

Private Dinners at 18 Reasons

These sample menus below serve to provide you an understanding of three types of menus: seated multicourse, buffet, and standing reception. The themes and ingredients will be changed to best suit your taste and cravings!

Seated Multicourse Dinner

Theme: California

Appetizer:

Seared Day Boat Scallop, Miso Maple Reduction, Radishes and Peas
(Vegetarian: King Oyster Mushrooms with Nori Powder)

Soup:

Carrot Saffron Soup, Harissa Oil, Pickled Spiced Carrots

Entree (served family style):

Herb-Roasted Chicken, Truffle-Scented Creamy Polenta, Natural Jus,
Caramelized Lemons
(Vegetarian: Cauliflower Steaks)

Dessert:

Bruleed Vanilla Cardamom Panna Cotta, Seasonal Fruit, Nut Brittle

Buffet

Theme: Taco Bar

Sides:

- Red Rice
- Refried Beans (vegetarian or not)
- Guacamole
- Caesar Salad

Taco Bar (choose 2 fillings):

- Chipotle Mushrooms
- Batter Fried Fish

Beef Picadillo
With Warm Corn Tortillas

Salsas:

Charred tomato
Salsa verde
Crema

Dessert

Petite Flan with Fresh Fruit

Standing Reception

Cheese Display:

Cheeses
Chutneys
Fruits
Toasts

Dip Station:

Muhammara
Lemon Garlic Hummus
Melitzanosalata
Fresh Veggies and Pita Crisps

Passed (Choose 3):

Crostini of Beef with Cherry Ancho Chutney
Rice Paper Crisps with Pickled Beets and Apple Tartar (dill mayo)
Angels in Mourning: forks of truffled angel hair in butter emulsion
Gruyere Gougeres with Goats Cheese and Mushrooms
Poached Prawns with Spicy Coconut Dipping Sauce

Coffee and Dessert:

Coffee and Decaf
Hot Cocoa
Rosemary Orange Biscotti
Chocolate Fudge Brownie Bites
Wonton Cups with Almond Cream and Seasonal Fruit

Many of our [classes here](#) can inspire great dinners! Let us know if one piques your interest.