

GROUP MENU 2018

Group Lunch Option A

APPETIZER

SEASONAL SOUP

MIXED GREEN SALAD

Mixed garden greens, cucumber, grape tomatoes, honey mustard vinaigrette

ENTRÉE

PRIME RIB SANDWICH

Thinly sliced AAA Prime Rib, garlic horseradish mayo, crisp onion strings.

RUSTIC CHICKEN CLUB

Grilled chicken, roasted garlic mustard mayo, candied bacon and brie cheese, cranberry pumpkin seed baguette.

BUTTERNUT SQUASH RAVIOLI

Pan fried butternut squash ravioli, leeks, green apples and sweetie drop peppers in a brown butter sauce. Topped with goat cheese and spicy glazed pecans.

GRILLED CHICKEN CAESAR SALAD

Double-smoked bacon, Reggiano and Asiago cheeses, house-made croutons, our Caesar dressing.

COFFEE, TEA OR SOFT DRINK

For any allergy or dietary restrictions, please inform your Event Manager.

Menu items are subject to change. Your Event Manager will make you aware.

Group Lunch Option B

STARTER (Group Choice)

MILESTONES CALIFORNIA STARTER SALAD

Goat cheese, fresh sliced strawberries, red onion, spicy glazed pecans, house-made honey mustard vinaigrette.

MILESTONES SEASONAL SOUP

CHOICE OF ENTRÉE

SOY GLAZED SALMON

Atlantic salmon topped with grilled pineapple and soy glaze. Served over shrimp fried rice accompanied with bok choy.

STEAK FRITES

Grilled steak with herb jus reduction. Served with fresh cut Parmesan fries and truffle aioli.

PESTO CHICKEN PENNE ASIAGO

Sautéed chicken, red peppers, tomatoes and spinach tossed in our Asiago pesto cream sauce topped with fresh basil.

OLD FASHIONED BURGER

Lettuce, tomato, cheddar cheese, bacon, and our signature burger sauce served with salad or fries. Vegetarian option or gluten free option available upon request.

DESSERT (Group Choice)

WHITE CHOCOLATE CHEESECAKE

Italian-style rich white chocolate and espresso crème sauce topped with whipped cream, shaved milk chocolate and fresh strawberries.

COFFEE, TEA OR SOFT DRINK

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Group Dinner Option A

STARTER (Group Choice)

SEASONAL SOUP

MIXED GREEN SALAD

Mixed garden greens, cucumber, grape tomatoes, honey mustard vinaigrette.

CHOICE OF ENTRÉE (Group Choice)

CERTIFIED ANGUS BEEF TOP SIRLOIN

Served with seasonal vegetables and mashed potatoes.

SOY GLAZED SALMON

Atlantic salmon topped with grilled pineapple and soy glaze. Served over shrimp fried rice accompanied with bok choy

ROMA CHICKEN PARMESAN

Crispy panko and Asiago fried chicken breast, mozzarella and provolone, house-made roasted tomato sauce, garlic Parmesan aioli, fresh basil and spaghetti noodles.

BUTTERNUT SQUASH RAVIOLI

Pan fried butternut squash ravioli, leeks, green apples and sweet drop peppers in a brown butter sauce. Topped with goat cheese and spicy glazed pecans.

COFFEE, TEA OR SOFT DRINK

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Group Dinner Option B

STARTER (Group Choice)

MILESTONES CALIFORNIA STARTER SALAD

Goat cheese, fresh sliced strawberries, red onion, spicy glazed pecans, house-made Honey-mustard vinaigrette.

SEASONAL SOUP

CHOICE OF ENTRÉE (Group Choice)

MEDITERRANEAN CHICKEN

Grilled chicken breast layered with goat cheese on a bed of baby spinach and kale, chickpeas, grape tomatoes and stone fruit balsamic drizzle.

SLOW ROASTED AAA PRIME RIB (10 OZ.)

Crusted with our signature seasonings and served with au jus, seasonal vegetables and mashed potatoes.

MISO GLAZED COD

Wild Norwegian cod glazed with red miso. Served with jasmine rice, coconut lemon broth, spinach, kale and onions.

BUTTERNUT SQUASH RAVIOLI

Pan fried butternut squash ravioli, leeks, green apples and sweet drop peppers in a brown butter sauce. Topped with goat cheese and spicy glazed pecans.

DESSERT (Group Choice)

WHITE CHOCOLATE CHEESECAKE

Italian-style rich white chocolate and espresso crème sauce topped with whipped cream, shaved milk chocolate and fresh strawberries.

COFFEE, TEA OR SOFT DRINK

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Group Dinner Option C

STARTER (Group Choice)

ROASTED GARLIC CAESAR SALAD

Reggiano cheese, Asiago cheese, roasted garlic, Ciabatta croutons and our signature Caesar dressing.

MILESTONES CALIFORNIA STARTER SALAD

Goat cheese, fresh sliced strawberries, red onion, spicy glazed pecans, house-made Honey-mustard vinaigrette.

SEASONAL SOUP

CHOICE OF ENTRÉE (Group Choice)

SOY GLAZED SALMON

Atlantic salmon topped with grilled pineapple and soy glaze. Served over shrimp fried rice accompanied with bok choy.

PORTOBELLO MUSHROOM CHICKEN

Double breast of chicken with sliced Portobello mushrooms sautéed in olive oil with fresh basil, roasted garlic and reduced Reggiano cream. Served with seasonal vegetables and milk mashed potatoes.

12OZ CERTIFIED ANGUS BEEF NEW YORK STRIPLOIN

Served with black peppercorn sauce, seasonal vegetables and mashed potatoes.

PESTO CHICKEN PENNE ASIAGO

Grilled chicken with our house-made Asiago pesto cream and fresh basil.

DESSERT (Group Choice)

WHITE CHOCOLATE CHEESECAKE

Italian-style rich white chocolate and espresso crème sauce topped with whipped cream, shaved milk chocolate and fresh strawberries.

DECADENT CHOCOLATE GANACHE

A silky chocolate ganache on a gluten free crust drizzled with house made caramel.

COFFEE, TEA OR SOFT DRINK

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