



# A Night Out Dinner Menu

Catered By Chef Frank Magana,  
Picazo 7Seventeen

## 1ST COURSE

Served Family Style;

Anti Pasta Display - Grilled & Marinated Vegetables, Imported Salami, Olives  
and Fresh Mozzarella

## 2ND COURSE

Mix Field Green Salad-with Button Mushrooms

Raspberry Vinaigrette, Toasted Almonds and Grape Tomatoes

## 3RD COURSE

Bacon Wrapped 8oz Fillet of Beef Tenderloin finished with Hand Harvested  
Fancy Northwest Dungeness Crab legs with Warm Butter Sauce and Herbed  
Salad. Served with Roasted Garlic Mashed Potatoes and  
Sauteed Vegetables.

OR

Stuffed Bell Pepper

Sauteed Mushrooms, Carmelized Onions, Squash, Tomatoes,  
Basil and Parmesan Cheese

## 4TH COURSE

Mini Desserts served family style;

Chocolate Brownie Cake, Espresso Brule, Tiramisu