



BANQUET MENU C

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
Dijon mustard pan sauce

Grilled Mary's Skin-on Chicken Breast

White wine, sage, prosciutto, oven roasted tomatoes and cream

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

Banquet is \$30 per person plus tax and 18% gratuity
Add \$6 for Dessert (Chef's choice)

Tax & Gratuity Not included