



# BANQUET MENU

## Tier 1

Price: \$55.00 per guest

\*Pricing DOES NOT include gratuity, alcohol, or N/A beverage

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### STARTERS *(You get all three)*

Smoked Chicken Nachos  
*grilled corn relish, crème fresh, avocado*  
Crab Cakes  
Vegetarian Spring Rolls

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### SOUP OR SALAD

Caesar Salad  
*brioche crouton and shaved parmesan*  
or Soup D'Jour

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### MAINS *(we ask your guest that evening)*

Filet served with Bordelaise  
Salmon served with Chimichurri  
Lamb Shank  
*served pan jus*  
Vegetarian Chef's Choice

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### SIDES *(please choose 2 each Main will be served with these two sides)*

Yukon Gold Potato Puree  
Fingerling Potatoes with Rosemary  
Basmati Rice Pilaf  
Chinese Broccoli • Grilled Asparagus

## Tier 2

Price: \$65.00 per guest

\*Pricing DOES NOT include gratuity, alcohol, or N/A beverage

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### STARTERS *(You get all three)*

Chicken Tikka  
*Tamarind Date Chutney, Cheese Fritter,*  
*Mixed Greens*  
Grilled Shrimp Cocktail  
Vegetarian Spring Roll

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### SOUP OR SALAD

Caesar Salad  
*brioche crouton and shaved parmesan*  
or Soup D'Jour

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### MAINS *(we ask your guest that evening)*

Filet served with Bordelaise  
Salmon served with Chimichurri  
Braised Lamb Shank  
*served pan jus*  
Vegetarian Chef's Choice

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### SIDES *(please choose 2 each Main will be served with these two sides)*

Yukon Gold Potato Puree  
Fingerling Potatoes with Rosemary  
Basmati Rice Pilaf • Chinese Broccoli  
Grilled Asparagus • Singapore Noodles

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### DESSERTS *(each guest receives one)*

House made Cheesecake  
*with Strawberry Coolie*



# BANQUET MENU

## Tier 3

Price: \$80.00 per guest

\*Pricing DOES NOT include gratuity, alcohol, or N/A beverage

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### STARTERS *(You get all three)*

Grilled Flank Steak

*tamarind chutney, chili pineapple, and tomato, onion relish*

Hummus Dip

*with house made Pita Chips*

Honey Chipotle Shrimp

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### SOUP OR SALAD

Caesar Salad

*brioche crouton and shaved parmesan*

or Soup D'Jour

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### MAINS *(we ask your guest that evening)*

Braised Lamb Shank

Grilled Filet Tenderloin with Chateaubriand

Scallops with Chimichurri

Vegetarian Chef Choice

Grilled Ribeye with Bordelaise

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### SIDES *(please choose 2 each Main will be served with these two sides)*

Yukon Gold Potato Puree • Fingerling Potatoes with Rosemary • Basmati Rice Pilaf  
Chinese Broccolini • Grilled Asparagus • Singapore Noodles • Honey Carrots

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### DESSERTS *(each guests receives one)*

House Made Cheesecake with Strawberry Coolie or Dessert Featuer



# BANQUET MENU

## Tier 4 - Heavy Appetizer Party

Please select one of the following choices

\*Pricing DOES NOT include gratuity, alcohol, or N/A beverage

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### **\$20 PER GUEST** *(Pick two)*

Hummus and Baba Ganoush (Roasted Egg Plant & Tahini)

*with Pita*

Chicken Satay

*with Peanut Sauce*

Vegetable Spring Rolls

*with Sweet Chili Dip*

Grilled Shrimp Cocktail

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### **\$30 PER GUEST** *(Pick three)*

Hummus and Baba Ganoush (Roasted Egg Plant & Tahini)

*with Pita*

Chicken Satay

*with Peanut Sauce*

Chorizo Crab Cakes Cilantro and Roasted Red Pepper Coulis

Grilled Shrimp Cocktail

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### **\$40 PER GUEST** *(Pick four)*

Hummus and Baba Ganoush (Roasted Egg Plant & Tahini)

*with Pita*

Chicken Satay

*with Peanut Sauce*

Vegetable Spring Rolls

*with Sweet Chili Dip*

Chorizo Crab Cakes Cilantro and Roasted Red Pepper Coulis

Marinated Flank Steak

*with Tamarind Date Chutney*

Grilled Shrimp Cocktail