



## LUNCH 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 green salad of baby organic greens with balsamic vinaigrette \$4.50**

**Add Dessert:**

**\*Pre-select *one* of the following:**

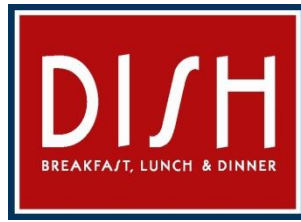
Warm fresh apple pie with heavy cream \$4.95 per person

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.



## LUNCH 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: \$14.95 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 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

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## LUNCH 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 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.  
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