

PATINA

Hors d'oeuvre menu

30 minutes of tray passed hor d'oeuvre (selection of any three)

Patina recommends 4 pieces per person for 30 minutes- minimum of 24 pieces per item

1 hour of tray passed hors d'oeuvre (selection of any four)

Patina recommends 8 pieces per person for a hour reception- minimum of 24 pieces per item

2 hours of tray passed hors d'oeuvre (selection of any six)

Patina recommends 14 pieces per person for a 2 hour reception- minimum of 24 pieces per item

Served Cold \$5 per piece...

Chilled Blue Prawns, fennel, citrus vinaigrette

Steak tartar on olive crostini

Kumamoto oyster, radish julienne

Prosciutto crostini, shaved fennel

Carrot ginger veloute

Local fish ceviche, jicama and avocado mousse

Served Hot \$4 per piece...

Gnocchi Parisienne gratiné

Ravioli filled with butternut squash

Market fish fritter, Romanesco sauce

Served Hot \$5 per piece...

Colorado rack of Lamb lollipop

Seared Octopus, yogurt sauce

Debonned chicken wings, gastrique sauce

PATINA

DINNER MENU#1

\$70 per person for a three-course dinner menu

Cheese course, beverages, 20% service and 8.75% tax are additional

FIRST COURSE

(PLEASE SELECT ONE)

Dubarry Veloute

Purple, Romanesco Cauliflower

Market Garden Salad

Shaved Vegetables, Pear

ENTRÉE

(CHOICE OF)

Wild Striped Bass "A La Plancha"

Variation of fennel, taggiasca Olive

Crustacean Agualello Risotto

Prawns, sea urchin, scallions, lemon confit

DESSERT

Chocolate Peanut tart

Lemon confit, Praline citrus sorbet, Peanut butter powder

PATINA'S CHEESE COURSE

served with special breads, fruit pate and nuts

\$20 per person for a selection of 3 cheeses

\$30 per person for a selection of 5 cheeses

PATINA

DINNER MENU #2

\$88 per person for a three-course dinner menu

Cheese course, beverages, 20% service and 8.75% tax are additional

A vegetarian option are always available upon request

FIRST COURSE

(PLEASE SELECT ONE)

Marinated Hawaiian Kampachi

cucumber vinegar, avocado, crostini, green apple mustard

Foie Gras, Poularde, Artichoke Terrine

Frisee, mache, truffle vinaigrette

ENTRÉE

(CHOICE OF)

Prime Beef Tenderloin

contrast of celery, "jus de cuisson"

Slowly Cooked Local Halibut

Braised endive, orange supreme

DESSERT

Riesling Poached Apple, Wild Hazelnut Crumble

Rose and crème fraiche ice cream

PATINA'S CHEESE COURSE

served with special breads, fruit pate and nuts

\$20 per person for a selection of 3 cheeses

\$30 per person for a selection of 5 cheeses

PATINA

DINNER MENU #3

\$95 per person for a four-course dinner menu

All beverages, cheese course, 20% service and 8.75% tax are additional

A fish and vegetarian option are always available upon request

FIRST COURSE

Marinated Hawaiian Kampachi

cucumber vinegar, avocado, crostini, green apple mustard

SECOND COURSE

Crustacean Agualello Risotto

Prawns, sea urchin, scallions, lemon confit

THIRD COURSE

(choice of)

Milk-fed Veal Tenderloin

Glazed carrots, weiser farms potato, turnips, pearl onions

Wild Striped Bass "A La Plancha"

Variation of fennel, taggiasca Olive

DESSERT

Chocolate Peanut tart

Lemon confit, Praline citrus sorbet, Peanut butter powder

PATINA'S CHEESE COURSE

served with special breads, fruit pate and nuts

\$20 per person for a selection of 3 cheeses

\$30 per person for a selection of 5 cheeses

PATINA

DINNER MENU #4

\$115 per person for a five-course dinner menu

Cheese course, beverages, 20% service and 8.75% tax are additional

A fish and vegetarian option are always available upon request.

FIRST COURSE

Marinated Hawaiian Kampachi

cucumber, vinegar, avocado crostini, green apple mustard

SECOND COURSE

Seasonal Glazed Vegetable Mosaic

“jus vegetale”, navette oil

THIRD COURSE

Butter Poached Maine Lobster

Sunchoke, cavalo nero, lettuce emulsion

FOURTH COURSE

Prime Beef Tenderloin

contrast of celery, “jus de cuisson”

DESSERT

Chocolate Peanut tart

Lemon confit, Praline citrus sorbet, Peanut butter powder

PATINA'S CHEESE COURSE

served with special breads, fruit pate and nuts

\$20 per person for a selection of 3 cheeses

\$30 per person for a selection of 5 cheeses