



Banquet Dinner Menu

*Entrées are served with Garden Salad, French Rolls and Butter, Chef's
Choice of Dessert, And Freshly Brewed Coffee / Decaf or Hot Tea*

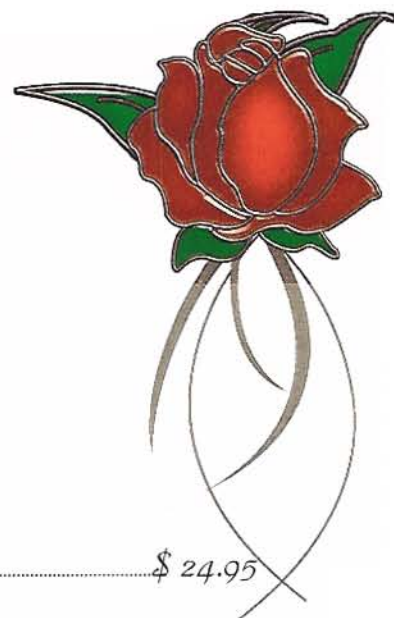
Vegetarian, Pasta and Poultry

- Grilled Polenta Marinara*.....\$ 19.95
With Sautéed Portobello Mushrooms, Roasted Eggplant, Zucchini, Baby Carrots
and Crookneck Yellow Squash
- Pasta Primavera*.....\$ 20.95
An Array of Julienne Vegetables sautéed with Olive Oil, White Wine, Fresh Herbs
tossed with Fettuccine Parmesan Cheese and crowned with Portobello Mushroom
- Baked Eggplant Parmesan*.....\$ 20.95
Golden brown baked Eggplant with Ricotta and Parmesan Cheese, topped with a
Basil Marinara Sauce and Fresh Mozzarella Cheese, served on a bed of Italian Herb
Angel Hair Pasta
- Homemade Lasagna*.....\$ 23.95
With our Special Meat Sauce and Three Cheeses
- Chicken Marsala*.....\$ 24.95
Chicken Breast sautéed in a Marsala Wine Sauce and Mushrooms, served with
Rice Pilaf and Vegetables of the Day
- Chicken Florentine*.....\$ 25.95
Filled with Spinach and Ricotta Cheese, Mushroom Alfredo Sauce,
served with Rice Pilaf and a Medely of Fresh Vegetables
- Chicken Parmesan*.....\$24.95
Boneless Chicken Breast prepared Alla Parmigiana Style topped with Mozzarella Cheese,
Marinara Sauce, served on a bed of Fettuccine
- Chicken Castroville*.....\$ 25.95
Sautéed Chicken Breast topped with Artichokes and Asparagus in a light Basil Wine Sauce,
served with Rice Pilaf and Fresh Vegetables
- Roasted Rosemary Garlic Chicken*.....\$ 24.95
Roasted Boneless Chicken Breast with fresh picked Rosemary, Gilroy Garlic with a Sherry
Wine Sauce, accompanied with Rice and an arrangement of Fresh Vegetables



M *Banquet Dinner Menu*

(*continued*)



Fish

Filet of Sole Almandine \$ 24.95
Sautéed with Roasted Almonds and a Lemon Butter Sauce,
served with Rice Pilaf and Vegetables

Poached Salmon Filet \$ 27.95
With a Lobster Cream Sauce, serve
Herb Stuffed Broiled Tomato

Herb Encrusted Halibut \$ 28.95
Fresh Halibut lightly encrusted with Fresh Thyme and Lemon Pepper in a
Light Dill Wine Sauce, served with Roasted Potatoes and Garden Vegetables

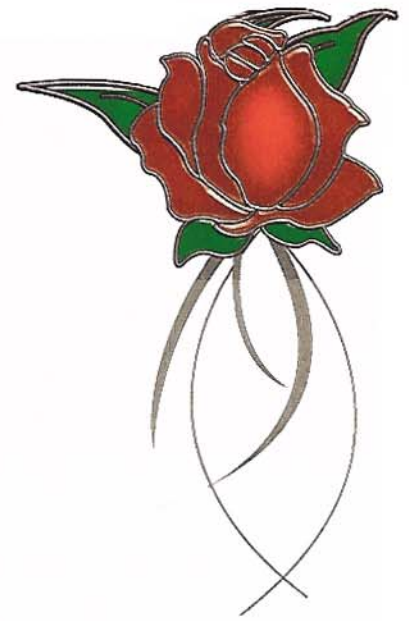
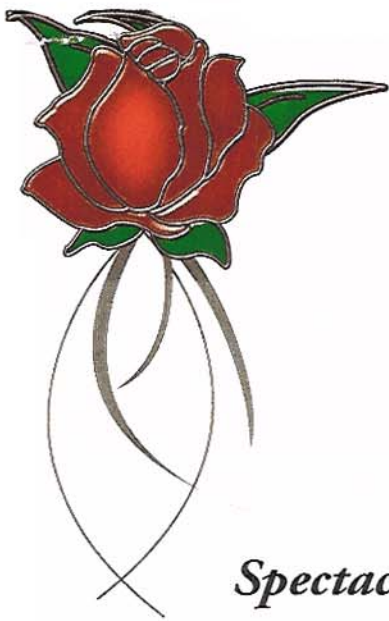
Beef

Roast Marinade of Tri Tip \$ 25.50
With a Burgundy Wild Mushroom Sauce, Roasted Chateau Potatoes and Vegetables

Rib Eye Steak \$ 28.95
Tender Broiled Rib Eye, served with Matre D Butter, Mushroom Caps,
Anna Potatoes and Vegetables

Prime Rib of Beef (10-guest min) \$ 29.50
Slow Roasted Choice Cut of Prime Rib Au Jus, served with Anna Potatoes
and Seasonal Fresh Vegetables

Flame Broiled Filet Mignon \$ 32.95
Center Cut Choice Filet Mignon, served with Yukon Herbed Potatoes and
Fresh Garden Vegetables



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(continued)

Spectacular Combinations

Petite Filet Mignon and Scampi.....\$ 33.95

Grilled to perfection, with Wild Mushroom Sauce accompanied by Prawns in a delightful Scampi Sauce, served with Duchess Potatoes and Vegetables

Petite Filet Mignon and Salmon.....\$ 33.95

Fork tender Filet with Perigourdine Sauce, accompanied by Poached Salmon in a Lemon Caper Sauce, served with Rice and Mixed Vegetables

Tri Tip Scallops Florentine.....\$ 29.95

Tri Tip served with a Mushroom Burgundy Wine Sauce and Scallops in a Florentine Sauce, served with Rice Pilaf and Vegetables of the Day

Chicken and Stuffed Prawns\$ 29.95

Sautéed Chicken Breast with Scallions and Roma Tomatoes in a Chardonnay Sauce, accompanied by Crab Stuffed Prawn in a Saffron Sauce, served with Rice Pilaf and Seasonal Vegetables

Dinner Menu Enhancement

Add an extra-special touch to any dinner

House Special: Award – Winning Mostaccioli Pasta.....\$2.95 per person

Topped with our delicious Meat Sauce and /freshly Grated Parmesan Cheese-served Family Style

A 19.5 service charge and applicable state sales tax will be added to all orders.