

# KO'SIN LARGE PARTY MENUS

## MENU A

### First Course:

#### Caesar Salad

Traditional Dressing, Pan Fried Crouton, Parmesan Cheese 12

### Entrée (Choice of):

#### Braised Beef & Red Wine Gravy

Butter Whipped Potato, Roasted Root Vegetables, Cheddar Popover

~or~

#### Sunflower Crusted Salmon

Golden Beet Veloute, Butternut Squash, Cranberry Rice Pilaf

~or~

#### Chicken & Biscuit

Creamy Green Chile Grits, Buttermilk Biscuit, Pazole Salad, Crispy Kale

### Dessert:

#### Butterscotch Pudding

Butterscotch Custard, Dulce de Leche, Gluten-Free Butterscotch Cookies

**\$65.00 per Person**

(excluding alcohol, taxes and gratuity)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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## MENU B

### First Course (Choice of):

#### **Native Farmer**

Handpicked Baby Lettuce, Seasoned Pickled Vegetables, Quinoa Soil, Cilantro-Lime Dressing

~or~

#### **Caesar Salad**

Traditional Dressing, Pan Fried Crouton, Parmesan Cheese 12

### Entrée (Choice of):

#### **Grilled Filet**

Baked Potato Casserole, Roasted Brussels Sprouts, Maître'D Butter, Steak Sauce

~or~

#### **Sunflower Crusted Salmon**

Golden Beet Veloute, Butternut Squash, Cranberry Rice Pilaf

~or~

#### **Chicken & Biscuit**

Creamy Green Chile Grits, Buttermilk Biscuit, Pazole Salad, Crispy Kale

### Dessert (Choice of):

#### **Butterscotch Pudding**

Butterscotch Custard, Dulce de Leche, Gluten-Free Butterscotch Cookies

~or~

#### **Chocolate Cremeaux**

Rich Dark Chocolate Custard, Coffee Whipped Cream, Mesquite Crumble

**\$75.00 per Person**

(excluding alcohol, taxes and gratuity)

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# MENU C

## *Amuse-Bouche* *Chef's Choice*

### First Course (Choice of):

#### **Caesar Salad**

Traditional Dressing, Pan Fried Crouton, Parmesan Cheese 12

~or~

#### **Desert Wedge**

Arizona Farms Bleu Cheese, Baby Iceberg, Tomato Jam, Pancetta, Radish, Snipped Herbs, Bleu Cheese Dressing

~or~

#### **Crows Dairy Goat Cheese Fondue**

Winter Mushrooms, Herb Flatbread, Pecorino

### Entrée (Choice of):

#### **Grilled Filet**

Baked Potato Casserole, Roasted Brussels Sprouts, Maitre'D Butter, Steak Sauce

~or~

#### **Sunflower Crusted Salmon**

Golden Beet Veloute, Butternut Squash, Cranberry Rice Pilaf

~or~

#### **Chicken & Biscuit**

Creamy Green Chile Grits, Buttermilk Biscuit, Pozole Salad, Crispy Kale

~or~

#### **Roasted Striped Bass**

Harvest Vegetables, Mushroom Ragout, Almond Gremolata

### Dessert (Choice of):

#### **Butterscotch Pudding**

Butterscotch Custard, Dulce de Leche, Gluten-Free Butterscotch Cookies

~or~

#### **Chocolate Cremeaux**

Rich Dark Chocolate Custard, Coffee Whipped Cream, Mesquite Crumble

**\$85.00 per Person**

(excluding alcohol, taxes and gratuity)

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**Ko'Sin**  
RESTAURANT