



The Platinum Affair

Includes: Four Hour Premium Hosted Bar, Glass of Wine with Dinner, Traditional Champagne Toast, Unlimited Soda Bar, Deluxe Specialty Cake, International Coffee Station with Assorted Accompaniments, Custom Ice Carving, Elegant Ivory Chair Covers and Your Selection of Premium Hors d'oeuvres (six pieces per person) with Ice Cream or Sorbet

HORS D'OEUVRES SELECTIONS

(choice of six)

Brie in Crout

Thai Spring Rolls with Spicy Thai Dip

Golden Chicken Fingers with Mango Jalapeno Marmalade

Smoked Chicken Quesadilla with Red Salsa

Baby Vegetable Basket with Ranch Roasted Onion Dip

Mediterranean Style Artichoke Tarts

Fried Spicy Shrimp with Jalapeno Tartar

Spanakopita in Puff Pastry

Bruschetta with Garlic, Diced Tomatoes, Basil and Feta Cheese

Mushroom Vol A Vent

Mini Beef Wellington

Crab Stuffed Mushrooms

Crab Cakes Served with Lemon Caper Aioli

Fresh Fruit Display

Asian Chicken Potstickers

Available all days and evenings
All charges subject to 20% service charge and applicable sales tax

The Platinum Affair

All Entrees include Organic Field Greens with Bleu Cheese, Candied Walnuts, and Champagne Vinaigrette, Garlic Mashed Potatoes, Fresh Seasonal Vegetables, Freshly Baked Sourdough Rolls, Coffee and Tea

ENTRÉE SELECTIONS:

CHICKEN ROULADE

Panko and Pine Nut Crusted Chicken, Stuffed with Roasted Bell Peppers, Ricotta Cheese and Spinach Topped with a Madeira Wine Sauce

CASTAWAY CHICKEN & FRESH ROASTED SALMON COMBO

Chicken Stuffed with Spinach, Sun-dried Tomatoes & Roasted Chilies Paired with Pan Roasted Salmon on Dill Butter Sauce with Caramelized Onions

MEDITERRANEAN CHICKEN & GRILLED SWORDFISH COMBO

Chicken Breast Stuffed Wild and White Rice, Sun-dried Tomatoes, Fresh Basil and Mozzarella Cheese Paired with Tender Grilled Swordfish Seasoned with Saffron Butter

GRILLED FILET MIGNON & SHRIMP SCAMPI COMBO

Charbroiled Filet Mignon, Herb Spiced with Ground Black Pepper Crust with Sautéed Shrimp

ROAST PRIME RIB OF BEEF AU JUS

Served with Horseradish Cream

GRILLED FILET MIGNON

Charbroiled Filet Mignon, Herb Spiced with Ground Black Pepper Crust

PORTOBELLO MUSHROOM RAVIOLI

Served with a Tomato Basil Sauce topped with Shaved Parmesan

SEAFOOD BROCHETTE

Swordfish, Shrimp and Scallops Skewered and Broiled with Lemon Pepper Spice

Available all days and evenings
All charges subject to 20% service charge and applicable sales tax

Castaway Restaurant and Banquet Center, 1250 East Harvard Road, Burbank CA 91501 (818) 843-5013