



Menu 1

1st Course

House Salad

Or

Chicken Noodle

Choice of Main Course

Grilled Chicken Breast

12 oz NY Strip

14 Oz Roasted Prime Rib

Grilled Salmon Filet

Tomato Vinaigrette

All entrees served with Roasted Vegetables and Mashed Potatoes

Dessert

Chocolate Cake

Bittersweet fudge ganache and chocolate sauce

Cheesecake

Creamy cheesecake dressed with berry Coulis

\$44.00 per person

All Food and Beverage is Subject to 8.375% Sales Tax and 22% Service Fee

All Menus and Prices are Subject to Change

~Menu Items to be Selected During Time of Event~



Menu 2

1st Course

(Served Family Style)

Hummus

Served with Pita and Olives

Chicken Quesadilla

With Avocado Crema

Chicken Fingers

With Choice of Dressing

2nd Course

Caesar Salad

or

House Salad

Choice of Main Course

Grilled Salmon Filet

Tomato vinaigrette

Prime Flat Iron Steak

Grilled over a Mesquite Wood Fire

16 Oz Roasted Prime Rib

All entrees served with Roasted Vegetables and Mashed Potatoes

Dessert

Chocolate Cake

Bittersweet fudge ganache and chocolate sauce

Cheesecake

Creamy cheesecake dressed with berry Coulis

\$56.00 per person

All Food and Beverage is Subject to 8.375% Sales Tax and 22% Service Fee

All Menus and Prices are Subject to Change



Menu 3

1st Course

(Served Family Style)

Bucket of Shrimp

Cocktail Sauce, Lemon

Chicken Fingers

With Choice of Dressing

Chicken Quesadilla

With Avocado Crema

2nd Course

House Salad

or

Clam Chowder

Main Course

10 Oz Filet Mignon

Mesquite Woodfire Grilled

16 Oz Roasted Prime Rib

Grilled Salmon Filet

Tomato Vinaigrette

Grilled Chicken Breast

All entrees served with Roasted Vegetables and Mashed Potatoes

Dessert

Chocolate Cake

Bittersweet fudge ganache and chocolate sauce

Cheesecake

Creamy cheesecake dressed with berry Coulis

\$76.00 per person

All Food and Beverage is Subject to 8.375% Sales Tax and 22% Service Fee

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