

DINNER BANQUET MENUS

EVENT HOST MUST SUBMIT THEIR PRE-SELECTED ENTRÉE ORDERS NO LATER THAN TWO WEEKS PRIOR TO THE EVENT. EVENT HOST MUST PRE-SELECT ONE ITEM FOR EVERY ADDITIONAL COURSE, EXCLUDING THE ENTRÉE COURSE. PRICES DO NOT INCLUDE SERVICE CHARGES OR SALES TAX.

LEVEL ONE

BOSTON CLAM CHOWDER
MANHATTAN CLAM CHOWDER
MIXED GREEN SALAD
BABY MIXED GREENS, GRAPE TOMATOES, BALSAMIC VINNAIGRETTE

PACIFIC RED SNAPPER
MESQUITE GRILLED, BASIL LIME SAUCE, PINE NUTS, RICE PILAF, STEAMED VEGETABLES
IDAHO RAINBOW TROUT
TOASTED ALMONDS, LEMON CAPER BEURRE BLANC, RICE PILAF, STEAMED VEGETABLES
MESQUITE GRILLED CHICKEN BREAST
TERIYAKI, GRILLED PINEAPPLE, RICE PILAF, STEAMED VEGETABLES
SICILIAN SEAFOOD PASTA
SHRIMP, CALAMARI, MUSSELS, SPICY TOMATO SAUCE

CHOCOLATE CAKE
37

SUGGESTED WINE PAIRINGS:
DONA SOL MERLOT 30
SALMON CREEK CABERNET 30
SADDLE ROCK PINOT NOIR 34

ESTRELLA PINOT GRIGIO 30
ENTERPRISE FISH CO CHARDONNAY 30

LEVEL TWO

BLUE CRAB CAKE
FRESH ROASTED CORN SALSA, WILD ARUGULA SALAD
MIXED GREEN SALAD
BABY MIXED GREENS, GORGANZOLA, PECANS, BALSAMIC VINNAIGRETTE

BRITISH COLUMBIA SALMON
MESQUITE GRILLED, WHOLE GRAIN DIJON FENNEL SAUCE, RICE PILAF, STEAMED VEGETABLES
DOVER SOLE
PARMESAN CRUSTED, LEMON CAPER BEURRE BLANC, RICE PILAF, STEAMED VEGETABLES
CHICKEN RISOTTO
GRILLED CHICKEN BREAST, PARMESAN, SEASONAL VEGETABLES
PENNE PRIMAVERA
SEASONAL VEGETABLES, TOMATO BROTH, GARLIC, WHITE WINE

CHOCOLATE CAKE
39

SUGGESTED WINE PAIRINGS:
SADDLE ROCK PINOT NOIR 34

SEMLER CABERNET 38

CUPCAKE CHARDONNAY 34
MATUA SAUVIGNON BLANC 34

LEVEL THREE

CHEF'S TASTING OF OYSTERS
A TRIO OF FRESH SEASONAL OYSTERS
CHEF'S SEASONAL SALAD

BLACKENED BRITISH COLUMBIA SALMON
MANGO AND AVOCADO SALSA, RICE PILAF
LINGUINE AND CLAMS
STEAMED MANILA CLAMS, TOMATO BROTH, GARLIC, WHITE WINE
MESQUITE GRILLED CHICKEN BREAST
GINGER SOYA GLAZE, BROWN RICE, BABY BOK CHOY, BABY CARROTS
CAB TOP SIRLOIN
MESQUITE GRILLED, POTATO ROMANO, SAUTEED SPINACH

SEASONAL CHEESECAKE
45

SUGGESTED WINE PAIRINGS:
SUMMERLAND CHARDONNAY 38
FERRARI CARANO FUME BLANC 38

AQUINAS PINOT NOIR 38
SIMI MERLOT 38
BELL SYRAH 38

LEVEL FOUR

BLUE CRAB CAKE
FRESH ROASTED CORN SALSA, WILD ARUGULA SALAD
PRAWN COCKTAIL 2 PCS.

CHEF'S SEASONAL SALAD

SEASONAL HALIBUT
MESQUITE GRILLED, GINGER SOYA GLAZE, BROWN RICE, BABY BOK CHOY, BABY CARROTS
PARMESAN CRUSTED CHICKEN BREAST
LEMON CAPER BEURRE BLANC, SEASONAL VEGETABLES, RISOTTO
PRIME SIRLOIN
MESQUITE GRILLED, POTATO ROMANO, SEASONAL VEGETABLES

HOT APPLE CRISP
VANILLA BEAN ICE CREAM
53

SUGGESTED WINE PAIRINGS:
CAMBRIA "KATHERINE'S VINEYARD" CHARDONNAY 42
OYSTER BAY SAUVIGNON BLANC 38
TERRA D'ORO PINOT GRIGIO 38

CARMEL ROAD PINOT NOIR 46
DEEP SEA RED BLEND 46
JUSTIN CABERNET 46

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