

Menu Options

Hors D' Oeuvres

Spinach and Artichoke Dip Bites

This favorite appetizer is filled with spinach, artichokes and three different cheeses, all baked in to crescent tart shell.

Crab and Shrimp Bruschetta

A rich and creamy mixture of Dungeness Crab and Bay Shrimp served atop fresh baked, seasoned crostini.

Mini Crab and Shrimp Cakes

Guaranteed to disappear fast. Bite-sized Dungeness Crab and Bay Shrimp coated cakes served with a tangy lemon aioli sauce.

Baked Brie and Apricot Compote

*A heavenly juxtaposition of soft imported Brie and sweet apricot compote encased in a buttery puff pastry.
Served warm with thin wafers.*

Caprese Skewers

Tomato, Basil & Mozzarella with a Balsamic drizzle.

Fresh Roma Tomato, Garlic and Basil Bruschetta

The classic Italian starter with a twist of peppers. Fresh Roma Tomatoes and Roasted Red Peppers set atop fresh baked, seasoned crostini.

Chicken and Dumplings

A traditional Asian dumpling stuffed chicken, scallions, and piquant spices. Served warm with a hoisin dipping sauce.

Crab Wontons

*Crispy wonton shells stuffed with Dungeness Crab and cream cheese.
Lightly fried and served with a sweet chili dipping sauce.*

A 22% service charge and current California state sales tax will be added to final bill



Menu Options

Hors D' Oeuvres – continued

Crab Stuffed Mushrooms

Button Mushroom Caps filled with a creamy mixture of Dungeness Crab and Parmesan cheese
Baked until the filling is lightly browned.

Steak Skewers with Gorgonzola and Roasted Red Peppers

Choice, juicy steak sliced thin and grilled.
Finished in the oven with melted Gorgonzola cheese and roasted red peppers.

Avocado Egg Rolls

Ripe Hass Avocado and flavorful Asian Spices rolled in a thin spring roll wrapper and lightly fried.
Served with a mildly sweetened vinegar dipping sauce.

Stuffed Mushrooms

Button Mushroom Caps filled with a savory medley of roasted vegetables, breadcrumbs and Parmesan cheese.
Baked until the filling is lightly browned.

Focaccia Napolitano

Our signature Focaccia Bread topped with fresh tomatoes, fresh mozzarella, basil and Napolitano sauce.

Crudités Platter

Farm fresh, expertly shopped carrots, cauliflower, red peppers and broccoli florets.
Colorfully displayed with our house Ranch dipping sauce.

Home-made Pesto Panini

Home-made Italian Focaccia Bread stuffed with Pesto and Monterey Jack Cheese.
Baked until the cheese is perfectly melted.

Assorted Cheese Plate

An assortment of domestic and imported cheeses guaranteed to please every palate.
Served with crostini and dried fruits.

A 22% service charge and current California state sales tax will be added to final bill



Menu Options

Seated Appetizer Course (Choice of 1)

Grilled Tiger Prawns

Four large, juicy Tiger Prawns expertly grilled with a squeeze of fresh lime. Served with the sweet tamarind glaze.

Crab & Shrimp Cakes

A perennial favorite. Two lightly grilled Dungeness Crab and Bay Shrimp cakes served atop a bed of leafy arugula with a tangy lemon aioli.

Seared Scallops

Sea Scallops lightly coated in flour and seared to a perfect golden brown. Served with a satiny lemon, butter and wine sauce.

Grilled Pineapple Stars with Seared Ahi Tuna

Premium Ahi Tuna seared and served atop fresh grilled pineapple stars. Topped with a light and tangy teriyaki glaze.

Mushroom and Zucchini Quiche

An authentic French tradition. A warm and savory mixture of egg, mushroom, zucchini and mozzarella cheese baked in a flaky crust.

Fresh Shrimp Ceviche

Large, firm prawns marinated in a classic medley of fresh lemon juice, cilantro, diced Vidalia Onions and Hass avocados. Served chilled in a fried corn tortilla shell.

Grilled Garlic Polenta

Flavorful grilled polenta seasoned with garlic and topped with melted mozzarella and a fresh tomato basil tapenade.

Grilled Portobello Mushroom Stuffed with Roasted Vegetables

Medium-size Portobello mushroom stuffed with a delectable combination of breadcrumbs and fresh roasted vegetables. Topped with a thin slice of Monterey Jack Cheese and a zesty tomato sauce.

Pasta Course

Bountiful portions of penne Domenico (button mushrooms, fresh garlic, basil in Roma tomato sauce) or Penne Pesto (Olive oil, crushed basil and pine nut sauce) served family style.

A 22% service charge and current California state sales tax will be added to final bill



Menu Options

Salads (Choice of 1)

Spinach Salad

*Fresh mix of leafy spinach garnished with red seedless grapes, sliced hard-boiled eggs and cheddar cheese.
Served with a light citrus vinaigrette dressing.*

Classic Caesar Salad

(Add Bay Shrimp for \$2 per person)

*Crisp Romaine lettuce, shaved Asiago and Parmesan cheese, garlic-roasted croutons
and a classic Caesar Dressing.*

House Salad

*House mix of Spring Lettuces, Endives, Candied Walnuts, fresh sliced Red Delicious Apples and
Crumbled Bleu Cheese. Served with a balsamic vinaigrette dressing.*

Mixed Green Salad

*Traditional Spring Salad with sweet cherry tomatoes, sliced cucumbers, cheddar cheese,
shredded carrots and crunchy croutons.
Served with a choice of Ranch, Italian, Thousand Island or Bleu Cheese Dressing.*

Raspberry Spring Salad

*Spring greens garnished with fresh raspberries, crumbled Gorgonzola cheese and juicy orange wedges.
Tossed in a tangy raspberry vinaigrette dressing.*

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Menu Options

Sit-Down Entrées

Filet Mignon

Our finest steak. Had-cut by our chefs and served with a velvety mushroom demi-glaze sauce.

Mixed Grill

An unbeatable trio for the indecisive eater. A 4-ounce Choice Filet, 4-ounce Chicken Marsala and three giant, juicy prawns. All served on one satisfying plate.

Prime Rib

Tender, slow-roasted Prime Rib that's sure to satiate even the heartiest appetite. Served with Au-Jus.

Lamb Chops

Tender Australian Lamb Chops coted with special seasonings and topped with a rich sherry wine reduction.

New York Strip Steak

A mouth-watering favorite. Choice New York Strip Steak, marinated in fresh herbs, garlic and Worcestershire sauce For 24 hours and then expertly grilled.

Baked Salmon

Fresh Atlantic Salmon, baked until it simply melts in your mouth. With a light meuniere butter sauce.

Stuffed Petrale Sole

Petrade Sole stuffed with our original crab and shrimp mix, topped with melted Monterey Jack Cheese And served with a meuniere butter sauce.

Encrusted Mahi-Mahi

Fresh Pacific Mahi-Mahi encrusted in an assortment of breadcrumbs and shredded Asiago Cheese. Served with a fresh, house-made tropical chutney.

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Menu Options

Sit-Down Entrées - Continued

Chicken Piccata

Grilled chicken breast topped with a lemon-butter caper sauce.

Stuffed Chicken Medallions

Succulent and generously portioned chicken breast medallions stuffed with a Florentine mixture of spinach and Swiss cheese.

Chicken Marsala

And ever-popular Italian tradition. A large chicken breast sautéed with button mushrooms and the distinctive flavor of sweet Marsala wine.

Eggplant Lasagna

A vegetarian classic. Tender grilled eggplant layered between gourmet flat pasta, Monterey Jack, Ricotta, and Mozzarella cheeses, and traditional marinara sauce.

Fresh Mixed Vegetables en Croûte

*A colorful medley of sautéed mushrooms, zucchinis, carrots, onions and assorted peppers.
Encased in a delicate puff pastry and baked to perfection.*

Stuffed Portobello Mushroom

A large grilled Portobello mushroom stuffed with delectable combination of breadcrumbs and fresh roasted vegetables. Topped with a thin slice of Monterey Jack Cheese and a zesty tomato sauce.

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Menu Options

Desserts

Chocolate Fudge Torte

An exquisite cream cheese and berry filling between layers of flourless chocolate cake. Topped with a rich chocolate ganache.

Individual Cheesecake

A timeless favorite that needs no ornamentation. Round, fluffy cheesecake in a buttery graham-cracker crust.

Chocolate Lava Cake

Molten dark chocolate baked inside a light chocolate cake and topped with a chilled crème fraîche.

Fresh Fruit Cobbler

*A refreshing combination of sweet peaches and tart apples baked inside a flaky crust.
Served warm with gourmet vanilla bean gelato.*

Lemon Zest Crème Torte

A piquant, palate-cleansing mixture of cream cheese and fresh lemon zest between layers of moist white cake.

Espresso and Irish Cream Tiramisù

A rich, whipped filing enveloped by ladyfingers soaked in espresso and Irish cream. Topped with dark chocolate shavings.

Caramel Custard

A divine traditional cream custard served with a caramelized sugar sauce.

House Made Crème Puff or Éclair (choose one shape)

*A light pastry shell stuffed with a luscious mixture of Italian cream and whipped cream.
Éclairs are then dipped in rich dark chocolate.*

Fresh Berry Napoleon

A crispy puff pastry lined with constraining layers of smooth butter cream and fresh berry filling.

Fresh Strawberry Shortcake (seasonal)

Ripe, lightly seasoned strawberries served atop a homemade semi sweet biscuit. Topped with chilled crème fraîche.

Apple Dumpling

*A fragrant mixture of fresh green apples, cinnamon and sugar baked in a flaky pastry shell.
Served warm with a gourmet vanilla bean gelato.*

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Menu Options

Buffet

Cold

Rolls & Butter

Caesar Salad

House Salad

Waldorf Salad

Fresh Fruit Display (seasonal)

Roasted Vegetable Pasta Salad

Mozzarella, Cucumber & Tomato Salad

Hot

Assorted Fresh Mix Vegetables

Penne Dominico

Vermicelli Rice

Chicken Toscano

Stuffed Petrale Sole

Roast Pork Loin

Additions:

Prime Rib Carver \$12.00

Last Call Station \$8.00

Assorted Dessert Bar \$10.00

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Dominic's at Oyster Point

Menu Options

Brunch Buffet

Cold

House Salad

Caesar Salad

Fresh Fruit Display (Seasonal)

Pepperoni & Jack cheese Antipasto Salad

Butter Toffee Pecan Rolls

Pesto Panini

Fresh Rolls and Butter

Hot

Scrambled Eggs

Bacon Slices

Breakfast Sausages

Red Roasted Country Potatoes

Penne with Butter and Sweet Basil

Crab and Shrimp Crepes

Additions:

Prime Rib Carver \$12.00

Baked Ham Carver \$8.00

Assorted Dessert Bar. \$10.00

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Menu Options

Stations

Chocolate Fountain

(100 person minimum)

An eye-catching delight. Warm, flowing dark chocolate served with a variety of dipping choices, including strawberries, marshmallows, Green apples, cantaloupe, lady fingers, mini rice crispy treats, biscotti and pretzels.

Punch and Lemonade

May substitute one choice for freshly brewed iced tea.

Soft Drinks

Regular and Diet Coke

Sprite

Sparkling and still bottle water.

Assorted Dessert Bar

Select three choices from our dessert menu.

Last Call

(served on the last hour of event)

Assorted Cold Cuts and Rolls

Homemade Cookies

Chocolate and Low-fat Milk

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