



## 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 Branzino 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

#### ***\$74.00 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

#### ***\$88.00 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

#### ***\$100.00 per person***

Australian Lobster Tail 8 oz – Finest Cold-Water Lobster Tail with Drawn Butter  
Surf & Turf – 6 oz Chilean Sea Bass & 8 oz Pepper Filet

#### ***\$140.00 per person***

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

### 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 .....                                                      | \$5.50   |
| Cold Seafood Platter on ice: .....                                                                                    | \$120.00 |
| 3 Alaskan King Crab Claws, 3 Jumbo Prawns, 3 Oysters,<br>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 .....                                                                                            | \$4.50   |

|                                                                |                   |
|----------------------------------------------------------------|-------------------|
| 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                            | \$15.00           |
| 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 - \$14.00
  - 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