

**RAMSEY'S**



**AT THE CLUB**

# PLATED EVENT MENU

## **SALADS**

CLASSIC CAESAR SALAD  
FRESH BRIOCHE CROUTONS, OVEN-DRIED TOMATOES, PARMESAN CHEESE

ORGANIC MIXED BABY GREENS SALAD  
POACHED BEETS, BLUE CHEESE, CANDIED WALNUTS, BALSAMIC VINAIGRETTE

RASPBERRY AND GORGONZOLA SALAD  
MIXED BABY GREENS, CANDIED PECANS, RASPBERRY VINAIGRETTE

CRISP BUTTER LETTUCE SALAD  
GOAT CHEESE, WATERMELON, CHIVE, CITRUS VINAIGRETTE

BABY SPINACH SALAD  
POMEGRANATE SEEDS, CRISP SMOKED BACON, GOAT CHEESE  
APPLE-CIDER VINAIGRETTE

BABY ARUGULA SALAD  
HEARTS OF PALM, PICKLED FENNEL, CHERRY TOMATO, TOASTED ALMOND  
CITRUS-RICE WINE VINAIGRETTE

VINE RIPENED TOMATOES (HEIRLOOMS IF IN SEASON)  
BUFFALO MOZZARELLA, FRESH BASIL PESTO  
POMEGRANATE REDUCTION, FRESH BRIOCHE CROUTON

## **COMPOSED SALADS**

PAN SEARED DIVER SCALLOPS  
FRISÉE AND GREEN APPLE SALAD, CHIVE  
PARSLEY PUREE, FENNEL-BUTTER SAUCE

FRESH DUNGENESS CRAB CAKE  
ARUGULA AND PARMESAN SALAD, PICKLED FENNEL  
LEMON AIOLI, MISO-RED PEPPER SAUCE

BUTTER POACHED LOBSTER TAIL  
SAUTÉED WILD MUSHROOMS, FINGERLING POTATOES, BABY SPINACH  
LIGHT GARLIC AND HERB BROTH

## **SOUP**

SPICED BUTTERNUT SQUASH SOUP  
CRÈME FRAICHE, ROASTED PUMPKIN SEEDS, PUMPKIN OIL

JERUSALEM ARTICHOKE SOUP  
ROASTED SUNFLOWER SEEDS, OLIVE OIL, CHIVE

CREAMY CAULIFLOWER SOUP  
BRIOCHE CROUTONS, OLIVE OIL, CHIVES

MEXICAN STYLE CHICKEN SOUP  
CILANTRO, CRISPY TORTILLAS, AVOCADO

SPANISH TOMATO GAZPACHO SOUP  
OLIVE OIL, MICRO GREENS

## **MAIN COURSE CHICKEN**

PAN SEARED AIRLINE CHICKEN BREAST  
POTATO PUREE OR POTATO GRATIN  
SEASONAL GRILLED VEGETABLE, DARK CHICKEN REDUCTION

CHICKEN PICCATA  
SAUTÉED ARTICHOKEs, FINGERLING POTATOES, OVEN-DRIED TOMATOES  
LEMON, GARLIC AND CAPER SAUCE

CILANTRO AND MINT PESTO CHICKEN  
CITRUS PEARL COUS-COUS, GRILLED ASPARAGUS, OYSTER MUSHROOMS

GRILLED CHICKEN BREAST  
WARM TUSCAN WHITE BEAN SALAD, GRILLED BABY VEGETABLES  
CHIMICHURRI SAUCE

## **MAIN COURSE BEEF**

SEARED FILET MIGNON  
POTATO PUREE OR POTATO GRATIN, FAVA BEANS, CHANTERELLE MUSHROOMS  
PORT WINE REDUCTION

GRILLED NEW YORK STEAK  
POTATO PUREE OR POTATO GRATIN, GRILLED ASPARAGUS, OYSTER MUSHROOMS  
PORT WINE REDUCTION

GRILLED RIBEYE STEAK  
POTATO PUREE OR POTATO GRATIN, GRILLED ASPARAGUS, OYSTER MUSHROOMS  
PORT WINE REDUCTION

BRAISED BONELESS BEEF SHORT RIBS  
CHILE AND PINEAPPLE BRAISE, PAN SEARED POLENTA CAKE, WILD MUSHROOMS

## **MAIN COURSE PORK AND LAMB**

MARINATED AND GRILLED PORK LOIN  
CREAMY THREE CHEESE POLENTA, GLAZED BABY VEGETABLES  
FIRE ROASTED FUJI-APPLE CURRY SAUCE

CHORIZO AND CUMIN BRAISED LAMB  
WARM TUSCAN WHITE BEAN SALAD

## **MAIN COURSE FISH**

GRILLED ATLANTIC SALMON  
SEASONAL GRILLED VEGETABLES, ROASTED FINGERLING POTATOES  
CILANTRO AND MINT PESTO SAUCE

MISO MARINATED BLACK COD  
JAPANESE WHITE RICE, GLAZED BABY VEGETABLES, SHITAKE MUSHROOMS  
SOY AND GINGER BROTH

PAN SEARED HALIBUT  
CITRUS COUS-COUS, ROASTED WILD MUSHROOMS, ASPARAGUS  
FENNEL BUTTER SAUCE

PAN SEARED DOVER SOLE  
PURPLE PERUVIAN POTATOES, OYSTER MUSHROOMS, ROASTED WHITE CORN  
BABY SPINACH, LIGHT GARLIC HERB BROTH

SEARED RED SNAPPER  
ASIAN VEGETABLES, SOY AND GINGER BROTH

## **MAIN COURSE VEGETARIAN/PASTA**

CREAMY WILD MUSHROOM RISOTTO  
PARMESAN CHEESE, SEASONAL VEGETABLES

CRISPY PANKO CRUSTED VEGAN CAKE  
MIXED SEASONAL VEGETABLES  
CILANTRO AND MINT PESTO

PARPADELLE PASTA  
GRILLED ASPARAGUS, WILD MUSHROOMS SUNDRIED TOMATO CREAM SAUCE

PENNE PASTA  
SEASONAL GRILLED VEGETABLES PARMESAN CHEESE  
CREAMY CILANTRO-MINT PESTO

WILD MUSHROOM RAVIOLIS  
FRESH HERBS, PARMESAN CHEESE, LEMON BUTTER SAUCE

## **DESSERTS**

CHOCOLATE MOLTEN CAKE  
MIXED BERRY COMPOTE  
CHOCOLATE GANACHE, VANILLA GELATO

PUMPKIN MASCARPONE CHEESE CAKE  
PECAN CRUST, VANILLA CRÈME SAUCE

VANILLA CRÈME BRULEE  
CRISPY SUGAR CRUST

FIG AND HAZELNUT TART  
MASCARPONE CHEESE, HAZELNUT GELATO

CRISPY PANKO CRUSTED BANANA FRITTERS  
VANILLA GELATO, CHOCOLATE GANACHE  
MACADAMIA NUT CARAMEL SAUCE

HOUSE BAKED ASSORTED COOKIES  
DOUBLE CHOCOLATE CHUNK  
WHITE CHOCOLATE MACADAMIA NUT  
OATMEAL RAISIN  
PEANUT BUTTER  
SERVED WITH VANILLA CREAM AND MIXED BERRY COMPOTE