



BANQUET MENU D

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
Dijon mustard pan sauce

Mary's Roasted Chicken
White wine, sage, prosciutto, oven roasted tomatoes and cream

Blackened Salmon Risotto
Black mussels, shrimp, calebrese sausage, saffron risotto and smoked paprika beurre blanc

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 20 orders please
Advanced order required