



Banquet Menu Options – 2014-2015

Thank you for considering Vincent on Camelback for your upcoming dinner. Listed below are our banquet menu options. Three course menus consist of a Soup/Salad choice (you may choose 3 options), three Entee options and two Dessert Options. The pricing is \$68 per person, plus tax and 20% service. A four course menu includes a Starter Option (you may choose 3 options) for \$82 per person, plus tax and 20% service. Thank you and we look forward to the opportunity to work with you.

Starter Options:

Smoked Salmon Quesadilla
Ratatouille Tart with Parmesan Crisps and Black Olive Tapenade
Corn Ravioli with White Truffle Oil
Wild Mushroom Ravioli
Shrimp Beignets with a Lavender Dipping Sauce
Duck and Goat Cheese Quesadilla
*Butternut Squash Ravioli with Sage Butter
Smoked Salmon and Asparagus Roll with Horseradish Cream
Macadamia Crusted Sea Scallops with Basil Beurre Blanc
Sweet Corn & Lobster Fritter with Chipotle Mayonnaise
Crab Cakes with Avocado Corn Salsa
Lobster Chimichanga (add \$6)
Sautéed Foie Gras with Caramelized Pineapple (add \$10)

Soup/Salad Options:

Cream of Cauliflower Soup with Chipotle Brioche Croutons
Black Bean Soup with Goat Cheese
Roasted Corn Chowder
Lobster Bisque
Lentil Soup with Bacon
Chilled Vichyssoise
Chilled Heirloom Tomato Soup
Roasted Vegetable Soup
Belgian Endive and Watercress with Citrus Vinaigrette
Crab, Avocado & Celery Root Salad with Olive Oil & Lemon Dressing
Warm Goat Cheese Frisée Salad
Pear Salad with Glazed Pecans, Blue Cheese and a Garlic Parmesan Crisp
Mesclun Blend Salad with Goat Cheese, Pears and Walnut Dressing
Maine Lobster Salad with Heirloom Tomatoes, Arugula and Stone Fruit with
Sherry Wine and Olive Oil Dressing (add \$3)
Beet and Goat Cheese Salad with Walnut Oil and Lime Dressing
Arugula Salad with Burrata and Prosciutto with Fig Crostini

Entrée Options:

Braised Beef Short Ribs with Mild Garlic, Tomato and Tarragon
Sautéed Sea Scallops with Cilantro, Lime and Parsnip Puree
Sautéed Rack of Lamb with Spicy Bell Pepper Jelly
Braised Lamb Osso Buco with Creamy Polenta
Sautéed Salmon with Wild Rice and Basil Beurre Blanc
Beef Tenderloin with Green Peppercorn Sauce
(Optional Sauces: Red Wine Sauce, Cognac Sauce, Whole Grain Mustard Sauce)
Maine Lobster with House Made Habañero Pasta
Sautéed Veal Loin with Black Olives and Horseradish Mashed Potatoes
Arctic Char with Roasted Vegetables and Champagne Sauce
Duck Confit with Pommes Lyonnaise and Citrus Sauce
*Sea Bass with Creamy Rice and Basil Beurre Blanc
*Halibut with Mango Salsa and House Made Habañero Pasta
Roasted Cornish Game Hen with Tarragon Sauce
Garlic Shrimp with Vegetable Couscous and a Tomato Coulis
Lobster and Sea Scallops with Roasted Corn
House Made Basil Pasta with Roasted Vegetables
Portobello Mushroom Tower with Creamy Polenta and Sautéed Spinach

Dessert Options:

Fresh Lemon Tart with Raspberry Sauce
Grand Marnier Chocolate Cake with Vanilla Ice Cream
Trio of Profiteroles (Chocolate, Coffee and Vanilla)
Grand Marnier Soufflé (add \$3)
Cassis Vacherin
Lemon Crepe Soufflé
Apple Tarte Tatin
Mini Crème Brûlée Assortment (Vanilla, Chocolate, Coffee, Passion Fruit, Grand Marnier)
Warm Chocolate Tart with Vanilla Ice Cream
Cheesecake with Blueberry Sauce
*Seasonal Fresh Fruit Tart

*Seasonal – subject to change

A Cheese plate accompanied with Fresh Fruit and Vincent's toasted Brioche is available for \$14.00 per person. You may add this to any of the above menus.

Bottled Water - \$6.50 per bottle

All pricing includes printed menu cards for your guests.

Menu pricing subject to change

“Suggested Wine” List
Submitted by Howie Buttrick, Wine Steward
Vincent on Camelback

Our full wine list is available at www.vincentsoncamelback.com

Champagne and Sparkling Wines

Blanc de Blancs, Varichon & Clerc, Savoie, France	40.00
Champagne, Laurent Perrier, Tours Sur Marnes, NV	90.00
Rosé Champagne, Tendil & Lombardi, Balnot-sur-Lignes, Côtes des Bars NV	115.00

White Wines

Torrontes, Piatelli Premium, Mendoza, Argentina	36.00
Pinot Blanc, Schlumberger, Les Princes Abbé	40.00
Sauvignon Blanc, Mohua, Marlborough, NZ	38.00
Sauvignon Blanc, Ferrari Carano, Sonoma County	36.00
Riesling, (Dry), Milbrandt, Wahluke Slope WA	32.00
Viognier, Robert Hall, Paso Robles	48.00
Albariño, Don Olegario Albarino, Rias Baixas, Spain	55.00
Pinot Grigio, Alois Lageder, Alto Adige	45.00
Pouilly-Fuissé, Michel Dutour, “La Roche”	55.00
Chardonnay, Arrowood, Sonoma County	48.00
Chardonnay, Rombauer, Carneros	80.00

Red Wines

Pinot Noir, Picket Fence, Russian River Valley	40.00
Pinot Noir, Freeman, Sonoma Coast	125.00
Pinot Noir, Domaine Drouhin, Willamette Valley	90.00
Merlot, Château St. Michelle, “Indian Wells Vineyard”, Columbia Valley	52.00
Syrah, Consilience, Santa Barbara County	45.00
Malbec, Pascual Toso Reserve, Mendoza Argentina	45.00
Cabernet Blend, Trios, Sonoma County	55.00
Bordeaux Rouge, Chateau de Lassegue, Les Cadrans de Lassegue, St. Emilion	60.00
Cabernet Sauvignon, Sean Minor, Napa Valley	55.00
Cabernet Sauvignon, Sequoia Grove, Rutherford Napa	80.00
Zinfandel, Marietta, Contra Costa	40.00

Pricing subject to change