



Lunch Banquet Menu

Please choose up to 3 items

*Sandwiches are served with baby greens with our Orange Miso Dressing.
All lunch entrees are served with are served with our homemade bread and dipping
sauce; freshly brewed coffee & iced tea.*

Grilled Chinese Chicken Salad

*Mixed greens with grilled chicken, peanuts, bell pepper, bean sprouts & crisp wonton
strips tossed in a spicy black bean soy vinaigrette
\$15.50*

Grilled Chicken Caesar Salad

*Romaine lettuce with tomatoes, rustic croutons, & asiago cheese tossed in a classic
Caesar dressing
\$14.50*

Pear Salad

*Butter leaf lettuce with pears, strawberries,
Candied pecans, & blue cheese
tossed in a poppy seed dressing
with grilled chicken \$15.50
with sautéed salmon \$ 17.95*

Stuffed Hot House Tomato

*A hot house tomato stuffed with our chicken & walnut salad. Served atop a bed of field
greens & berries; tossed in honey Dijon vinaigrette
\$15.50*

House Roasted Turkey Club

*Turkey, bacon, smoked mozzarella, avocado, beefsteak tomatoes & jalapeno-
watercress aioli on focaccia bread
\$10.95*

A 20% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR FINAL BILL

Hot Pastrami Sandwich

Swiss cheese, caramelized onions & spicy mustard on ciabatta bread
\$11.25

Grilled Chicken Wrap

Grilled Chicken, avocado, salsa, chipotle aioli & feta cheese
\$11.25

Old Fashioned Hamburger

8 oz of Angus ground beef, sharp cheddar, beef steak tomatoes, & grilled onions.
Served with french fries.
\$ 11.50

Sautéed Chicken Breast

Served with fried new potatoes & a sun-dried tomato-caper-olive relish
\$16.95

Grilled 10oz Certified Angus Beef Ribeye

Served with fried new potatoes, sautéed vegetables, & horseradish cream
\$18.50

Penne Pasta

with Italian sausage, eggplant, & spinach in a spicy roasted tomato sauce
\$15.50

Pan Roasted Salmon

With fried new potatoes, vegetables, & lemon caper remoulade
\$17.95

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Rev 9-07

Desserts

Choose 1 item from this category

Tiramisu

\$5.00

Lemon Shortcake

\$ 4.00

Belgian Chocolate Ganache

With fresh berries, & Tahitian Vanilla Crème Anglaise

\$5.00

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Rev 9-07



Dinner Banquet Menu

Package A

*\$40.00 per person
(beverages, tax & gratuity not included)*

Appetizers

(Please Choose One)

Peppered goat cheese with sun dried tomato-olive relish & roasted garlic

or

Oven dried tomato & mozzarella bruschetta with pesto

Salad

Field green salad with orange miso vinaigrette

Entrée

Grilled salmon & gulf white shrimp with fingerling potatoes, ratatouille & lemon-caper sauce

or

Grilled breast of chicken with roasted new potatoes, pesto cream & sun dried tomato, caper, olive relish

or

Seasonal vegetable plate

Dessert

Lemon Shortcake

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Rev 9-07

Package B

*\$50.00 per person
(beverages, tax & gratuity not included)*

Appetizers

(Please Choose Two)

Peppered goat cheese with sun dried tomato-olive relish & roasted garlic

Oven dried tomato & mozzarella bruschetta with pesto

Smoked chicken quesadilla with tomato-jicama salsa

Crisp fried calamari with chili-lime dipping sauce

Salad

(Please choose one)

Field green salad with orange miso vinaigrette

Caesar salad

Entrée

(Choose up to three)

Grilled salmon & gulf white shrimp with fingerling potatoes, ratatouille & lemon-caper sauce

Grilled breast of chicken with roasted new potatoes, pesto cream & sun dried tomato, caper, olive relish

Grilled 9 oz filet mignon with Yukon Gold potato cake, sautéed spinach, cambazola cheese & port wine reduction

Grilled pork chop with steamed jasmine rice, red Thai curry glaze & coriander emulsion

Dessert

(Please choose one)

Lemon Shortcake

Tiramisu

A 20% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR FINAL BILL

Rev 9-07

Package C

*\$60.00 per person
(beverages, tax & gratuity not included)*

Appetizers

(Please choose 3)

Chinese style shrimp & cabbage crepes with hoisin vinaigrette

Savory fresh-water prawns with an orange tarragon glaze

Peppered goat cheese with sun dried tomato-olive relish & roasted garlic

Oven dried tomato & mozzarella bruschetta with pesto

Smoked chicken quesadilla with tomato-jicama salsa

Crisp fried calamari with chili-lime dipping sauce

Salad

(Please choose one)

Nectarine & strawberry butter leaf lettuce with candied pecans, buttermilk blue cheese & poppy seed dressing

Caesar salad

Field green salad with orange miso vinaigrette

Entrée

(Please choose up to three)

Grilled 9 oz filet mignon with Yukon Gold potato cake, sautéed spinach, cambazola cheese & port wine reduction

Pan roasted Alaskan halibut with shiitake mushroom-asparagus risotto, miso-sake caramel & wasabi

broiled new Zealand rack of lamb with savory fennel-sausage bread pudding, roasted sweet onion, mustard jus & apple-mint butter

Grilled certified angus beef 16 oz ribeye steak with roasted garlic baked potato, baby carrots, wild mushroom glaze & gorgonzola horseradish butter

*Belgian Chocolate Ganache
With fresh berries & Tahitian Vanilla Crème Anglaise*

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Dessert

(Choose 1 item from this category)

Tiramisu

Hazelnut chocolate mousse with fresh berries

*Belgian Chocolate Ganache
With fresh berries & Tahitian Vanilla Crème Anglaise*

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