

## *Royal Argosy Seated-Served Dinner Menu 2006*

For evening events that call for a little more formality or when you need to have a longer presentation, we recommend a seated-served meal. Start with warm bread and our chef-created alder smoked salmon mousse. Your salad is next followed by your entrée choice – complete with seasonal vegetables and the best garlic-mashed potatoes you've ever tasted. Be sure to save room for our amazing desserts.

### **WARM, WHOLE GRAIN ARTISAN BREAD BASKET WITH ALDER SMOKED SALMON MOUSSE**

#### **STARTER CHOICES** *(Select one item only)*

##### **~Hearts Of Baby Romaine~**

Blue cheese dressing, toasted hazelnuts, tomato and chopped egg

##### **~Gathered Greens~**

Baby field greens tossed with stone ground mustard and rosemary vinaigrette,  
Shaved bartlett pear, crumbled feta cheese and roasted red peppers



#### **ENTRÉE CHOICES** *(Select one item only)*

##### **~Alaskan Halibut and Top Sirloin of Beef~**

Tender halibut in a béarnaise sauce & roasted center-cut sirloin with rosemary pinot noir sauce,  
Market vegetables and garlic parmesan mashed potatoes

##### **~Wild Chinook Salmon and Top Sirloin of Beef~**

Char-grilled Alaskan salmon with smoked tomato beurre blanc  
And roasted center-cut sirloin with rosemary pinot noir sauce, served with  
Market vegetables and garlic parmesan mashed potatoes

##### **~Wild Chinook Salmon~**

Char-grilled Alaskan king salmon with smoked tomato beurre blanc,  
Market vegetables and garlic parmesan mashed potatoes

##### **~Caribbean Calypso Chicken~**

Chicken breast marinated in fresh lime juice, garlic and serrano chilies,  
Baked and served with rum-laced fruit salsa market vegetables and pineapple rice

##### **~Grilled Portabella Mushroom~**

Served with garlic mashed potatoes, grilled market vegetables,  
Fire roasted tomatoes and topped with smoked tomato vinaigrette



#### **DESSERT CHOICES** *(Select one item only)*

##### **~Dark Chocolate Tower of Decadence~**

Dark chocolate buttercream on chocolate shortbread  
With caramel and dark chocolate sauces

##### **~Pear Caramel Cheesecake~**

Rich, creamy cheesecake with pears, caramel sauce  
And traditional graham cracker crust

##### **~Red Velvet Cake~**

Red velvet cake layered with white chocolate mousse  
And served with raspberry sauce and shaved white chocolate