

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)