



\$40.00 per person – Banquet Menu

Salads – Your Choice of 1

Mixed Green Salad with Balsamic Vinaigrette

Caesar Salad

Entrees – Your Choice of 2

Roasted Pork Loin with Apricot Sauce

Grilled Chicken Breast with Garlic Cream Sauce

Grilled Trout Brushed with Lemon Butter

Vegetarian Stack:

*Caramelized Peruvian Onion, Grilled Eggplant, Grilled Portobello Mushroom,
& Sautéed Seasonal Vegetables with a Ginger Corn Couili*

Accompaniments – Choice of 2

Roasted Potatoes - Jasmine Rice - Garlic Spinach - Blue Lake Beans

Dessert

Assorted Cookies



\$48.00 per person – Banquet Menu

Salads – Your Choice of 2

*Hearts of Palm Salad & Champagne
Vinaigrette*

*Baby Iceberg Salad with Cheese “Pearls”,
Tomato, House Vinaigrette, & Balsamic
Reduction*

*Summer Beet Salad with Amaranth Micro
Greens, Ruby Red Grapefruit & Vinaigrette*

*Spring Mix Salad with English Cucumber,
Vine Ripened Tomato, Balsamic Vinaigrette*

*Modern “Caesar” Salad, Trio of Greens, &
Miso Dressing*

Accompaniments – Your Choice of 2

Asparagus

Lyonnais Potato-Sliced Grilled Onions

Blue Lake Beans

Potatoes in Butter & Parsley

Roasted Baby Vegetables

Entrees – Your Choice of 2

*Beef Tenderloin with a Red Wine Citrus
Reduction*

*Pan Seared salmon with Whole Grain Mustard
Glaze*

*NY Strip Steak Medallions with Roasted
Garlic Sauce*

*Whole Roasted Pork Loin with Bliss Maple
Syrup*

*Chicken Breast Stuffed with
Wild Mushroom Duxelle*

Desserts – Your Choice of 1

*Classic Cheese Cake Served with a Champagne
Honey Sauce*

*House Made Brownies with Chocolate Cream
Rosette*

Tiramisu with Illy Espresso Chocolate Sauce



\$60.00 per person – Banquet Menu

Salads – Your Choice of 2

*Hydroponic Mache with Heirloom Tomatoes,
Shaved Shallots, & White Truffle Vinaigrette*

*Classic Caesar Salad with House Made Focaccia
Croutons*

*Summer Beet Salad with Amaranth Micro
Greens, Ruby Red Grapefruit, Goat Cheese &
Vinaigrette*

Hearts of Palm Salad & Champagne Vinaigrette

*Endive Salad with Candied Walnuts, Shaved
Pear, Gorgonzola Cheese, & Champagne
Vinaigrette*

*Butter Lettuce with Edible Flowers &
Champagne Vinaigrette Dressing*

Entrees– Your Choice of 2

Center Cut Pork Chop with a Port Wine Sauce

*Marinated Free Range Chicken Breast with a
Rosemary Dijon Sauce*

*Pan Roasted Salmon with a Tomato Caper
Vinaigrette*

*Grilled Top Sirloin with Glace de Viande &
Roasted Garlic Essence*

*Petite Filet Mignon with a Red Wine & Citrus
Reduction*

Jumbo Prawns with Scampi Butter

*Vegetarian Stack; Caramelized Red Onion,
Grilled Eggplant, Seasonal Vegetables & Ginger
Corn Couli*

Accompaniments – Your Choice of 2

Potato Puree with Truffle Oil - Lyonnais Potatoes - Polenta with White Truffle Oil

Dried Fruit Couscous - Sautéed Blue Lake Beans - Asparagus

Glazed Carrots - Sautéed Greens with Caramelized Onions & Bacon

Desserts – Your Choice of 1

Tiramisu with Illy Espresso Chocolate Sauce - House Made Brownies with Chocolate Cream Rosette

Classic Cheese Cake Served with a Champagne Honey Sauce

Fresh Fruit Tartlets