



*dining options*  
WENCE'S RESTAURANT

## Dinner Pre-Fixe Menus:

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As the event host, you are invited to select one of the prix fixe dinner menus below to be offered to your guests.

On the day of the event, guests will have the opportunity to choose their preferences from each course within the pre-selected menu.

Preordering is not required; however, it can be arranged in advance upon request.

## Dinner Pre-Fixe Menu Pricing:

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Dinner Pre-Fixe 1: \$46

Three Course

Dinner Pre-Fixe 2: \$54

Three Course

Dinner Pre-Fixe 3: \$68

Four Course

Dinner Pre-Fixe 4: \$83

Four Course

Dinner Pre-Fixe 5: \$96

Four Course

Includes custom printed menus & table cloths

VIEW OUR MENUS BELOW 



## PASSABLE & SHAREABLE

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### Garlic Cheese Bread

asiago, garlic, sourdough

## STARTER

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select one

### Chicken Enchilada Soup

### House Salad

## MAIN

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select one

### Chicken Piccata

free range chicken breast, white wine lemon caper sauce, garlic mashed potatoes, assorted vegetables

### Junior's Burger

usda angus beef, bacon, cambozola cheese, fried egg, tomato, mayo, brioche bun, shoe string fries

### Fish & Chips

beer battered alaskan cod, pineapple citrus coleslaw, tartar sauce, shoe string fries

### Earth's Garden Pasta

penne, creamy pesto, zucchini, squash, bell peppers, white onions, cherry tomatoes, asiago cheese

### Shrimp Louie Salad

iceberg lettuce, louie dressing, bay shrimp, cucumbers, diced eggs, red onions, radish, beets, avocado

### Cajun Jambalaya

penne, cajun saffron sauce, chorizo, chicken, prawns, bell peppers, onions, asiago cheese

## DINNER PRIX FIXE #1 (N)

Not all ingredients are listed. please inform a server of any allergies. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.



## **SHAREABLE & PASSABLE:**

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### **Garlic Cheese Bread**

asiago, garlic, sourdough

### **Calamari**

creole remoulade sauce

## **STARTER**

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select one

### **Caesar Salad**

### **Lobster Chowder**

## **MAIN**

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select one

### **New York Steak**

usda all-natural grilled 12 oz new york strip steak, demi-glacé, roasted potato medley, asparagus

### **Lemon Dill Salmon**

wild charbroiled salmon, lemon corn dill relish, garlic mashed potatoes, broccolini

### **Crab Shrimp Louie Salad**

iceberg lettuce, louie dressing, baby shrimp, shredded crab meat, cucumbers, diced eggs, red onions, radish, beets, avocado

### **Lasagna Primavera**

lasagna, marinara sauce, ricotta cheese, mozzarella cheese, zucchini, squash, eggplant, mushrooms, onion, garlic

### **Chicken Parmigiana**

breaded chicken, linguini, pomodoro sauce, pesto, mozzarella, roasted seasonal vegetables

### **DINNER PRIX FIXE #2 (N)**

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## SHAREABLE & PASSABLE

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### Garlic Cheese Bread

asiago, garlic, sourdough

### Pancetta Wrapped Prawns

pancetta-wrapped prawns, beurre blanc drizzle

## STARTER

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select one

### Caesar Salad

### Lobster Chowder

## MAIN

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select one

### New York Steak

usda all natural 12 oz grilled new york steak, demi-glace, asparagus, roasted potato medley

### Chilean Seabass

seared chilean white sea bass, jumbo prawns, manila clams, mediterranean black mussels, chorizo, white wine cherry tomato saffron shallot sauce

### Seafood Fettuccine

calamari, prawns, mediterranean black mussels, manila clams, garlic, asiago, choice of marinara, gorgonzola cream, or creamy pesto

### Pancetta Pork Chop

14 oz pork chop, pancetta, shallots, cremini mushrooms, sherry wine demi-glace, broccolini, mashed potatoes

### Lasagna Primavera

lasagna, marinara sauce, ricotta cheese, mozzarella cheese, zucchini, squash, eggplant, mushrooms, onion, garlic

## DESSERT

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### Tiramisu

ladyfinger cookies, espresso liqueur, mascarpone, chocolate

### Cheesecake

seasonal flavor

### Gelato

vanilla, chocolate or strawberry

### DINNER PRIX FIXE #3 (N)

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## PASSABLE & SHAREABLE

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### Caprese Skewers

cherry tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic glaze, sea salt

### Bearnaise Steak Crostini

new york strip, béarnaise, crostini

## STARTER

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select one

### Roasted Beets Feta Salad

baby arugula, dijon honey balsamic vinaigrette, avocado, caramelized walnuts, feta cheese

### Lobster Chowder

new england lobster chowder, cup

## MAIN

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select one

### Filet Mignon

usda all natural 10 oz filet mignon, demi-glace, asparagus, scalloped potatoes

### Lamb Chops

9 oz bone-in lamb chops, pomegranate reduction, broccolini, baby carrots, garlic mashed potatoes

### Seared White Seabass

seared chilean sea bass, jumbo prawns, manila clams, mussels, chorizo, white wine saffron tomato sauce

### Lemon Dill Salmon

wild charbroiled salmon, lemon corn dill relish, broccolini, garlic mashed potatoes

### Chicken Parmigiana

breaded chicken, linguini, pomodoro sauce, pesto, mozzarella, roasted seasonal vegetables

### Artichoke Spinach Ravioli

roasted artichoke and spinach stuffed ravioli, sautéed grape tomatoes, asparagus, garlic, shallots

## DESSERT

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select one

### Flourless Chocolate Torte

espresso anglaise, whipped cream

### Gelato

vanilla, chocolate or strawberry

### Cheesecake

seasonal flavor of the day

### DINNER PRIX FIXE #4 (N)

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## PASSABLE & SHAREABLE

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### Caprese Skewers

cherry tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic glaze, sea salt

### Demi-Glace Steak Crostini

new york strip, whiskey peppercorn demi-glace, crostini

### Petite Crab Cakes

mini pan-fried dungeness crab cakes, lemon mint demi caper vinaigrette

## STARTER

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select one

### Caesar Salad

### Lobster Chowder

## MAIN

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select one

### Surf & Turf

usda all natural 8 oz filet mignon, jumbo prawns, béarnaise sauce, asparagus, scalloped potatoes

### Rib Eye Steak

usda all natural 12 oz grilled rib eye, au jus, roasted garlic, aged bleu cheese, asparagus, yukon garlic mashed potatoes

### Lamb Chops

9 oz bone-in lamb chops, pomegranate reduction, broccolini, baby carrots, garlic mashed potatoes

### Lemon Caper Seabass

grilled chilean seabass, lemon caper sauce, asparagus, mashed potatoes

### Lobster Rigatoni

rigatoni, vodka lobster cream sauce, british columbia lobster, asiago

### Artichoke Chicken

free-range chicken breast, white wine artichoke cherry tomato shallot sauce, mashed potatoes, grilled artichokes

### Artichoke Spinach Ravioli

roasted artichoke and spinach stuffed ravioli, sautéed grape tomatoes, asparagus, garlic, shallots

## DESSERT

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select one

### Flourless Chocolate Torte

espresso anglaise, whipped cream

### Tiramisu

ladyfinger cookies, espresso liqueur, mascarpone, chocolate

### Cheesecake

seasonal flavor of the day

### DINNER PRIX FIXE #5 (N)

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