



2008 Lunch Banquet Menu's

Plated Lunch Menu's

\$50++ per person

Starter ~ Choice of . . .

Asian Pear Salad

Maine Lobster Bisque Laced with Sherry Wine

Entrée ~ Choice of . . .

Prime Steak Diane in a Cognac Mushroom Sauce

Pistachio Crusted Halibut

Chicken Breast with Shitake Mushrooms and Boursin Cheese

All Entrée's are served with your choice of Garlic Mashed Potatoes or Rice Pilaf and Seasonal Vegetables

Dessert ~ Choice of . . .

Warm Apple Tart

Chocolate Fantasy Cake

\$40 ++ per person

Starter

Traditional Caesar Salad

Entrée ~ Choice of . . .

Chicken Buerre Blanc

Fresh Pacific Salmon

All Entrée's are served with Rice Pilaf and Seasonal Vegetables

Dessert

Homemade New York Style Cheesecake with a Fresh Raspberry Swirl

Buffet Lunch Menu's

\$50++ per person

Starter, pre-select one – *Apple Walnut Salad, Traditional Caesar Salad, or Mixed Baby Greens with Vinaigrette*

Entrée, pre-select two – *Prime Steak Diane, Chicken Marsala, Chicken Buerre Blanc, King Crab Ravioli in a Creamy Tomato Sauce, Grilled Pacific Salmon in Champagne Citrus Sauce, or Vegetable Risotto*

Sides, pre-select two – *Garlic Mashed Potatoes, Au Gratin Potatoes, Rice Pilaf, Seasonal Vegetables, or Fresh Fruit*

Dessert, pre-select two – *Tiramisu, New York Cheese Cake, Double Chocolate Brownies, or Assorted Cookies*

\$35++ per person

Starter, pre-select one – *Traditional Caesar Salad, or Mixed Baby Greens with Vinaigrette*

Entrée, pre-select two – *Chicken Buerre Blanc, Pacific Salmon in Champagne Citrus Sauce, or Vegetable Pasta Primavera*

Sides, pre-select one – *Garlic Mashed Potatoes, Rice Pilaf, Seasonal Vegetables, or Fresh Fruit*

Dessert, pre-select one – *Double Chocolate Brownies, or New York Cheesecake*

All Lunch Menu's include Fresh Bread and Butter and Ice Tea

The Food & Beverage minimum guarantee for a Private Lunch functions \$3,500++

Valet is available for \$5 per car during lunch events ~ 7.75% Tax and 20% Gratuity Not Included