

# CAFE CENTRAL

## Events Dinner Selection

### **Appetizers**

Grilled & Fried Calamari with Sweet & Spicy Dipping Sauce \$16

Chilled Jumbo Shrimp with Spicy Cocktail Sauce & Avocado Salsa \$19

Grilled Portobello Mushroom Stuffed with Garlic Goat Cheese & Herbs \$11

Signature Fried Dungeness Crab Cakes with Spicy Herbed Remoulade \$27

Smoked Salmon Rosettes with Chive Crème Fraiche, Paramount Caviar, Shaved Hard Boiled Egg, & Potato Grappettes \$22

Cold Platter, assorted appetizers serves three people \$50

*This does not include tax and gratuity. Also please include restrictions/instructions on alcohol consumption.  
Thank you.*

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*Please select from each category below. We typically offer the soup and a salad, an entrée from each option and a choice of two or three desserts.*

### **Soup & Salad**

Cream of Green Chile Soup or Daily Soup \$5

Caesar Salad with House made Toasted Croutons \$7

Field Greens Salad, Apples, Pears, Blue Cheese \$9

Vine Ripened Tomatoes with Mozzarella, Basil, Balsamic Vinegar, & Extra Virgin Olive Oil \$9

### **Entrée**

#### **Beef Option**

Petite Tenderloin, Roasted Long Green Chile Au Jus \$26

Grilled Pork Chop with Sautéed Apple Wood Bacon & Red Cabbage with Roasted Brandied Apples \$29

Prime Angus Rib eye with Chipotle Lime Butter over Daily Mashed Potatoes & Seasoned Onion Strings \$37

Grilled Angus Tenderloin, Four Cheese Dauphinoise Potatoes, Sautéed Baby Spinach \$39

Roasted Rack of New Zealand Lamb Marinated in Cabernet, Herbs & Citrus \$44

*Straight From the Grill...inquire with your waiter, or set up with Event Planner*

#### **Seafood Option**

Sterling Salmon, Little Neck Clams, Rock Shrimp, Calamari, Garlic Cream, Poblano Rice Cake \$31

Broiled Miso Marinated Chilean Sea Bass on Sweet Ginger Jasmine Rice \$36

Bacon Wrapped Prawn Brochette Marinated in Chipotle on Braised Leek & Creamy Lobster Orzo \$33

Scallops, Shrimp & Green Chile Fondue, Spanish Chorizo \$31

*Daily Fish Special...inquire with your waiter, or set up with Event Planner*

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**Poultry Option**

Roasted Half Chicken, Sun Dried Tomato Lemon Pan Sauce \$23

**Pasta Option**

Chef's Daily Pasta

**Desserts**

Mango Colada Pie \$7

Crème Brulee \$7

New York Cheesecake \$7

Tres Leches Cake \$7

Chocolate Mousse Tower with Caramel \$7

Warm Chocolate Molten Cake \$7

**12 Piece Cakes**

Caramel Mousse Cake

Apple Cinnamon Cake

New York Style Cheesecake

Mexican Chocolate Tart

White Chocolate Pecan Tart

Lemon Mousse Pie

Warm Chocolate Molten Cake

**12 Piece Cakes (can be made for 25-50)**

Tres Leches

Orange Carrot Cake

Chocolate Chocolate Cake

German Chocolate Cake

Chocolate Raspberry & Mascarpone White  
Cake with White Frosting

Italian Crème Cake

White Almond Cake

Strawberry Cream Cake

Pineapple Up-Side Down Cake

Coconut Cream Cake