanish Olive Oil and Jerez Vinegar

Saffron and Orzo Pasta

Marinated Calamari, Queso Manchego and Black Olives

Gambas a la Plancha

Sauteed Shrimp in White Wine and Garlic

Ranchero Paella

Saffron Risotto with Local Seafood, Spicy Sausage, Chicken Cutlets and Peppers

Marinated Half Chicken Catalan

Wild Rice, Roasted Eggplant, Raisins and White Wine Chicken Jus

Cordero a la Cordobesa

Marinated Lamb, Thinly Sliced with Red Wine Sauce, Olives and Roasted Garlic

Flan Catalan

Cinnamon and Vanilla Custard

Andalusia Apple Tart

Served Warm with Rum Soaked Raisins and Carmel Ice Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

\$80.00 per person

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January 2008

Hors d'Oeuvre Suggestions

Minimum of 25 pieces per order. Priced Per piece.

~Tray Passed or Displayed ~

Warm

*Northwest Dungeness
Crab Cakes
Spicy Remoulade Sauce
\$3.50 per piece*

*Crispy Fire Cracker Shrimp
Sweet Chili Thai Dipping Sauce
\$3.00 per piece*

*Grilled Peruvian Chicken Skewers
Cilantro Mojito and Ponzu Sauce
\$2.50 per piece*

*Grilled Beef Satay
Scallion and Soy Glaze
\$2.50 per piece*

*Wild Mushrooms and
Roasted Garlic Phyllo
Fontina Cheese and White Truffle
Essence
\$ 2.00 per piece*

*Seared Vegetable Pot Stickers
Tamarind-Soy Glaze, Toasted Peanuts
\$2.00 per piece*

*Grilled Pacific Scallops
Mango Chutney, Wasabi Aioli, Tortilla
Crisp
\$3.50 per piece*

*Mini Veggie Quesadilla
Chipotle Aioli, Salsa Quemado
\$2.00 per piece*

*Baked Blue Cheese Puff
Black Pepper Caramel
\$2.00 per piece*

*Mini Open Faced Steak Sandwich
Fried Shallots, Truffle Mayo
\$3.00 per piece*

*Pear and Brie in Phyllo
\$2.00 per piece*

*Mini Spinach and Feta Cheese Quiche
\$2.00 per piece*

*Parmesan Artichoke Hearts
\$2.00 per piece*

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~Tray Passed or Displayed ~

Cold

*Parmesan Cup with Vegetable
Napoleon
\$3.00 per piece*

*Shrimp Cocktail Shooters
With spicy Horseradish Sauce
\$4.00 per piece*

*Lamb Carpaccio on Corn Bread Crouton
With Red Onion Marmalade
\$5.00 per piece*

*Asian Chicken
Salad on Endive Leaves
\$4.00 per piece*

*Beef Tenderloin with Balsamic Aioli
On Toasted Focaccia
\$5.00 per piece*

*Toasted Macadamia Nut Crusted
Goat Cheese on Sourdough
\$3.00 per piece*

*Cucumber Cup with Ahi
\$4.50 per piece*

*Fresh Lobster Salad on Taro Chip
\$6.00 per piece*

*Prosciutto wrapped Crostini Sticks
\$3.50 per piece*

*Seafood Ceviche on Asian Spoons
\$5.00 per piece*

*Pear and Blue Cheese Truffle
\$4.00 per piece*

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