



PRIVATE DINING

LUNCH

Menu #1

\$24 Per Person

(All food and beverages are subject to a 20% service charge (gratuity) and current sales tax.)

Pricing includes unlimited fountain sodas, iced tea, lemonade, coffee & tea.

Only available for groups of 24 or less. For larger groups, please refer to
Menu #2 & Menu #3

ENTRÉES

15 - 24 Guests: Up to 3 Entrées (4 if a vegetarian option is desired.)

CRAB TOWER

avocado | fire-roasted corn | poblano peppers | red peppers | onion | cherry tomatoes | avocado cilantro
vinaigrette | wonton chips

CHICKEN CAESAR SALAD

grilled chicken breast | romaine | house-made caesar dressing | parmesan | croutons

CHICKEN COBB SALAD

romaine | arcadian field greens | grilled chicken breast | avocado | bleu cheese crumbles | apple-wood smoked
bacon | hard-boiled egg | cherry tomatoes | choice of dressing

*STEAK SALAD

grilled & sliced bistro filet | arcadian field greens | bleu cheese | heirloom cherry tomatoes | caramelized
onions | spiced pecans | balsamic vinaigrette

GRILLED PEAR SALAD WITH GRILLED CHICKEN

grilled chicken breast | seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese |
raspberry vinaigrette

▼ SOUP & SALAD COMBO

bowl butternut squash soup | grilled pear salad

GRILLED CHICKEN SANDWICH

brioche bun | chef's secret sauce | pickles | lettuce | tomatoes | french fries

SHREDDED SHORT RIB SANDWICH

caramelized red onions | havarti cheese | chipotle mayonnaise | mixed greens | toasted sliced sourdough |
french fries

SWEET TREAT

FAMOUS BITE-SIZE MINT BROWNIES

chocolate brownie | peppermint filling

Menus and pricing are subject to change without notice.

ADD DESSERT - \$8

Please select 2

V SEASONAL CHEESECAKE

Please ask your banquet coordinator about our seasonal offering.

VEGAN GF SEASONAL SORBET

Ask your coordinator for our current option.

V PANNA COTTA

sweet cream & vanilla bean custard | fresh berries | raspberry sauce

GF V CHOCOLATE DECADENCE

chocolate flour-less cake | raspberry sauce

V CARROT CAKE

spiced cake | carrots | walnuts | raisins | cream cheese filling | caramel sauce | whipped cream

We will do our best to accommodate allergies; however, we respectfully decline substitutions on the menu items selected for large groups/private banquets.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For all steaks, please note we are unable to take cooking temperatures.
Steaks will be cooked medium-rare to medium.

Please note that prices & offerings are subject to change
prior to the day of your event.

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PRIVATE DINING

2-COURSE LUNCH

MENU #2

\$36 Per Person

(All food & beverage is subject to a 20% service charge and current sales tax.)

Unlimited fountain sodas, iced tea, lemonade, coffee & tea included with the price of lunch.

STARTERS

Please select 1 salad & 1 soup for your guests to choose from for their starter.

GF V BUTTERNUT SQUASH SOUP dollop of sour cream | cashews

SEAFOOD CHOWDER salmon | seasonal fresh fish | halibut | potatoes | bacon

V GRILLED PEAR SALAD seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette

CAESAR SALAD hearts of romaine | house made caesar dressing | grana padano cheese | croutons

EVERYBODY HAS A "HOUSE SALAD" SALAD

romaine | red onions | bacon | tomatoes | croutons | balsamic vinaigrette

ENTRÉES

16 - 25 Guests: Please Select 3 Entrées (4 if a vegetarian option is needed.)

26 - 48 Guests: Please Select 2 Entrées (3 if a vegetarian option is needed.)

CHICKEN MARSALA pan seared chicken breast | cream | mushroom marsala wine sauce | buttermilk mashed potatoes | seasonal vegetables

GF MOLASSES GLAZED MEATLOAF house-cured ground beef | apple-wood smoked bacon | molasses glaze | buttermilk mashed potatoes | seasonal vegetables

GF BRAISED SHORT RIB wine & mushroom reduction | buttermilk mashed potatoes | seasonal vegetables

SPICY CAJUN SHRIMP PENNE PASTA jumbo shrimp | soy | garlic | tomatoes | cajun spices | sweet cream butter | basil | grilled garlic crostini

PARMESAN LEMON SOLE wild dover sole breaded | asiago | panko | lemon | fried capers | lemon butter | buttermilk mashed potatoes | seasonal vegetables

V SPINACH & CHEESE RAVIOLI ricotta & romano | basil pesto parmesan sauce | diced tomatoes | parmesan

VEGAN MEDITERRANEAN PESTO PASTA penne pasta | red & yellow peppers | mushrooms | sun-dried tomatoes | broccoli florets | vegan mozzarella | pesto basil sauce | coconut milk | spinach | butternut squash

VEGAN MEATLOAF beyond plant-based meat | panko | olive oil | onions | carrots | garlic | garbanzo beans | italian herbs | poblano peppers | red bell peppers | mushrooms | fried capers | caesar caper sauce | pasta aglio e olio

SWEET TREAT

FAMOUS BITE-SIZE MINT BROWNIES

– Complimentary at the conclusion of your luncheon. –

Menus and pricing are subject to change without notice.

ADD DESSERT - \$8 PER PERSON

16 - 25 Guests: Please Select 2 Desserts For Your Guests To Choose From

26 - 48 Guests: Please Select 1 Dessert To Serve To All Your Guests

V SEASONAL CHEESECAKE Ask your banquet coordinator about our current offering.

VEGAN GF SEASONAL SORBET Ask your coordinator for our current option.

GF CHOCOLATE DECADENCE chocolate flour-less cake | raspberry sauce

GF PANNA COTTA sweet cream & vanilla bean custard | fresh berries | raspberry sauce

CARROT CAKE spiced cake | carrots | walnuts | raisins | cream cheese filling | caramel sauce | whipped cream

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2-COURSE LUNCH

MENU #3

\$46 Per Person

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Unlimited fountain sodas, iced tea, lemonade included with the price of lunch.

STARTERS

Please select 1 salad & 1 soup for your guests to choose from for their starter.

GF V BUTTERNUT SQUASH SOUP dollop of sour cream | cashews

SEAFOOD CHOWDER salmon | seasonal fresh fish | halibut | potatoes | bacon

EVERYBODY HAS A "HOUSE SALAD" SALAD romaine | red onions | bacon | tomatoes | croutons | balsamic vinaigrette

V GRILLED PEAR SALAD seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette

CAESAR SALAD romaine | house-made caesar dressing | parmesan | croutons

ENTRÉES

16 - 25 Guests: Up to 3 Entrées (4 if a vegetarian option is needed.)

26+: Up to 2 Entrées (3 if a vegetarian option is needed.)

GF GRILLED SALMON lemon butter | buttermilk mashed potatoes | seasonal vegetables

CHICKEN SALTIMBOCCA pan-seared chicken breast | house-made herb butter | prosciutto | sherry wine cream sauce | havarti cheese | buttermilk mashed potatoes | seasonal vegetables

MEDITERRANEAN SEA BASS red drum sea bass | herb marinade | sun dried tomato relish | lemon butter sauce | buttermilk mashed potatoes | seasonal vegetables

GF CLASSIC RIB EYE STEAK demi-glaze | mashed potatoes | seasonal vegetables | creamy horseradish.
– Additional \$10 per person for this selection

*PASTA PIACERE fusilli pasta | creamy gorgonzola sauce | petite filet mignon. | sun dried tomatoes | gorgonzola crumble | drizzled with balsamic glaze

VEGAN MEDITERRANEAN PESTO PASTA penne pasta | red & yellow peppers | mushrooms | sun-dried tomatoes | broccoli florets | vegan mozzarella | pesto basil sauce | coconut milk | spinach | butternut squash

V SPINACH & CHEESE RAVIOLI ricotta & romano | basil pesto parmesan sauce | diced tomatoes | parmesan

VEGAN MEATLOAF beyond plant-based meat | panko | olive oil | onions | carrots | garlic | garbanzo beans | italian herbs | poblano peppers | red bell peppers | mushrooms | fried capers | caesar caper sauce | pasta aglio e olio

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SWEET TREAT

FAMOUS BITE-SIZE MINT BROWNIES

– Complimentary at the conclusion of your luncheon. –

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