



# 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.)

#### \*SEARED AHI TUNA

5-spice blend | lime | sesame seeds | wasabi vinaigrette | soy-glazed udon noodles | green onions | carrots

#### CRAB TOWER

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

#### CHICKEN CAESAR SALAD

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

#### CHICKEN COBB SALAD

romaine | arcadian field greens | mary's 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

#### V SOUP & SALAD COMBO

bowl butternut squash soup | grilled pear salad

#### GRILLED CHICKEN SANDWICH

mary's chicken breast | 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

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.

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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 mary's free range 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

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

**GF CHOCOLATE DECADENCE** chocolate flour-less cake | raspberry sauce

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

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

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

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## PRIVATE DINING

### 2-COURSE LUNCH

### MENU #3

\$46 Per Person

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

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

**GF** CHILEAN SEA BASS Pan-seared and finished in the oven. Served with lemon butter sauce, orange & lemon segments, buttermilk mashed potatoes & seasonal vegetables.

CHICKEN SALTIMBOCCA mary's free-range chicken breast | house-made herb butter | prosciutto | sherry wine cream sauce | havarti cheese | buttermilk mashed potatoes | seasonal vegetables

**GF** CLASSIC RIB EYE STEAK demi-glaze | mashed potatoes | seasonal vegetables | creamy horseradish.  
– Additional \$5 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

Menus and pricing are subject to change without notice.

# SWEET TREAT

FAMOUS BITE-SIZE MINT BROWNIES

– Complimentary at the conclusion of your luncheon. –

## ADD DESSERT - \$8 PER PERSON

16 - 25 Guests: Please Select 2 Dessert 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.

**V CHOCOLATE DECADENCE** chocolate flour-less cake | raspberry sauce

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

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

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