

Hors D' Oeuvres

- Choose 3 -

3 pieces per person at \$8 per person (25 people min.)

- Bacon Wrapped Scallops
 - Shrimp Cocktail
 - Sausage Stuffed Mushrooms
 - Chicken Florentine Galantine
 - Blue Cheese and Beef Tenderloin on a Croustini
 - Smoked Salmon on a Mini Potato Cake with Crème Friache, Capers, and Dill
 - Goat Cheese with Marinated Portobello on a Croustini
 - Chicken Saltimbocca on Butter Toast
 - Herbed Cream Cheese Topped with Roasted Red Peppers
 - Chicken Satay
 - Beef Satay
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- Platters -

serve 25-30 people

Chicken Wings - barbeque or buffalo served with ranch or blue cheese dipping sauce - \$40

Fresh Fruit Tray - seasonal melons and berries with honey yogurt for dipping - \$60

Vegetable Tray - button mushrooms, peppers, celery, carrots, cucumbers, and tomatoes with ranch dipping sauce - \$40

Cheese Tray - gruyere, buttermilk bleu, vintage van gogh, mezzaluna fontina, and aged cheddar served with assorted crackers - \$60

Meat and Cheese Tray - salami, summer sausage, pepperoni, gruyere, buttermilk bleu, vintage van gogh, mezzaluna fontina, and aged cheddar served with assorted crackers - \$70

Spinach and Artichoke Dip - served warm, topped with bubbly cheese, served with pita points and assorted crackers - \$45

Nacho Bar - hand fried tortilla chips with warm queso dip, black olives, pico de gallo, and fresh sliced jalapenos on the side - \$65

Luncheon Buffet

- Choose 2 -
\$13 Per Person

served with mixed greens salad (choice of dressing), southwest ceaser or soup de jour

Hot Roast Beef

house seasoned and slow roasted

Baked Ham

smoked then honey glazed

Turkey Wrap

mesquite smoked turkey with swiss cheese, applewood smoked bacon, lettuce, and tomato

Breaded Chicken Breast

hand breaded and fried golden brown

**Choose 1 Side (see below)

served with rolls and butter, condiment tray, assorted cheeses, lemonade and iced tea
(add soda for \$1 per person)

- Choose 2 -
\$16 Per Person

served with mixed greens salad (choice of dressing), southwest caesar or soup De Jour

South of the Border Chicken Pasta

marinated chicken breast, green peppercorn cream sauce, pico de gallo, and green onions tossed with penne pasta

Vegetable Primavera

fresh seasonal vegetables, herbs, white wine butter sauce tossed with penne pasta

Beef Bolognese

slow stewed beef with a rich tomato sauce and herbs tossed in penne pasta

Roasted Pork Loin with Apple Bourbon Sauce

slow roasted and sliced topped with apple bourbon sauce

Salmon or Trout in Lemon Caper Beurre Blanc

always fresh lightly seasoned and pan seared

Stir Fry of Beef, Chicken, or Vegetables

mushrooms, broccoli, peppers, and onions in a light teriyaki sauce

**Choose 1 Side (see below)

served with rolls and butter, condiment tray, assorted cheeses, lemonade and iced tea
(add soda for \$1 per person)

**Sides- house seasoned french fries, herb roasted potatoes, steamed vegetables, rice pilaf, salad,
soup de jour or coleslaw

Plated Luncheon

- Plated Luncheon 1 -

\$14 Per Person

served with mixed greens salad (choice of dressing), southwest ceaser or soup de jour

- Entrees -

8 oz. Fresh Ground Sirloin Patty

always fresh with or without cheese and served with either untamed fries or coleslaw

Grilled Chicken Sandwich

topped with applewood smoked bacon, swiss cheese, and basil aioli on a sourdough bun untamed fries or coleslaw

Caribbean Jerk Tuna Salad

jerk spiced tuna medallions seared rare served chilled with mixed greens, strawberry pineapple pico tossed in mango vinaigrette and a side grilled garlic bread

Pulled Pork Sandwich

Our own slow braised pork tossed in breakaway blonde barbeque sauce and topped with cheddar cheese served on a chili cheese bun with untamed fries or coleslaw

Marinated Grilled Portobello Sandwich

topped with sautéed onions, roasted red peppers, and pepperjack cheese served on chili cheese bread with untamed fries or coleslaw

- Dessert -

caramel apple pie, cheese cake with strawberries, chocolate layer cake, warm brownie a la mode

- Plated Luncheon 2 -

\$15 Per Person

served with mixed greens salad (choice of dressing), southwest ceaser or soup de jour

- Entrees -

Fish and Chips

8 oz. beer battered pollack with french fries coleslaw and lemon tartar sauce

South West Caesar Asada

grilled hearts of romaine topped with pico de gallo, chipotle caesar, crumbled queso fresco, bacon bits, and crispy tortillas grilled chicken or blackened shrimp

House Smoked Ribs

slow smoked pork st. louis style ribs topped with breakaway blonde barbeque sauce served with mashed potatoes and coleslaw

Seared Trout or Salmon with Lime Crema

served with roasted pablano pepper and red onion hash

- Dessert -

caramel apple pie, cheese cake with strawberries, chocolate layer cake, warm brownie a la mode

Dinner Buffet

Min 25 people - \$22 Per Person

- Choose 2 -

all dinners are served with rolls and butter and choice of mixed green salad (choice of dressing), southwest caesar, or soup du jour

Beef Burgundy

diced beef tenderloin, sautéed wild mushrooms, fresh herbs, in a burgundy cream sauce tossed with penne pasta

8 oz. Top Sirloin

grilled medium finished with green peppercorn demi-glace

Grilled Chicken Breast

8 oz. chicken breast topped with roasted red pepper and artichoke veloute

Stuffed Pork Loin with Apple Bourbon Sauce

cranberry sausage stuffed pork loin topped with apple bourbon sauce

Seared Salmon

crispy seared salmon topped with creamy béarnaise

- Dessert (choose 1) -

caramel apple pie, cheese cake with strawberries, chocolate layer cake or warm brownie a la mode

Min 25 people - \$30 Per Person

- Choose 2 -

all dinners are served with rolls and butter and choice of mixed green salad (choice of dressing), southwest caesar, or soup du jour

Cracker Meal Crusted Halibut

halibut topped with a cracker crust and fresh herbs served with lemon caper beurre blanc

Prime Rib

house smoked then slow roasted served with au jus and horse radish

Shrimp and Scallop Alfredo

bay scallops and baby shrimp tossed in rich alfredo sauce with fresh vegetables and penne pasta

Statler Chicken Breast

8 oz. chicken breast topped with wild mushroom demi-glace

- Dessert (choose 1) -

caramel apple pie, cheese cake with strawberries, chocolate layer cake or warm brownie a la mode

Plated Dinner (option 1)

- Entrée (choose 3) -

\$30 Per Person

all dinners are served with rolls and butter and choice of mixed green salad (choice of dressing), southwest caesar, or soup du jour

Prime Rib

house smoked then slow roasted served with au jus, horse radish cream, and crispy onions baked potato and chefs vegetables

(continued)

6 oz. Filet Mignon

center cut filet mignon topped with green peppercorn demi-glace buttermilk mashed potatoes and chefs vegetables

8 oz. Top Sirloin Au Poivre

seared, pepper crusted top sirloin with bacon brandy cream sauce baked potato and chefs vegetables

Broiled Halibut or Cod with Lobster Sauce

cracker meal and herb crusted with lobster beurre blanc rice pilaf and chefs vegetables

Stuffed Pork Tenderloin

mushroom and goat cheese stuffed pork tenderloin with roasted red pepper sauce buttermilk mashed potatoes and chefs vegetables

- Dessert (choose 1) -

Caramel Apple Pie, Cheese Cake with Strawberries, Chocolate Layer Cake or Warm Brownie a la mode

Plated Dinner (option 2)

\$50 Per Person (min. 25 people)

all dinners are served with rolls and butter and choice of mixed green salad (choice of dressing), southwest caesar, or soup du jour

- Appetizer (choose 2) -

Shrimp Cocktail

4 jumbo shrimp with cocktail sauce

Thai Mussels

half pound of mussels cooked in a sweet and spicy red curry sauce

Soup Du Jour

Chicken Satay

2 sesame oriental marinated chicken satay's with asian noodle salad and soy dipping sauce

- Entrée (choose 3) -

King Prime Rib

house smoked then slow roasted served with au jus, horse radish cream, and crispy onions baked potato and chefs vegetables

12 oz. Bone in Beef Tenderloin

grilled with green peppercorn demi-glace roasted garlic mashed potatoes and chefs vegetables

Crab or Sausage Stuffed Statler Chicken Breast and Thigh

dungeness crab and cream cheese with hollandaise or sage and sausage stuffed with cranberry stout compote buttermilk mashed potatoes and chefs vegetables

10 oz. Ahi Filet

sesame crusted seared rare with wasabi cream sauce scallion sticky rice and chefs vegetables

8 oz. Top Sirloin Oscar

grilled top sirloin topped with a crab cake and béarnaise sauce buttermilk mashed potatoes and chefs vegetables

- Dessert (choose 1) -

caramel apple pie, cheese cake with strawberries, chocolate layer cake or warm brownie a la mode