

## SERVED DINNER - COMPLETE MENUS

### Chimney Rock Three Course Dinner

Organic Greens with Raspberry Vinaigrette

**Pre-Selected Choice of:**

Baked Wild Salmon with a Lemon-Dill Beurre Blanc Sauce

-or-

Grilled Chicken Breast with a Champagne-Mushroom Sauce

Accompanied by Di Luna's Selection of:  
Potato, Seasonal Vegetables and House Made Breads

Cheesecake with mixed Berries

Panache Coffee and Fine Teas

\$24 per person  
You may include Di Luna's selection of tray passed hors d'oeuvres  
for \$6 per person

### Roman Nose Three Course Dinner

Spinach with Crispy Garlic Croutons

**Pre-Selected Choice of:**

King Salmon with Caramelized Apples & Walnuts

-or-

Grilled Beef Shoulder Tenderloin with Merlot, Mushroom and  
Pearl Onion Sauce

Accompanied by Di Luna's Selection of:  
Potato, Seasonal Vegetables and House Made Breads and  
Spreads

French Chocolate Custard

Panache Coffee and Fine Teas

\$28 per person  
You may include Di Luna's selection of tray passed hors  
d'oeuvres for \$6 per person

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### Scotchman Four Course Dinner

Di Luna's Antipasti Plate:

Smoked Trout & Avocado,  
Red Peppers & Eggplant Rolls Stuffed with Two Cheeses

Seafood Chowder

**Pre-Selected Choice of:**

Halibut & Bay Shrimp with Lemon-Caper Sauce

-or-

Herb Roasted Pork Loin Filled with Litehouse Blue Cheese, Walnuts  
& Dates

Accompanied by Di Luna's Selection of:  
Potato, Seasonal Vegetables and House Made Bread

Di Luna's Dessert Sampler

Panache Coffee and Fine Teas

\$32 per person  
You may include Di Luna's selection of tray passed hors d'oeuvres  
for \$6 per person

### "The Monarchs" Five Course Dinner

Tray-Passed Hors d'oeuvres

Honey Smoked Salmon on Crostini with Dill Caper Cream  
Cheese  
Wild Mushroom Strudel  
Sweet Onion and Goat Cheese Tarts

Fresh Spinach Salad with Litehouse Blue Cheese and Candied  
Pecans

Butternut Squash Bisque en Croûte

**Pre-Selected Choice of:**

Oven Roasted Halibut and Porcini Dusted Sea Scallops with  
Roasted Tomato Sauce

-or-

Grilled Ribeye Beef with Sautéed Mushrooms and Caramelized  
Onions

Accompanied by Di Luna's Selection of:  
Potato, Seasonal Vegetables and House Baked Bread  
Di Luna's Dessert Trio

Panache Coffee and Fine Teas

\$39 per person  
Roasted Prime Rib of Beef with Caramelized Onions and Beef Jus  
is available (minimum 10 orders)

# DESIGN YOUR OWN MENU

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## STARTER

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### APPETIZERS

Pacific Rim Antipasti Quartet: Vegetable and Rice Noodle Spring Rolls with Miso Aioli, Ahi Tuna Sashimi on Crispy Wonton with Pickled Ginger, Smoked Salmon Mousse on Cucumbers	9.
Crab Raviolis with Lemon Sauce	6.
Crab Cake with Spicy Ginger Sauce	5.
Honey Smoked Salmon on Primavera Mashed Potatoes	6.
Baked Spinach Gnocchi with Gruyere Cheese	5.
Spinach Spanokopita on Greek Vegetable Salad	5.
Onion and Goat Cheese Tart	5.

### PLATTERS- SERVED FAMILY STYLE

Seafood Selection: Smoked Northwest Seafood, Steamed Penn Cove Mussels with Sauvignon Blanc and Herbs, Calamari Salad and Alaskan King Crab	12. per person
Chef's Assortment –Di Luna's selection of three appetizers to share with your guests	7. per person

### SALADS

Minted Ginger Crab Salad	7.
Traditional Caesar Salad with Crispy Croutons (Chicken, add \$1.)	5.
Spinach with Parmesan and Crispy Croutons	5.
Fresh Spinach with Lighthouse Blue Cheese and Candied Walnuts	5.
Bibb Lettuce with Pecans, Dried Cranberries and Cheese with Herb Vinaigrette	5.
Greek Salad of Fresh Tomatoes, Kalamata Olives, Sliced Red Onion, Cucumbers and Feta Cheese	5.
Organic Greens with Apples and Spiced Walnuts	5.
Seasonal Greens with Raspberry Vinaigrette	4.
Southwestern Salad with Honey Cilantro Vinaigrette	4.
Fresh Basil, Mozzarella and Tomatoes Drizzled with Balsamic Vinegar	6.

### HOT SOUPS

Crab Bisque with Fresh Dill	7.
Our Famous Seafood Chowder	5.
Butternut Squash Bisque	4.
Caramelized Cauliflower	4.
New Mexican Corn, Chicken and Tortilla Chowder	4.
Tomato Bisque	4.
Selection of Seasonal Soup	4.

### COLD SOUPS

Shrimp and Dungeness Crab Bloody Mary	7.
Gazpacho	4.
Potato Vichyssoise	4.

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## MAIN COURSES

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### COMBINATION ENTREES

Beef Shoulder Tenderloin and Alaskan King Salmon or Halibut	28.
Chicken Wellington and Grilled King Salmon	22.
Chicken Breast Piccata and Dungeness Crab Cake	27.

### MEATS

Grilled Beef Tenderloin with Port Wine Sauce and Crispy Onions	32.
Grilled Top Sirloin Steak with Peppercorn Rub and Marsala Sauce	18.
Broiled Ribeye with Sautéed Mushrooms and Herb Butter	20.
Roast Sirloin of Beef with a Forest Mushroom Ragout	15.
Roasted Prime Rib with Horseradish and Beef Jus (minimum of 10 orders)	22.
Braised Beef Coconut Short Ribs	20.
Beef Stroganoff	14.
Flank Steak Stuffed with Sun-Dried Tomatoes and Spinach	18.
Fennel Crusted Pork Tenderloin with Braised Onions	15.
Pork Loin with Asian Five Spice Rub and Soy Ginger Sauce	14.
Pork Loin with Walnut, Blue Cheese and Date Stuffing	18.
Pork Chop with Dried Apricot, Pine Nut and Ricotta Stuffing	18.
Louisiana Pork Oso Buco Set on a Bed of Gruyere Studded Creamy Grits	18.

### POULTRY

Roasted Chicken Breast Stuffed with Spinach and Feta Cheese	15.
Grilled Chicken Breast with Portobello Mushrooms, Garlic, and Dill Pesto	15.
Pan Seared Chicken Breast with Fresh Tomatoes, Olives, Red Onion, Spinach and Feta	15.
Roasted Chicken Breast with Asparagus, Crabmeat and Hollandaise	18.
Grilled Chicken Breast with Huckleberry Jalapeno Pepper Sauce	18.
Barbequed Chicken Breast with Whiskey Barbeque Sauce	15.
Herb Roasted Chicken Breast	12.
Roasted Chicken Breast with Artichoke Hearts and Hollandaise Sauce	16.
Chicken Breast with Mushrooms in Pastry Crust	18.
Chicken Fricassee with Wild Mushrooms in a Cream-Sherry Sauce	16.
Pan Seared Chicken Breast with garlic, scallions, and shallots	15.
Roasted Turkey Breast Sweet Potato Hash and Pomegranate Glaze	18.
Traditional Turkey Dinner with all the Trimmings	18.

### SEAFOOD

Seared Ahi Tuna with Soy, Wasabi and Pickled Ginger	20.
Seared Ahi Tuna with Fresh Tomatoes, Olives and Herbs	20.
Pan Seared Sea Scallops with a Hot Vinaigrette	22.
Sea Scallops, Halibut and Prawns Sauté	25.
Wild Coho Salmon with Lemon Beurre-Blanc Sauce	20.
Baked Wild Coho Salmon with Tomato, Capers, Arugula and Olive Sauce	20.
Wild Coho Salmon Baked in Puff Pastry with Spinach	22.
Grilled Wild King Salmon with Huckleberry Sauce	24.
Pan Seared Halibut with Lemon Butter	22.
Baked Halibut with Parmesan Crust	24.
Northwest Seafood Cioppino (Salmon, Red Snapper, Crab, Mussels, Prawns) in a Spicy Tomato, Bell Pepper Broth	28.
Jumbo Prawn Skewer with Papaya Salsa	22.
Jumbo Prawns with Roast Garlic, Bell Peppers and Cilantro	22.

## **VEGETARIAN**

Portobello Mushroom Baked in a Pastry Shell with Spinach, Artichoke Hearts, Roasted Red Peppers and Boursin Cheese	18.
Mushroom and Eggplant Moussaka	15.
Thai Vegetable Curry with Jasmine Rice and Gingered Tofu	16.
Lasagna Napoleon, Layers of Roasted Vegetables and Two Sauces	14.
Di Luna's Seasonal Vegetarian Entrée	14.

## **PLATED DESSERTS**

Di Luna's Mini Dessert Trio	7.
Chocolate Mousse	4.
German Chocolate Cake	4.
Black Magic Chocolate Cake	3.
Crème Brûlée – Chef's selection	5.
Sorbet with Fresh Fruit	5.
Lemon Cake with Raspberry Chantilly	4.
Chef's Cheese Plate – Selection of Three Imported and Artisan Cheese, Fruit and Cracker Assortment	8.
Lemon Meringue Tart	4.
Caramelized Upside Down Apple Tart with Whipped Cream	4.
Peach Cobbler and Vanilla Ice Cream	5.
Rustic Market Fruit and Almond Tart with Vanilla Ice Cream	5.
Gourmet Cookie Platters (Minimum 3 dozen)	18./doz
Chocolate Covered Strawberries (Minimum 3 dozen) Seasonal	28./doz

## KIDS MENU

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### EMERY'S KIDS MENU

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Children are always welcomed at Di Luna's and we've put together a list of kid's favorites. These meals are for children 10 and under. Please choose the kids meal at the same time you plan the rest of the details for your event with our event planner. Or, you may choose to serve them a half portion of the adult meal for half price.

Please select one item from each course you would like to offer.

#### **STARTERS**

Tomato Bisque Soup	2.00
Caesar Salad	3.00

#### **ENTREES**

All entrees are served with a choice of fresh fruit, French fries or carrot sticks.

Monterey Jack Cheese Quesadilla	4.00
Northwest Fish Tempura	7.00
Chicken Fingers with Ranch Dressing	5.00
Macaroni and Cheese	4.00
Plain Pasta with Butter	3.00

#### **DESSERT**

Selection of Ice Cream with Sauces	2.50
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#### **BUFFETS**

Offering a buffet dinner at your event and would like to have your young guest join you in the buffet? Kids 6 and under are complimentary, and 7 to 14 years old are 1/2 price.

#### **CHILDREN'S PARTIES**

Next time you are planning a party for your child, let Di Luna's help. Our event planner can help design a menu and activities to make your child's party the best ever!