



BANQUET DINNER MENUS

Pre-Fixed Menu Options:

Choose 2 to 3 items

\$56.00 per person

Medallions of Filet Mignon 8 oz - Wild Mushroom and Béarnaise sauces
Salmon or Swordfish 10 oz - Lemon Butter Sauce or Alla Ben
Free Range Breast of Chicken Garlic Au Jus or Piccata Style
Shrimp Scampi - Large Shrimp in a Garlic Lemon Butter Sauce and Rice Pilaf
Penne Pasta with Chicken - Pink Sauce

\$72.00 per person

Filet Mignon Pepper Steak 10 oz - Our Signature Steak
Fresh Chilean Sea Bass 10 oz - Lemon Butter Sauce or Alla Ben
Penne Pasta with Shrimp - Pink Sauce
10 oz Prime Rib of Beef - Au Jus and Creamed Horseradish

\$86.00 per person

Filet Mignon Pepper Steak 12 oz
New York Pepper Steak 16 oz - Our Signature Steak
Colorado Lamb Chops - Garlic & Herb Crusted with Thyme Burgundy Garlic Sauce
Lobster Thermador - Mushrooms, Onions, Cream Sauce, Covered with Hollandaise
Bone-In Rib Eye 22 oz - Charbroiled and Topped with Crisp Onion Straws
16 oz Prime Rib of Beef - Au Jus and Creamed Horseradish
Australian Lobster Tail 8 oz - Finest Cold-Water Lobster Tail with Drawn Butter

\$130.00 per person

Australian Lobster Tail 12 oz - The Finest Cold-Water Tail

Market Price

Prime Alaskan Crab Legs 24 oz - Prime Large Legs only

Accompaniments

All entrees served with the following:

Starch Choices (choose one)

Twice Baked Potato
Rosemary oven roasted baby potatoes
Rice Pilaf
Mashed potatoes
Baked Potato

Salad Choices (choose one)

Tossed Caesar salad
Baby greens, feta cheese, raspberry Vinaigrette
Tossed Salad, Choice of Dressing

Banquet Appetizer Menu

U-12 Shrimp Cocktail on ice or Fried (60 pc minimum)	\$4.75
Oysters Rockefeller	\$4.50
Mushrooms or Artichoke Bottoms Stuffed with Dungeness Crab	\$5.00
Cold Seafood Platter on ice:	\$94.00
3 Alaskan King Crab Claws, 3 Jumbo Prawns, 3 Oysters, ¼ Western Lobster, 2 Slice Seared Ahi (Serves 2 to 4 people)	
Baked Scallops - Cava De Oro	\$7.25
Teriyaki Tidbits	\$5.00
Artichoke with Boursin Cheese	\$3.00
Chicken Waffle Skewer	\$3.25
Chicken Samosa	\$2.75
Ahi Sashimi on toast	\$4.00

Fried Calamari (Per Order)	\$20.00
Chicken Teriyaki or Fried Chicken	\$3.50
Crudites Platter w/ dipping sauce	\$2.50 per person
Fresh Guacamole with Homemade Chips	\$4.75 per person
Italian Meatballs, Tomato Sauce	\$3.00
Grilled Spicy Sausage with Hot mustard dipping sauce	\$2.00
3 oz Crab Cake with Cajon Remoulade	\$13.00
Coconut Prawns	\$4.50
Chicken Satay w/ peanut sauce	\$3.50
Bruschetta	\$2.00
Beef Satay or Teriyaki Skewers	\$3.50
Seafood Ceviche, Lime, Onion, Tomato, Tortilla Chips	\$6.00 per person
Pot Stickers – Chicken, Vegetable or Pork w/ soy & hot mustard	\$2.75

Additional Details:

Appetizers can be hand passed or set on hors d’oeuvres table. Specific appetizers can be suggested based on your party size and event, please call for additional details.

Children’s Menu

- Choose one - \$12.95
 - Penne w/ Butter
 - Cheeseburger- French fries
 - Spaghetti w/ Meatball
 - Fried Chicken tenders - French Fries
 - Grilled Cheese Sandwich - French Fries

Dessert Menu Choices

Ice Cream	\$10.00
Vanilla Bean or Chocolate, Served in a Lace Cookie	
Gold Brick Sundae	\$12.00
Hardened Chocolate with Nuts, Served in a Lace Cookie	
Chocolate Fantasy - Layer of Chocolate Cake with Chocolate Mousse	\$12.00
New York Cheesecake	\$13.00
With Fresh Berries	\$14.00
Cake Service	\$2.75 per person
Tiramisu	\$12.00
Expresso, Mascarpone, Lady Fingers, Fresh Raspberry Sauce	
Creme Brulée - Plain or with Raspberries	\$13.00
Lemon Tarte w/Marshmallow Meringue	\$12.00
Fresh Fruit Platter or Cheese plate	\$6.00 per person

Bar Options

Open Bar, Cash & carry, Beer & Wine only, drink tickets. Bar options can be suggested based on party size and event.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Terms

Prices Subject to Change at any time * 10.75% sales tax