



BANQUET DINNER

Each guest will choose one from the following categories

FIRST COURSE

Vegetarian Black Bean Soup
Sour cream and pico de gallo

House Salad

Field greens, avocado, grape tomatoes, sunflower seeds, goat cheese and raspberry vinaigrette

Caesar Salad

Garlic, anchovy dressing, romaine lettuce, parmigiano reggiano and croutons

MAIN COURSE

Cider Brined Pork Loin Chop
Mustard pan sauce & tomato compote

Grilled Mary's Skin-on Chicken Breast
Garlic sage jus

Grilled New York Steak
Zinfandel wine demi glace

Grilled Salmon Filet
Sesame - Soy ginger glaze

Pappardelle
Asparagus, oven roasted tomatoes, portobello mushrooms and white wine

*Each entree served with Chef's choice of starch and seasonal vegetable except Tortellini Entree.
Bread service included with request.*

**Banquet is \$30 per person plus tax and 18% service fee
Add \$5 for Dessert (Chef's choice)**

Tax & Gratuity Not included