

# *Appetizers, Starters and Breakfast*

*Based on 50 pieces*

## *Par Menu*

*\$80 per order*

Vegetable Tray with Dip	Swedish or BBQ Meatballs
Boneless Wings with Honey Mustard	Bone-in Wings with Choice of Sauce
Crab Rangoon with Sweet & Sour Sauce	Breaded Shrimp with Cocktail Sauce
Mac n' Cheese Melts with Ranch	Portabella 'Shroomies with Ranch

## *Upgraded Choices*

*\$110 per order*

Fresh Fruit Tray	Cheese/Veggie/Cracker Combo Tray
Smoked Chicken Quesadilla	Coconut Shrimp
Vegetable Empanada	Mini Beef Tacos
Pepperoni Calzone	Shrimp Cocktail

## *Premium Choices*

*\$150 per order*

Gourmet Cheese and Sausage Tray	Bacon Wrapped Scallops
Mini Beef Wellingtons	Crab Stuffed Mushrooms
Pecan Breaded Chicken	Coconut Lobster
Shrimp Spring Roll	Asiago Risotto Croquette

## *Breakfast*

Continental Style Breakfast.....\$7.25 per person Mixed fruit, ,ini danishes, muffins and donuts, orange juice and coffee
Fresh Cooked Hot Breakfast.....\$10.50 per person Scrambled eggs, French toast sticks or pancakes, bacon or sausage, hashbrowns, fresh fruit, orange juice and coffee

## ***Banquet Entrees***

*All entrees include garden salad, fresh baked bread and choice of vegetable and starch\*\*  
Prices do not include applicable taxes (7%) and gratuities (18%)*

### ***Chicken***

**Mushroom Sherry Chicken \$18**

*Topped with mushroom sherry reduction*

**Almond Crusted Chicken \$18**

*Fried and topped with a honey jalapeno sauce*

**Herb Marinated Chicken \$17**

*Marinated in a blend of herbs & spices then grilled*

### ***Beef and Pork***

**10 oz. Kobe Sirloin \$24**

*Grilled and served with a red zinfandel reduction*

**8 oz. Prime Rib (10 guest min.) \$22**

*Roasted with our special house rub and served with Au Jus*

**Roast Beef \$17**

*Slow roasted top round served in Au Jus*

**Pork Tenderloin \$18**

*Served with a creamy gravy made from its own pan juices*

### ***Seafood***

**Seared Ahi Tuna \$21**

*Served with a teriyaki/scallion aioli*

**Herb & Lemon Grilled Salmon \$20**

*Just as it says!!*

**Grilled Mahi Mahi \$17**

*Caribbean spiced and served with a pineapple cilantro salsa*

**Potato Crusted Tilapia \$16**

*Fried and served a lemon-caper remoulade*

### ***Pasta and Deli\*\****

**Lasagna \$16**

*Delicious layers of pasta, whipped ricotta and tomato sauce.*

*Served with salad and bread only*

**Deli Buffet \$13**

*Ham, Turkey and roast beef with cheeses, lettuce, tomato and condiments*

*Served with chips, cookies and choice of potato salad, pasta salad or baked beans*

# Sides, Desserts and Drinks

## Side Options

*Additional sides are available for \$1.50 per person*

### Choice of Vegetable

California Veggie Blend  
Green Beans w/ Sauteed Onions  
Buttered Corn  
Broccoli & Cauliflower Florets  
Green Bean Casserole  
Braised Asparagus

### Choice of Starch

Roasted Garlic Mashed Potatoes  
Herb Roasted Redskin Potatoes  
House made Mac 'n Cheese  
Penne w/ Alfredo  
Cheddar Scalloped Potatoes  
Cherry, Apple, Walnut Herbed Rice

## Dessert Menu

*Prices do not include applicable taxes (7%) and gratuities (18%)*

Cheesecake \$6	Apple Crisp \$3.25
Key Lime Pie \$6	Mini Desserts \$2
Chocolate Fudge Layer Cake \$6	Cookies or Brownies \$1.25
Carrot Cake \$6	Vanilla Ice Cream \$1

## Banquet Drink Options

*Prices do not include applicable taxes (7%) and gratuities (18%)*

Drink Table w/ iced tea, lemonade, soft drinks	\$1.75/person
Keg of Domestic Beer (Charged as tapped)	\$180/keg
Bottled Beer	\$menu price
Mixed Drinks and liquor	\$menu price
House Wine (all varieties)	\$6/glass \$18/bottle