



DINNER BANQUET MENU

Every entree is served with bread, butter, mixed green salad with ranch style dressing, coffee, iced tea or soda.

PACKAGE A 27.00

TOP SIRLOIN- Juicy with great beef flavor. Served with mixed vegetables and garlic mashed potatoes.

LEMON HERB CHICKEN- Grilled chicken breasts seasoned with olive oil, garlic, oregano, spices, and Chablis wine. Served with rice pilaf and mixed vegetables.

ROASTED SALMON- A filet of salmon brushed with a blend of basil, mustard seed, garlic and lemon. Served with rice pilaf and mixed vegetables.

PACKAGE B 30.00

PRIME RIB – PETITE CUT - Half a pound

Our signature. Seared in an herb crust and slow roasted for hours to ensure the most tender prime rib available. Served with ruby port au jus, creamed horseradish, mixed vegetables and red skin garlic mashed potatoes.

NEW YORK- The steak with the heartiest beef flavor. Served with and mixed vegetables and garlic mashed potatoes.

FOREST MUSHROOM CHICKEN- Grilled chicken breasts covered with a rich whiskey peppercorn sauce accented with sautéed mushrooms. Served with rice pilaf and mixed vegetables.

SALMON with HOLLANDAISE – Salmon, grilled then topped with a rich Hollandaise sauce. Served with rice pilaf and mixed vegetables.

PACKAGE C 34.00

PRIME RIB- STANDARD CUT Three quarters of a pound. Served with mixed vegetables with garlic mashed potatoes.

FILET MIGNON- Our most delicately flavored steak. Served with mixed vegetables and garlic mashed potatoes.

CHICKEN OSCAR- Two grilled chicken breasts topped with Lump crabmeat and Béarnaise sauce finished with fresh asparagus. Served with rice pilaf and mixed vegetables.

BABY BACK RIBS- A full slab of fall off the bone tender ribs, basted with a smoky barbecue sauce and baked. Served with mixed vegetables and red skin garlic mashed potatoes.

MAHI MAHI – preparation may vary. Served with rice pilaf and mixed vegetables.

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ENTIRE GROUP MAY ADD A CUP OF CLAM CHOWDER FOR \$1.00 PER PERSON. ALL BEEF ENTREES WILL BE PREPARED TO MEDIUM TEMPERATURE. VEGETARIAN ENTREE AVAILABLE UPON REQUEST. \$24.00



LUNCH BANQUET MENU

PACKAGE A 14.00

*Every item is served with your choice of coffee, iced tea or soda
Sandwich are served with choice of French fries or coleslaw*

SMOKED TURKEY CROISSANT-smoked turkey, bacon and Monterey Jack cheese

HAMBURGER -1/2 lb. fresh ground sirloin with lettuce, tomatoes, onions and pickle.

CHICKEN SANDWICH - charbroiled chicken breast with lettuce, tomatoes, onions and pickle

CHICKEN CAESAR SALAD - crisp Romaine tossed with Caesar dressing and croutons,
Topped with Parmesan cheese.

SPINACH SALAD with SMOKED TURKEY- with honey-mustard dressing, apples,
almonds and cranberries

PACKAGE B 22.00

*Every entree is served with bread, butter, mixed green salad with
ranch style dressing, coffee, iced tea or soda*

PRIME RIB- Our signature. A half pound cut seared in an herb crust and slow roasted for
hours to ensure the most tender prime rib available. Served with ruby port au jus, and
creamed horseradish. Served with rice pilaf.

TOP SIRLOIN- Juicy with great beef flavor. Served with rice pilaf.

LEMON HERB CHICKEN- Grilled chicken breast seasoned with olive oil, garlic,
oregano, spices, and Chablis wine. Served with rice pilaf.

ROASTED SALMON- A filet of salmon brushed with a blend of basil,
mustard seed, garlic and lemon. Served with rice pilaf.

ENTIRE GROUP MAY ADD A CUP OF SOUP DU JOUR FOR \$1.00 PER PERSON.

ALL BEEF ENTREES WILL BE PREPARED TO MEDIUM TEMPERATURE.

VEGETARIAN ENTREE AVAILABLE UPON REQUEST. \$14.00



BANQUET APPETIZER MENU

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| FRESH VEGETABLE TRAY- Assorted finger-sized seasonal fresh vegetables served with ranch style dressing for dipping. | 40.00 |
| CHEESE TRAY- Bite sized Cheddar, Swiss, and Jack cheeses served with a cracker assortment. | 50.00 |
| POTATO SKIN TRAY- 40 pieces of crispy potato skins topped with melted Cheddar and Jack cheeses, bacon bits, and scallions. | 45.00 |
| SHRIMP COCKTAIL TRAY- 50 medium sized prawns poached, chilled, and served with cocktail sauce and wedges of lemon. | 110.00 |
| STUFFED MUSHROOM TRAY- 40 mushroom caps stuffed with a mixture of crab meat, sautéed diced mushrooms, and a light cream sauce. Topped with melted Monterey Jack cheese. | 65.00 |
| COMBINATION TRAY- All the best. 25 shrimp cocktail, 20 stuffed mushrooms, and 20 pieces of potato skins. | 110.00 |

EACH TRAY SERVES 20-25 PERSONS.

BANQUET DESSERT MENU

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| TURTLE CHEESE CAKE- A creamy New York style single layer cheese cake topped with fudge, caramel and pecans. | 4.25 |
| CHOCOLATE MOUSSE PIE- Chocolate blended with cream to create this distinctively layer unique dessert. | 4.25 |
| CHOCOLATE OBLIVION- With semi-sweet chocolate chips and Topped with a raspberry sauce. | 4.25 |
| CARROT CAKE- An old favorite. Spiced single layer carrot cake topped with a rich cream frosting. | 4.25 |

ALL DESSERTS MUST BE PRE-ORDERED FOR THE ENTIRE GROUP.



BANQUET MENU FOR CHILDREN

(AGES 10 AND UNDER)

Every entree is served with bread, butter, mixed green salad with ranch style dressing, milk or soda.

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| PRIME RIB- A flavorful prime rib coated with herbs, seared, and slow roasted. Served with French fries | 12.50 |
| BBQ RIBS- A half rack of fall off the bone pork ribs served with a tangy BBQ sauce. Served with French fries..... | 11.30 |
| CHEESE BURGER- A full quarter pound burger fresh ground daily. Charbroiled and served with French fries..... | 6.25 |
| CHICKEN STRIPS- Tender strips of breaded chicken served with tangy BBQ sauce and French fries | 7.50 |
| MACARONI & CHEESE- Served with French fries..... | 5.00 |

