

## DSC Private Dinner Menu

### SALAD SELECTIONS

**Garden Salad:** *Tomato, Carrots, Peppers, Cucumbers, Onions  
with Choice of Greens and Dressing*

**Soundview Mesclun Salad:** *Dried Cranberries, Toasted Pine Nuts, Goat Cheese,  
Asparagus, Jicama, Tomato Basil Vinaigrette*

**Pear and Pecorino Salad:** *Arugula, Frisée, Hazelnut Honey Dressing*

**Caesar Salad:** *Chopped Romaine, Croutons, Shaved Parmesan*

**Cobb Salad:** *Romaine, Bacon, Crumbled Blue Cheese, Tomato, Cucumbers, Avocado, & Egg*

**Greek Salad:** *Romaine, Feta Cheese, Pepperoncini, Kalamata Olives, Tomatoes,  
Cucumbers, Tomato Basil Vinaigrette*

**Asian Kale:** *Marinated Chopped Kale, Avocado, Crispy Noodles, Cashews, Jicama, Roasted Corn,  
Cranberries, Asian Sesame Ginger Dressing*

**Walnut Arugula Salad:** *Avocado, Walnuts, Red Grapes, Cucumbers, Jicama, David's Dijon Vinaigrette*

**Up SKale Salad:** *Marinated Chopped Kale, Crisp Apple Slices, Roasted Beets, Crumbled Blue  
Cheese, Crunchy Jicama and Candied Pecans, Pomegranate Ginger Dressing*

**Roasty Toasty Salad:** *Baby Arugula, Roasted Cauliflower, Roasted Brussel Sprouts, Toasted  
Almonds, Carrots, Pecorino Romano Cheese. Lemon Vinaigrette*

**Spinach Salad:** *Dried Cherries, Blue Cheese, Almonds, Red Wine Vinaigrette*

**Fall Kale Salad:** *Marinated Chopped Kale with Roasted Butternut Squash, Crumbled Goat Cheese,  
Toasted Pumpkin Seeds, Honey Balsamic Vinaigrette*

**Summer Strawberry Kale Salad:** *Marinated Chopped Kale with Fresh Strawberries, Avocado,  
Goat Cheese, Almonds, Tomato Basil Vinaigrette*

## DSC Private Dinner Menu

### ENTREE OPTIONS

*Oven Roasted Branzino, Niçoise Olives, Tomato Confit*

*Grilled Atlantic Salmon with Whole Grain Mustard Sauce*

*Pine Nut, Garlic, & Sun Dried Tomato Crusted Salmon*

*Dijon and Kale Crusted Salmon*

*Adobo Shrimp Brochette*

*Pan Roasted French Cut Chicken Breast with*

*Wild Mushroom Pinot Noir Sauce or Whole Grain Mustard Sauce*

*Balsamic Glazed Roasted Chicken (on the Bone)*

**Classic Chicken Dishes;** *Picatta, Française, Marsala, or Scarpariello*

*Marinated Grilled Flank Steak with Green Peppercorn Sauce or Chimichurri*

*Herb Roasted Filet Mignon with Portobello Demi-Glace*

*12 Hour Hickory House Smoked Beef Brisket*

*Slow Braised Beef Short Ribs with Red Wine Thyme Sauce*

*Roasted or Smoked Prime Rib with Au Jus and Crispy Onions*

*Herb Crusted Roasted Rack of Lamb with Mint Jus*

*Penne a la Vodka*

*Striped Ravioli Florentine Stuffed with Spinach and Cheese in a San Marzano Tomato Sauce*

*Housemade Meat or Vegetable Lasagna*

*Lobster Ravioli with Rosetta Sauce*

*Spaghetti Squash with Sundried Tomatoes, Goat Cheese, Toasted Pine Nuts, Fresh Basil*

*Chef's Seasonal Risotto*

## DSC Private Dinner Menu

### SIDE DISHES

**Grilled Asparagus** *Fresh Lemon Zest, Cracked Black Pepper*

**Roasted Brussels Sprouts** *Smoked Applewood Bacon and Shallots*

**Sautéed Baby Heirloom Carrots** *Fresh Herbs*

**Sautéed Haricots Verts** *Roasted Shallots & Fresh Thyme*

**Seasonal Fresh Vegetables** *Roasted or Grilled*

**Roasted Curry Cauliflower**

**Roasted Butternut Squash**

**Roasted Fingerling Potatoes** *Sea Salt & Rosemary*

**Roasted Vegetable Mac & Cheese**

**Potatoes Au Gratin** *Gruyere and Thyme*

**Yukon Gold Whipped Potatoes**

**Lemongrass Scented Jasmine Rice**

**Wild and White Rice Pilaf**

**Chef's Seasonal Risotto**

### DESSERTS

**Berries and Fresh Whipped Cream**

**Fruit Crisp with Vanilla Ice Cream**

**Cheese Cake** *Assorted Flavors Available*

**Cake** *Chocolate Mousse, Carrot Cake, Vanilla, Red Velvet, etc.*

**Assorted Mini Pastries** *Cake Bites, Tartlets, Cannoli, etc.*

**Cookies, Brownies and Dessert Bars**

*(other options also available)*