

Appetizers, Starters and Breakfast

Based on 50 pieces

Par Menu

\$100 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

\$130 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

\$170 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.....\$8.25 per person Mixed fruit, ,ini danishes, muffins and donuts, orange juice and coffee
Fresh Cooked Hot Breakfast.....\$12.50 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 \$20
Topped with mushroom sherry reduction

Almond Crusted Chicken \$20
Fried and topped with a honey jalapeno sauce

Herb Marinated Chicken \$19
Marinated in a blend of herbs & spices then grilled

Beef and Pork

10 oz. Kobe Sirloin \$27
Grilled and served with a red zinfandel reduction

8 oz. Prime Rib (10 guest min.) \$25
Roasted with our special house rub and served with Au Jus

Roast Beef \$19
Slow roasted top round served in Au Jus

Pork Tenderloin \$20
Served with a creamy gravy made from its own pan juices

Seafood

Seared Ahi Tuna \$24
Served with a teriyaki/scallion aioli

Herb & Lemon Grilled Salmon \$23
Just as it says!!

Grilled Mahi Mahi \$20
Caribbean spiced and served with a pineapple cilantro salsa

Potato Crusted Tilapia \$18
Fried and served a lemon-caper remoulade

Pasta and Deli**

Lasagna \$18
*Delicious layers of pasta, whipped ricotta and tomato sauce.
Served with salad and bread only*

Deli Buffet \$15
*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 \$2.50 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 \$7	Apple Crisp \$4
Key Lime Pie \$7	Mini Desserts \$3
Chocolate Fudge Layer Cake \$7	Cookies or Brownies \$2
Carrot Cake \$7	Vanilla Ice Cream \$2

Banquet Drink Options

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

Drink Table w/ iced tea, lemonade, soft drinks	\$2/person
Keg of Domestic Beer (Charged as tapped)	\$210/keg
Bottled Beer	\$menu price
Mixed Drinks and liquor	\$menu price
House Wine (all varieties)	\$6/glass \$18/bottle