

# Twin Oaks

*Garden Estate*  
since 1891

## Entrées

### *Santa Maria Style Tri-Tip*

*Marinated, grilled and served with a bleu cheese demi-glaze*

### *Roulades of Beef*

*Herb marinated sirloin stuffed with wild mushrooms, spinach, roasted garlic and bleu cheese topped with a cracked peppercorn béarnaise sauce*

### *Roast Round of Beef*

*Seasoned beef, slow cooked and hand carved served with au jus and creamy horseradish*

### *Asiago Chicken*

*Stuffed with three cheeses, sundried tomatoes and basil, topped with an asiago cream sauce*

### *Herb Roasted Chicken*

*Herb marinated chicken breast grilled and topped with a buerre blanc*

### *Citrus Chicken*

*Chicken breast stuffed with prosciutto, asparagus, basil, sundried tomatoes and cream cheese topped with a citrus cream sauce*

### *Chicken Rustica*

*Chicken breast stuffed with spinach, shitake mushrooms, red peppers, roasted garlic and romano cheese served with a rosemary velute*

### *Chicken Marsala*

*Grilled and topped with a zesty oak mellowed crushed tomato marsala sauce with chef selected wild mushrooms*

### *Pesto Chicken*

*Fresh basil Pesto sauce, artichoke hearts and sundried tomatoes top this grilled chicken breast*

### *Chicken Cordon Blue*

*Stuffed with ham and swiss cheese, breaded, baked and served with a roasted red pepper cream cheese*

### *Champagne Chicken*

*Roasted and served with a champagne cream sauce*

## Premium Entrées

### *Prime Rib*

*Roasted, hand carved and served and served with au jus and creamy horseradish*

### *Beef Tenderloin*

*Angus filet mignon roast, infused with rosemary and garlic peppercorn Dijon sauce*

### *New York Strip*

*Marinated angus beef loin, slow roasted with a chim-churi herb sauce*

### *Barbecue Pork Ribs*

*With a st. louis style dry rub and house bbq sauce*

### *Herb Roasted Pork Loin*

*Stuffed with prosciutto, spinach, provolone with a tangy Dijon mushroom sauce*

### *Leg of lamb*

*Savory roasted lamb with a lamb jus and horseradish tzasiki*

### *Grilled Pacific Salmon*

*Rich and flavorful wild salmon with a ginger honey chipotle glaze, or anchovy citrus sauce*

### *Baja Mahi Mahi*

*Fresh grilled mahi mahi, 3 chili rub, with a refreshing avocado salsa*

### *Shrimp Scampi*

*Jumbo prawns sautéed with white wine, fresh herbs, garlic in a beurre blanc*

### *Baked Halibut*

*Delicately baked in a lemon caper butter sauce*

# Sample Menu

## Salads

*Made with locally grown vegetables and baby field greens*

### House Salad

*Cherub tomatoes, English cucumbers, shaved carrots, yellow bell peppers, croutons, with a house red wine vinaigrette*

### Cranberry Walnut

*Sun-dried cranberries and caramelized walnuts, gorgonzola crumbles with a house balsamic vinaigrette*

### Pear and Pecan

*D'Anjou pears, candied pecans, julienned red bell pepper, goat cheese with a champagne vinaigrette*

### Strawberry Tropic

*Fresh strawberry, kiwi, slivered almonds, bleu cheese crumbles with and orange poppy seed vinaigrette*

### Mexican Ceasar

*Romaine lettuce, cotija cheese, pine nuts, crispy tortilla strips served with chipotle lime ceasar dressing*

### Classic Ceasar

*Hearts of romaine, shaved parmesan, and croutons tossed with a light lemon ceasar dressing*

### Spinach

*Baby spinach, bacon, roasted red bell peppers, sliced mushroom, Bermuda onion, hardboiled egg with a dijon red wine vinaigrette*

### Mediterranean

*Selection of fine Italian meats, provolone, romano, artichoke hearts, provolone, romano, artichoke hearts, sundried tomatoes, red onion, kalamata olives with a greek vinaigrette*

# Sample Menu

## Light Hors d'oeuvres

### Caprese

*Sliced heirloom tomatoes, topped with fresh provolone mozzarella, organic basil topped with an extra virgin olive oil and balsamic drizzle*

### Bruschetta Pomedoro

*Diced roma tomato, fresh sweet basil, garlic, extra virgin olive oil and balsamic dressing served on a garlic crustini*

### Vegetable Crudite

*Seasonal vegetables served with a selection of vegetable and herb dips*

### Roasted Garlic Tahini Hummus

*Pureed with chickpeas and served with parmesan herb flat bread*

### Stuffed Mushrooms

*Mushroom caps stuffed with spinach cream cheese*

### Creamy Artichoke Dip

*Baked with spinach, artichoke, three cheeses and served with pita chips*

### European Cheese Platter

*Chef's selection of imported cheeses with assorted crackers*

### Baked Brie Wheel

*Baked brie served with seasonal wild berries and nuts with assorted crackers*

### Fresh Seasonal Fruit

*A cascading display of chef selected local fruits and berries*

### Gourmet Deli Platter

*Premium deli meats and cheeses served with assorted crackers*

### Prosciutto Wrapped Asparagus Spears

*Stuffed with herb cream cheese*

### Cocktail Meatballs

*House made meatballs offered in sweet and sour, bbq, and Swedish*

### Andouille Sausage Kabobs

*Grilled with red bell pepper, red onions and served with a mustard sauce*

### Baked Chicken Wings

*Offered with bbq, spicy, or teriyaki glaze*

### Beef or Chicken Satay

*Marinated and grilled on skewers, with a sweet chili thai peanut sauce*

### Antipasto Platter

*Premium Italian meats and cheeses, with grilled seasonal Italian vegetables*

# Sample Menu

## Specialty Hors d'oeuvres

### Seared Ahi

*Sushi grade ahi tuna with a wasabi crème fraiche pickled ginger, cucumber*

### Crab cakes

*Maryland lump crab with a lemon chili aioli*

### Shrimp Cocktail

*Jumbo shrimp served chilled in cocktail sauce and horseradish*

### Sweet Chili Shrimp

*Skewered, grilled tiger prawns with a sweet chili pineapple sauce*

### Coconut Shrimp

*Jumbo shrimp in spicy beer batter rolled in coconut and flash fried with a citrus mustard sauce*

### Smoked salmon

*Cedar smoked pacific king salmon with capers and lemons*

### Beef Carpaccio

*Thinly sliced raw filet mignon fresh roma tomato, arugula in an aged balsamic vinaigrette, with parmesan and gorgonzola*

## Stuffed Filo Triangle Canapes

*\*Spinach wild mushroom*

*\*Smoked salmon mousse*

*\*Brie and berry*

*\*Crab with roasted pepper and goat cheese*

*\*Roasted vegetable and herb cream cheese*

*\*Olive tapenade*

*\*Seared ahi with wasabi cream and cucumber*

## Seafood Shooter Served in a Shot Glass

*\*Shrimp cocktail*

*\*Crab cocktail*

*\*Ceviche with avocado salsa*

*\*Tuna tartare with cucumber and cilantro*

*\*Gazpacho*

# *Sample Menu*

## *Accompaniments*

### *Seasonal Roasted Vegetables*

*Fresh red bell peppers, baby shitake mushrooms, carrots,  
and butternut squash roasted to perfection*

### *Sautéed Seasonal Vegetables*

*Chef selected seasonal vegetables sautéed in butter and white wine*

### *Green Bean Almandine*

*French Green Beans sautéed in butter with slivered almonds and lemon zest*

### *Potato Boulettes*

*Potato dumplings stuffed with prosciutto and 3 cheeses*

### *Yukon Gold Potatoes*

*Roasted and tossed with olive oil, thyme, rosemary and garlic*

### *Red Skin Smashed Potatoes*

*Hand whipped with roasted garlic and butter*

### *Herb Roasted Potatoes*

*New red skinned potatoes baked with rosemary and fresh thyme*

### *Garlic Mashed Potatoes*

*Hand whipped with roasted garlic and butter*

### *Twice Baked Potatoes*

*Four cheeses blended together with bacon and scallions*

### *Wild Long Grain Rice*

*Cooked with savory herbs and spices*

### *Wild Mushroom Risotto*

*A traditional risotto with chef selected mushrooms, sweet basil and spinach*

