



DINNER BANQUET MENU #1

Choice of Entrée:

Chicken Breast Medallions Sautéed with Lemon & Capers

Thinly pounded boneless breast sautéed with fresh lemon & capers,
served over mashed potatoes and fresh spinach

Pan-roasted Rainbow Trout with Applewood Bacon-Onion Mignonette

with roasted red potatoes and fresh vegetables

Grilled Pork Chop with Spicy Apple Chutney

Served with mashed potatoes and sautéed spinach

Wild Mushroom Pasta with Marsala Sauce

Egg noodles with oyster, shiitake & portobello mushrooms sautéed with Marsala wine,
garlic, shallots and fresh herbs

Above menu: \$12.95 per person, food only

Does not include beverage, tax or gratuity

Add beverage: \$2.50 -- Choice of coffee, tea, ice tea or fountain soda

Add assorted appetizers:

Fried Calamari with spicy Chipotle Mayo & ginger-honey slaw \$7.95

Mini Grilled BLTs on Grilled Sourdough with Swiss & applewood-smoked bacon \$7.95

Fresh Mozzarella & Tomato-Basil relish on sourdough toast drizzled with garlic-oil \$6.95

Barbeque Pork Quesadilla with cheddar & pepperjack cheese & roasted jalapeno salsa \$7.95

Hand-cut fresh *Kennebec* potato French fries with trio of dipping sauces
(garlic mayo, barbeque sauce and spicy chipotle mayo) \$4.25

Add green salad of baby organic greens with balsamic vinaigrette \$4.50

Add Dessert:

Pre-select one of the following:

Warm fresh apple pie with heavy cream \$4.95 per person

Large Red Velvet Cupcake \$2.95 per person

Fresh made carrot cake with cream cheese frosting \$4.50 per person

Triple layer Chocolate Devil's food cake
with Chocolate ganache frosting \$5.25

Please note: for banquets the corkage fee is \$10.00 per bottle.
For parties that bring their own desserts there is a "cutting fee" of \$1.75 per person.



DINNER BANQUET MENU #2

Choice of Entrée:

Pan roasted Fresh Atlantic Salmon with Basil Pesto,
served with wild rice and asparagus

Grilled Organic Chicken Breast with Grain Mustard-Yogurt-Tarragon Sauce
Grilled boneless, skin-on double breast of *Jidori* chicken; served with lentils & fresh vegetables

Grilled “Hanger Steak” with Peppercorn-Brandy Sauce
Sliced off and served with “seven cheese” macaroni and fresh vegetables

Old Fashioned Shrimp Scampi
Linguine tossed with jumbo wild Pacific prawns, cherry tomatoes, white wine, garlic & basil

Above menu: \$15.95 per person, food only
Does not include beverage, tax or gratuity

Add beverage: \$2.50
Choice of coffee, tea, ice tea or fountain soda

Add assorted appetizers:

Fried Calamari with spicy Chipotle Mayo & ginger-honey slaw \$7.95

Mini Grilled BLTs on Grilled Sourdough with Swiss & applewood-smoked bacon \$7.95

Fresh Mozzarella & Tomato-Basil relish on sourdough toast drizzled with garlic-oil \$6.95

Barbeque Pork Quesadilla with cheddar & pepperjack cheese & roasted jalapeno salsa \$7.95

Hand-cut fresh *Kennebec* potato French fries with trio of dipping sauces
(garlic mayo, barbeque sauce and spicy chipotle mayo) \$4.25

Add green salad of baby organic greens with balsamic vinaigrette \$4.50

Add Dessert:

Pre-select one of the following:

Warm fresh apple pie with heavy cream \$4.95 per slice

Large Red Velvet Cupcake \$2.95 each

Fresh made carrot cake with cream cheese frosting \$4.50 per slice

Triple layer Chocolate Devil’s food cake
with Chocolate ganache frosting \$5.25

Please note: for banquets the corkage fee is \$10.00 per bottle.
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DINNER BANQUET MENU #3

Choice of Entrée:

Ginger Chicken Salad

Shredded chicken breast with snap peas, fresh orange slices, crispy noodles, sliced almonds, carrots, cilantro, mixed greens and cabbage; tossed with sweet ginger sesame dressing

Whole Wheat Pasta with Spring Vegetables

Whole wheat spaghetti with asparagus, tomato, baby leeks, assorted squash & roasted bell peppers tossed with fresh basil in lemon-herb sauce

“Dirty Rice with Spicy Chicken Legs”

Super healthy! Wild rice mixed with red beans, onions, carrots, red bell pepper & celery served with boneless chicken thighs seared in Cajun spices

DISH Cheeseburger

Half pound of ground sirloin grilled medium & served on a La Brea Bakery sesame bun with pickle, tomato, red onion and French fries

Barbecued Pulled Pork Sandwich with Pickled Onions

On a toasted sesame bun with sweet potato fries

Above menu: \$9.95 per person, food only

Does not include beverage, tax or gratuity

Add beverage: \$2.50

Choice of coffee, tea, ice tea or fountain soda

Add assorted appetizers:

Fried Calamari with spicy Chipotle Mayo & ginger-honey slaw \$7.95

Mini Grilled BLTs on Grilled Sourdough with Swiss & applewood-smoked bacon \$7.95

Fresh Mozzarella & Tomato-Basil relish on sourdough toast drizzled with garlic-oil \$6.95

Barbeque Pork Quesadilla with cheddar & pepperjack cheese & roasted jalapeno salsa \$7.95

Hand-cut fresh Kennebec potato French fries with trio of dipping sauces

(garlic mayo, barbeque sauce and spicy chipotle mayo) \$4.25

Add green salad of baby organic greens with balsamic vinaigrette \$4.50

Add Dessert:

Pre-select one of the following:

Warm fresh apple pie with heavy cream \$4.95 per person

Large Red Velvet Cupcake \$2.95 per person

Fresh made carrot cake with cream cheese frosting \$4.50 per person

Triple layer Chocolate Devil's food cake with Chocolate ganache frosting \$5.25

Please note: for banquets the corkage fee is \$10.00 per bottle.

For parties that bring their own desserts there is a “cutting fee” of \$1.75 per person.