



# DINNER MENU 2 • THE SAN BENITO FIELDS DINNER

FAMILY STYLE OR PATIO BUFFET



## TO START

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

## ANTIPASTI

(Please choose three of the following selections in advance)

### ROASTED TEQUILLA CLAMS AND MUSSELS ~

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

**TOMATO AND BASIL BRUSCHETTA** ~ with garlic, on toasted crostinni

**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

### A SELECTION OF VARIOUS THIN CRUST HOUSE SPECIALTY PIZZAS

(to be decided upon with our Special Events Manager)

## INSALATA

(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

(Please select three 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

**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)

**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 COBBLER**

**STRAWBERRY SHORTCAKE** (seasonal)

**\$49 PER PERSON**