



BANQUET MENU

Tier 1

Price: \$55.00 per guest

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

STARTERS *(You get all three)*

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

SOUP OR SALAD

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

MAINS *(we ask your guest that evening)*

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

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

Tier 2

Price: \$65.00 per guest

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

STARTERS *(You get all three)*

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

SOUP OR SALAD

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

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

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

DESSERTS *(each guests 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

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

SOUP OR SALAD

Caesar Salad

brioche croutons and shaved parmesan

or Soup D'Jour

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

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

DESSERTS *(each guests receives one)*

House Made Cheesecake with Strawberry Coolie



BANQUET MENU

Tier 4 - Heavy Appetizer Party

Please select one of the following choices

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

\$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 Chipotle Shrimp

\$30 PER GUEST *(Pick three)*

Hummus and Baba Ganoush (Roasted Egg Plant & Tahini)

with Pita

Chicken Satay

with Peanut Sauce

Vegetable Spring Rolls

with Chili Garlic Dip

Chorizo Crab Cakes Cilantro and Roasted Red Pepper Coulis

Grilled Chipotle Shrimp

\$40 PER GUEST *(Pick four)*

Hummus and Baba Ganoush (Roasted Egg Plant & Tahini)

with Pita

Chicken Satay

with Peanut Sauce

Vegetable Spring Rolls

with Chili Garlic Dip

Chorizo Crab Cakes Cilantro and Roasted Red Pepper Coulis

Marinated Flank Steak

with Tamarind Date Chutney

Grilled Chipotle Shrimp