



Each guest will choose one from the following categories

**FIRST COURSE**

**Soup of the Day**

**Vegetarian Black Bean Chili**  
Pico de gallo & sour cream

**Baby Spinach**  
Bacon, egg, red onion, mushrooms and honey mustard vinaigrette

**Caesar Salad**  
Baby romaine lettuce, garlic anchovy dressing, croutons and parmigiano reggiano

**House Salad**  
Mixed field greens, avocado, grape tomatoes, sunflower seeds, Sonoma goat cheese and raspberry vinaigrette

**SECOND COURSE**

**Grilled New York Steak**  
Brandy peppercorn sauce, mashed potatoes and glazed carrots

**Grilled Pacific Halibut (Seasonal)**  
Tomato caper pan sauce, grilled asparagus and potatoes

**Pappardelle**  
Asparagus, Portobello mushrooms, oven roasted tomatoes & white wine

**Apple Cider Brined Pork Loin Chop**  
Mustard pan sauce and tomato compote

**Mary's Roasted Chicken**  
White wine & roasted garlic pan jus

**Blackened Salmon Risotto**  
Black mussels, rock shrimp, calebrese sausage, saffron risotto and paprika sauce

**DESSERT OPTION**

Donut Holes with glaze & chocolate sauce

Decadent Chocolate Brownie with vanilla ice cream

Warm Apple Crisp a la mode

New York Cheesecake

The Elite Banquet is \$42 per guest. Does not include tax and 18% service fee.

**Minimum of 30 orders please**  
**Advanced order required**