



BANQUET LUNCH MENUS

Pre-fixed Menu Options:

Choose 2 to 3 Items

27.00 per person

Sandwich & Salads Served A La carte

- Fresh Roasted Turkey Sandwich - Baguette
- Two Napkin Wagyu Burger - Lettuce, Tomato, Cheese
- Dal Rae Chopped Salad - Italian Dressing

36.00 per person

Sandwich & Salads Served A La carte

- Grilled Salmon Salad-Greens, Pumpkin Seeds, Dried Cranberries, Vinaigrette
- Prime Rib French Dip-Prime Beef, French Rall, Au Jus, Creamed Horseradish, Shoestring Fries
- Shrimp & Lump Crab Louie - Iceberg, Tomato, Peppers, Thousand Island

Entrées

- Penne Alle Vodka with Chicken - Pink Sauce
- Grilled Atlantic Salmon - Lemon Butter Sauce
- Sautéed Shrimp Scampi - Garlic Butter Sauce
- Breast Of Chicken Garlic Au Jus or Piccata Style
- Medallions of Filet Mignon - Wild Mushroom & Bearnaise Sauces 6 oz (\$4 Supplement)

50.00 per person

- Chilean Seabass Alla Ben - Our Signature Fish, Parmesan Crust, Sautéed Onions & Lemon Butter
- Prime Rib of Beef, Served with Au Jus & Creamed Horseradish 8 oz
- Filet Mignon Pepper Steak 8 oz

Accompaniments

All Entree Items Served with Mashed Potatoes and Vegetables

Entrée Salad Choices (Choose one)

- Tossed Caesar Salad
- Baby Greens, Feta Cheese and Raspberry Vinaigrette
- Tossed Salad, Choice of Dressing

Banquet Appetizer Menu

U-12 Shrimp on ice or Fried 60 pc	\$4.75
Oyster 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, 2 Jumbo Prawns, 3 Oysters, 1/4 Western Lobster, 2 Slice Seared Ahi (Serves 2 to 4 people)	
Baked Scallops – Cava De Oro	\$7.25
Teriyaki Tidbits	\$5.00
Ahi Sashimi on Toast	\$4.00
Fried Calamari (per order)	\$20.00
Chicken Teriyaki or Fried Chicken	\$3.00
Crudités Platter w/ Dipping Sauces	\$2.00
Fresh Guacamole with Homemade Chips	\$4.75 Per Person
Italian Meatballs Tomato Sauce	\$3.00
Artichoke with Boursin Cheese	\$3.00
Chicken Waffle Skewer	\$3.25
Chicken Samosa	\$2.75
Griller Spicy Sausage with Hot Mustard Dipping Sauce	\$2.00

3 oz Crab Cake with Cajun Remoulade	\$13.00
Coconut Prawns	\$4.25
Chicken Satay Peanut Sauce	\$3.00
Assorted Cheese and Flatbread Platter	\$6.00 Per Person
Bruschetta	\$2.00
Beef Satay or Teriyaki Skewers	\$3.50
Seafood Ceviche, Lime Onion Tomato, Tortilla Chips	\$6.00 Per Person
Chicken, Vegetable or Pork Pot Stickers, Soy and 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
Espresso, 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

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

Terms

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