



DINNER MENU 3 • THE PESCADERO RANCH DINNER

(FOR GROUPS OF 22 PEOPLE OR LESS)



TO START

A selection of imported Italian mixed olives and nuts, extra virgin olive oil & oregano

ANTIPASTI - Family Style: (Please choose two of the following selections in advance)

ROASTED TEQUILLA CLAMS AND MUSSELS ~

Mediterranean mussels and Manila clams, cilantro lime sauce, crunchy crostinni crumbs

PRAWN AND SCALLOP SCAMPI ~ lemon, garlic, white wine, and butter, baked in parchment paper

OVEN ROASTED SARDINES ~ lemon, oregano, olive oil, greens

GRILLED WHOLE CALAMARI ~ brushed with garlic, lemon, olive oil

TOMATO AND BASIL BRUSCHETTA

VEGETALI ARROSTITI ~ roasted garden vegetables, olive oil, balsamic and Valbrese feta

ARTISAN ITALIAN MEAT PLATTER ~ copa, mortadella, prosciutto, and felino salame, greek olives

CEVICHE TROPICAL ~ baby shrimp, lime, avocado, cilantro, mango

BURRATA BRUSCHETTA ~ cherry tomatoes, caramelized onions, Kalamata olives, and Italian basil

HOUSE SPECIALTY PIZZA COURSE (To be decided upon with our Special Events Manager)

A SELECTION OF VARIOUS THIN CRUST HOUSE SPECIALTY PIZZAS

INSALATA PLATED (Please choose one of the following selections in advance)

CAESAR SALAD ~ croutons and shaved manchego cheese

GREEK SALAD ~ cucumber, tomato, sliced onions, feta and Kalamata olives, lemon oregano vinaigrette

ROASTED BEETS ~ Daylight Farms beets, mandarin oranges, fresh mozzarella, arugula and toasted pecans, citrus vinaigrette

SPINACH SALAD ~ shitake mushroom and pancetta

CRANBERRY WALNUT FETA ~ house caramelized walnuts & cranberries over baby mixed greens, raspberry vinaigrette

PEAR SALAD ~ caramelized walnuts and Gorgonzola, sherry vinaigrette, over baby greens

ENTRÉE PLATED (Please select four of the following selections in advance)

PESTO PASTA ~ fettuccine with a basil pesto cream sauce topped with asiago cheese

WILD MUSHROOM CHICKEN PASTA ~ Linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil, and garlic

CHICKEN MARSALA ~ pan-seared chicken breast with mushrooms, shallots, garlic, and Marsala wine

FULTON VALLEY FREE RANGE CHICKEN ~ half chicken with grilled Portobello mushrooms, and a local wild arugula and shaved Parmesan salad

SALMON FIORENTINO ~ salmon filet in fillo dough, champagne cream sauce with chopped prawns, served on a bed of lightly sautéed spinach

ESCOLAR (HAWAIIAN WALU) PORTOBELLO ~ whole grilled portobello mushroom, oven roasted manchego potatoes, roasted garlic basil sauce

COWBOY BONE IN RIB EYE STEAK ~ 16 oz. dry aged 100% Black Angus choice cut, with sautéed portobello mushrooms and red spring onions (add \$5 per person)

LASAGNE ~ layers of noodles, red meat sauce, mushrooms, ricotta, and mozzarella

SEAFOOD RISOTTO ~ sautéed prawns, scallops, shrimp, clams, garlic and shallots, in a roasted tomato cream sauce over risotto

LINGUINE WITH PRAWNS ~ linguine, prawns, roasted tomatoes, guajillo peppers, and cream sauce (no cream on request)

FILET MIGNON GORGONZOLA ~ 12 oz. filet mignon topped with a Gorgonzola cream sauce, oven roasted potatoes manchego and vegetables

LEMON CAPER SALMON ~ salmon filet, lemon caper cream sauce, garlic mashed potatoes, seasonal vegetables

DOLCI (Please choose one the following in advance)

FLOURLESS CHOCOLATE CAKE
CARNEGIE DELI CHEESE CAKE

KEY LIME PIE
MAIN STREET COBLER

STRAWBERRY SHORTCAKE (seasonal)

\$59 PER PERSON