



Banquet Tray Passed Hors D'oeuvres

\$12.00 per person (six pieces per person)

Please Select up to six.

1. *Bruschetta*
2. *Mini Cheese Puffs*
3. *Belgium Endive with Gorgonzola Cheese and Chopped Walnuts*
4. *Fried Spinach and Cheese Ravioli with Tomato Basil Sauce*
5. *Spanakopita*
6. *Miniature Margarita Pizzas*
7. *Spicy Tuna Tartar with Avocado and Ginger on Crispy Wonton*
8. *Smoked Salmon with Onions and Capers with Herbed Cream Cheese on Pumpernickel*
9. *Caviar and Sour Cream on Potato Pancake*
10. *Louisiana Crab Cakes with Pasilla Chile Sauce*
11. *Grilled Lemon Pepper Shrimp Skewers*
12. *Shredded Marinated Short Ribs with Avocado and Salsa Fresca on Crispy Tortilla*
13. *Grilled Asparagus wrapped with Beef Carpaccio, Honey Mustard Sauce*
14. *Veal and Turkey Meatballs with Marinara Sauce*
15. *Prosciutto and Aged Gouda on Pumpernickel with Watercress, Dijon and Thin Sliced Apples*
16. *Chicken Satay with Peanut Sauce*
17. *Lemon and Herb Chicken Skewers with Pesto Sauce*
18. *Minced Duck Purses with Hoisin Sauce*



Banquet Soup, Salad and Appetizers

**Please choose one
(Add \$2.00 per person for choice of two)**

- *Chilled Cucumber Soup, Fresh Dill*
- *Chilled Gazpacho, Herbed Croutons*
- *Tomato Basil Bisque, Parmesan Cheese Toast*
- *Cream of Asparagus, Watercress or Mushroom Soup*
- *Chopped Cucumbers, Tomatoes, Red Onions, Green Peppers with*
 - *Calamata Olives and Feta Cheese*
 - *Our Classic Caesar Salad*
 - *Bistro Garden Salad*
- *Assorted Wild Greens with Fried Goat Cheese*
- *Endive, Watercress with Glazed Walnuts and Crumbled Bleu Cheese*
- *Beefsteak Tomatoes, Avocado, Mozzarella, Pinenuts and Balsamic Vinaigrette*
 - *Home Cured Gravlax with Dill Sauce*
- *Spinach and Ricotta Cheese Ravioli, Red Pepper Coulis*
 - *Penne Pasta Arrabiata*
- *Risotto with Assorted Mushrooms and Asparagus*
- *Angel Hair Pasta with Fresh Tomato Basil Sauce*



Price indicated includes one selection from:
Soup, Salad, Appetizer list, two entrees and two selections from **Dessert** list. \$5.00 Additional
for third entrée. Price does not include liquor, wine, tax or gratuities.

Banquet Lunch Menu

Salads

- Grilled Vegetables and Chicken Breast over Assorted Greens, Balsamic Vinaigrette **42**
- Classic Caesar Salad with Grilled Chicken or Salmon **45**
- Oriental Chicken Salad with Almonds and Crispy Wontons, Sesame Dressing **40**
- Curried Chicken Salad with Papaya, Avocado, and Assorted Wild Greens, House Dressing **45**
- Seafood Salad: Shrimp, Crab and Scallops with Grapefruit and Citrus Dressing over
Butter Lettuce **50**

Pasta

- Capellini with Fresh Tomato and Basil **40**
- Penne with Eggplant, Peppers, Zucchini and Tomatoes, Roasted Bell Pepper Coulis **40**
- Spaghetti with Beef Bolognese and Mushrooms **43**
- Spinach and Ricotta Cheese Ravioli with Tomato Basil Sauce **42**
- Portobello and Porcini Mushroom Ravioli with Pesto Sauce **45**
- Lobster and Shrimp Ravioli with Champagne Tarragon Sauce **48**

Fish

- Cold Poached Salmon, Cucumber Salad & Sauce Verde **40**
- Pan Fried Idaho Trout Almondine **43**
- Broiled Lake Superior White Fish, Lemon Butter Sauce **48**
- Sautéed or Grilled Atlantic Salmon, Champagne Dill Sauce **45**
- Grilled Swordfish with Fresh Avocado Tomatillo Salsa **50**
- Broiled Gulf Prawns with Mustard Sauce **55**

Poultry

- Pan Roasted Chicken Breast with Fine Herb Au Jus and French Fries **40**
- Chicken Marsala with Garlic Mashed Potatoes **43**
- Chicken Piccata with Angel Hair Pasta **43**
- Stuffed Breast of Chicken with Spinach, Sun Dried Tomatoes, Artichokes, Brie Cheese and
Honey Mustard Sauce **47**

Beef

- Grilled Sliced Sirloin Steak, Pinot Noir Reduction and French Fries **47**
- Petit Filet Mignon, Black Peppercorn Sauce **55**
- Prime New York Steak, Grilled Tomatoes and Fried Onions **68**



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\$5.00 per person for three entrees.

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Banquet Dinner Menu

Beef, Veal, Lamb or Pork

- Grilled Sliced Sirloin Steak, Pinot Noir Reduction and French Fries* **53**
- Roasted Pork Loin with Honey Ginger and Lime Sauce* **50**
- Roasted Rack of Lamb, Rosemary Thyme Jus* **58**
- Grilled Filet Mignon, Three Peppercorn Sauce* **60**
- Prime New York Steak, Bordelaise Sauce* **65**
- Sautéed Veal Medallions, Marsala Wine Sauce* **68**
- Grilled Veal Chop, Wild Mushroom Sauce* **68**
- Beef Wellington, Truffle Sauce* **70**

Poultry

- Pan Roasted Chicken Breast, Fine Herb Au Jus and French Fries* **50**
- Chicken Marsala with Garlic Mashed Potatoes* **53**
- Chicken Piccata with Angel Hair Pasta* **53**
- Stuffed Breast of Chicken with Spinach, Sun Dried Tomatoes, Artichokes, Brie Cheese, Honey Mustard sauce* **55**

Seafood

- Broiled Whitefish with Lemon Butter and Capers* **52**
- Sautéed Atlantic Salmon with Champagne Dill Sauce* **50**
- Grilled Pacific Swordfish with Avocado Tomatillo Salsa* **55**
- Broiled Gulf Prawns with Rice and Mustard Sauce* **58**

Pasta

- Capellini with Fresh Tomato and Basil* **50**
- Penne with Eggplant, Peppers, Zucchini and Tomatoes, Roasted Bell Pepper Coulis* **50**
- Spinach and Ricotta Cheese Ravioli, Tomato Basil Sauce* **52**
- Portobello and Porcini Mushroom Ravioli, Pesto Sauce* **55**
- Lobster and Shrimp Ravioli, Champagne Tarragon Sauce* **58**



Banquet Desserts

- *Mixed Seasonal Berries with Fresh Mint*
 - *Berries Bistro with Grand Marnier*
 - *Crème Brûlée*
 - *Warm Apple Tart Tatin with Vanilla Ice Cream*
 - *Assorted Sorbet with Mixed Berries*
 - *Double Chocolate Mousse Cake*
 - *Classic Bread Pudding with Vanilla Rum Raisin Sauce*
 - *Chocolate Soufflé with Fresh Whipped Cream*
- (Other Soufflé flavors available depending on time of year)*

**Special Cakes on Request: Add \$2.00 per Person*

**Dessert Tables Available: Assorted Petit Fours, Fresh Fruit
Price Quote Available Upon Request.*