

fandango



FANDANGO BANQUET DINNER MENUS

1.

Canneloni Nicoise

Fresh pasta rolled with spinach, ham, beef, cheese & tomato



Carmel Valley Organic Greens

Assorted local greens, house vinaigrette



Roast Black Angus Sirloin

With wild mushroom sauce

Filet of Salmon

Grilled and served with a Café de Paris butter

Chicken Picatta

Chicken breast sautéed in a lemon, caper butter

Pasta Puttanesca

Diced tomato, capers, garlic, basil, olives, olive oil



Profiteroles au Chocolat

Cream puffs filled with cappuccino ice cream, served with hot chocolate sauce & whipped cream

Coffee & Tea Service



\$42.75 + tax and gratuity



(continued)

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FANDANGO BANQUET DINNER MENUS

2.

House Cured Salmon

Onion, capers, sour cream, baguette



Basque Salad

*Organic baby spinach, walnuts, blue cheese,
orange sections & raspberry vinaigrette*



Roast Leg of Lamb Provencale

Sliced and served with a rosemary Merlot sauce

Short Rib Bourguignon

Slowly braised in red wine and port

Calamari Steak

Breaded and grilled, served with a shallot lemon butter

Fettuccini Primavera

Julienne of fresh vegetables with cream sauce

Sliced New York Black Angus Steak

With Café de Paris butter



Café Liegeois

*Vanilla ice cream, coffee ice cream, espresso coffee, topped with
whipped cream & chocolate sprinkles*

Coffee & Tea Service



\$49.75 + tax and gratuity

(continued)



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FANDANGO BANQUET DINNER MENUS

3.

Charcuterie Sampler

Thinly sliced meats & paté



Basque Salad

Organic baby spinach, walnuts, blue cheese, orange sections & raspberry vinaigrette



Grilled Rack of Lamb

Herbs de Provence, Cabernet sauce

Black Angus Filet Mignon & Scampi

Paella Fandango

Saffron rice simmered with prawns, scallops, mussels, fish, chicken & sausage

14oz New York Cut Black Angus Steak

Osso Buco

Sliced veal shank, braised with veal stock, Madeira, tomato & mushroom

Fresh Seasonal Fish Meuniere

Cheese Tortellini Pesto

Fresh pasta filled with three cheeses, served with a light cream & basil sauce



Vacherin Glacé Marquise

Meringue shell filled with vanilla ice cream, toasted almonds & whipped cream, hot chocolate sauce

Coffee or Tea Service



\$59.75 + tax and gratuity