

Plated 5-Course Dinner Menu

\$75 per person

Passed Appetizers

Poached Shrimp with cocktail sauce
Goat cheese, lemon, and chive turnovers

Plated Dinner

Baby Romaine Caesar
soft garlicky croutons, fresh parmesan, house-made dressing

Meyer Ranch 12 oz. Prime New York Steak*
with Pt. Reyes blue cheese butter
served with sauteed organic bloomsdale spinach

or

Cedar Plank Salmon*
baked with shallots and bacon, sauteed organic bloomsdale spinach,
crimini mushroom jus

Roasted Red Potatoes with olive oil and fresh herb

Artisan Breads

Artisan Chocolate and Seasonal Fruit Plate

Raspberry Creme Brulee
Coffee, Decaf, Hot Tea

*indicates gluten free—however any item may be adapted for special dietary needs
Vegetarian and vegan options always available

Sample Menu. Substitutions can be made

Paul Martin's American Bistrô® is pleased to accommodate our guests' dietary requests.
Please make arrangements for dietary accommodations in advance of your event.

Plated Dinner with Dessert Menu #1

\$47 per person

Passed Appetizers

Polenta Triangles
topped with sautéed mushrooms and shaved parmesan

Endive Leaves with Pt. Reyes Blue Cheese
celery, apples, and hazelnuts

Sit Down Dinner

Baby Romaine Caesar
soft garlicky croutons, fresh parmesan, house-made dressing

Meyer Ranch Braised Short Ribs
braised beef short ribs in red wine, garlic, vegetables, and herbs
with horseradish cream and beef jus

or

Pittman Family Farms "Brick Chicken"
free-range chicken, fresh herb jus

House-made Mashed Potatoes

Artisan Breads

Banana Cream Pie

Coffee, Decaf, Hot Tea

Sample Menu. Substitutions can be made

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Plated Dinner with Dessert Menu #2

\$62 per person

Passed Appetizers

Salt & Pepper Wild Prawns
buttermilk battered with tarragon aioli

Seasonal Flatbreads
topped with burrata cheese & oven roasted tomatoes

Sit Down Dinner

Butter Lettuce & Pt. Reyes Blue Cheese Salad
with candied walnuts, apples, maple vinaigrette

Meyer Ranch All Natural Filet
with Pt. Reyes blue cheese butter

or

Goat Cheese, Spinach, and Pine Nut Stuffed Chicken Breast
served with a tomato coulis

Roasted Red Potatoes and Grilled Asparagus

Artisan Breads

Strawberry Shortcake
house-made biscuits with fresh whipped cream

Coffee, Decaf, Hot Tea

Sample Menu. Substitutions can be made

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