

PARAGON

Restaurant & Bar

HORS D'OEUVRE MENU

APPROXIMATELY 20 PIECES PER PLATTER

MINI CRAB CAKES	65.
BELL PEPPERS, GREEN ONIONS, TARRAGON, CHIPOTLE AIOLI	
KOBE BEEF SLIDERS	100.
SOY SAUCE, GARLIC, TRUFFLE AIOLI, STILTON BLUE CHEESE	
MUSHROOM CIGARS	40.
MUSHROOM DUXELLES, PORCINI AIOLI	
TIGER PRAWN SPRING ROLLS	70.
NAPA CABBAGE, JULIENNE PEPPERS, CITRUS-SHALLOT DIPPING SAUCE	
VEGETABLE CRUDITE	40.
SEASONAL VEGETABLES, BUTTERMILK DRESSING	
GRILLED BEEF SKEWERS	50.
SESAME MARINADE, FRESH CILANTRO	
YELLOWFIN TUNA TACOS	95.
ASIAN COLE SLAW, WASABI TOBIKO CAVIAR	
MARINATED CHICKEN SATAY	50.
PEANUT DIPPING SAUCE	
GOAT CHEESE AND SAVORY HERB TARTS	50.
CARAMELIZED LEEKS, PORT REDUCTION	
OYSTER MUSHROOM BRUSCHETTA	45.
ONION SOUS VIDE, TRUFFLE CRÈME FRAICHE	
CRISPY CALAMARI	40.
BLUE LAKE BEANS, ANAHEIM PEPPERS, FENNEL, CHIPOTLE AIOLI	
TUNA TARTARE	75.
DICED PEPPERS, GINGER-LIME VINAIGRETTE, TARO ROOT CHIPS	
BITE SIZED BURGERS	55.
CORNICHONS, CHERRY TOMATOES	
MINI ROAST BEEF SANDWICHES	55.
ROASTED RED BELL PEPPERS, ARUGULA, OREGANO AIOLI	
FRESH FRUIT AND SEASONAL CHEESE	60.
ASSORTED PETIT FOURS	70.
COOKIES AND BROWNIES	40.

STATIONED

PRICED PER PERSON, MINIMUM 40 PEOPLE

CHEESE AND PÂTÉ STATION	10.
FRENCH, SPANISH AND CALIFORNIA CHEESES, PÂTÉ, ASSORTED BREADS, FRESH FRUIT, CRACKERS	
CHOCOLATE STATION	8.
CHOCOLATE FOUNTAIN, PETIT FOURS, ASSORTED FRESH FRUIT, COOKIES	



\$39 PER PERSON

STARTER (CHOOSE 2)

SOUP OF THE DAY

LOCAL FIELD GREENS
CHERRY TOMATOES, BALSAMIC VINAIGRETTE

CHARRED TOMATO BISQUE
GOAT CHEESE CRUSTINI

CHOPPED CAESER SALAD
PARMESAN CROUTONS

ENTRÉE (CHOOSE 3)

GRILLED CHICKEN BREAST LINGUINE
PANCETTA, PEAS, ASPARAGUS, MARSCAPONE CREAM SAUCE

WILD MUSHROOM RAVIOLI
ROASTED MUSHROOMS, CREAMY ENGLISH PEA BROTH, TRUFFLE OIL

POT ROAST
ROASTED GARLIC MASHED POTATOES, BABY VEGETABLES

VEGETARIAN RISOTTO
ASPARAGUS, ARTICHOKE, SPINACH, CHERRY TOMATOES, WHITE WINE LEMON BUTTER SAUCE

OVEN ROASTED CHICKEN
MACARONI & CHEESE, WILTED SPINACH, THYME JUS

DESSERT (CHOOSE 2)

PARAGON CHIP WICH
VANILLA ICE CREAM BETWEEN CHOCOLATE CHIP COOKIES

BUTTER PECAN BREAD PUDDING
WARM BANANA BOURBON SAUCE

BROWN SUGAR POUND CAKE
EARL GREY POACHED PEAR, VANILLA ICE CREAM

FRESH STRAWBERRY CRISP
VANILLA ICE CREAM



\$47 PER PERSON

STARTER (CHOOSE 2)

SOUP OF THE DAY

LOCAL FIELD GREENS

CHERRY TOMATOES, BALSAMIC VINAIGRETTE

CHARRED TOMATO BISQUE

GOAT CHEESE CRUSTINI

CHOPPED CAESER SALAD

PARMESAN CROUTONS

ENTRÉE (CHOOSE 3)

ROSEMARY MARINATED FLAT IRON STEAK

SMOKED RED PEPPER MASH, GRILLED ASPARAGUS, ROASTED SHALLOT MADEIRA REDUCTION

PAN SEARED SEA BASS

CRÈME FRAICHE MASHED POTATOES, BROWN BUTTER SAUCE

GRILLED LAMB SIRLOIN

VEGETABLE COUSCOUS, TOASTED PINE NUTS, LEMON-TAHINI SAUCE

SEARED SALMON

ROASTED FENNEL, LEEKS, ENGLISH PEAS, FAVA BEANS, MADEIRA MUSHROOM BROTH

DESSERT (CHOOSE 2)

PARAGON CHIP WICH

VANILLA ICE CREAM BETWEEN CHOCOLATE CHIP COOKIES

BUTTER PECAN BREAD PUDDING

WARM BANANA BOURBON SAUCE

BROWN SUGAR POUND CAKE

EARL GREY POACHED PEAR, VANILLA ICE CREAM

FRESH STRAWBERRY CRISP

VANILLA ICE CREAM

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\$55 PER PERSON

STARTER (CHOOSE 2)

SOUP OF THE DAY

LOCAL FIELD GREENS
CHERRY TOMATOES, BALSAMIC VINAIGRETTE

CHARRED TOMATO BISQUE
GOAT CHEESE CRUSTINI

CHOPPED CAESER SALAD
PARMESAN CROUTONS

ENTRÉE (CHOOSE 3)

GRILLED RIBEYE STEAK
BLEU CHEESE TWICE BAKED POTATOES, CHIVE CRÈME FRAICHE, NATURAL JUS

PAN SEARED DIVER SCALLOPS
SWEET CORN SUCCOTASH, FAVA BEANS, BELL PEPPERS, BRANDY SAGE CREAM

SAFFRON RISOTTO WITH PRAWN AND CRAB
SLOW ROASTED TOMATO BROTH, CITRUS GREMOLATA

GRILLED PORK LOIN CHOP
CHEDDAR AND BACON POTATO GRATIN, BRAISED GREENS, CUMIN JUS

DESSERT (CHOOSE 2)

PARAGON CHIP WICH
VANILLA ICE CREAM BETWEEN CHOCOLATE CHIP COOKIES

BUTTER PECAN BREAD PUDDING
WARM BANANA BOURBON SAUCE

BROWN SUGAR POUND CAKE
EARL GREY POACHED PEAR, VANILLA ICE CREAM

FRESH STRAWBERRY CRISP
VANILLA ICE CREAM