

Three Course Banquet Sit-down Lunch/Dinner
Entrée Course

All Dinner Menus include: Chef choice of Vegetables and Starch, Choice of First Course and Dessert, Fresh Bread, Butter, Coffee, Decaf, Hot Tea, and Iced Tea

Mediterranean Pasta

Grilled Vegetables and Rich Tomato
Marinara Sauce or Meat Ragu
Italian Olives and Artichokes
Lunch \$25 Dinner \$33

Mesquite Grilled Salmon Fillet

Served with a warm Orange
Chardonnay Butter Sauce
Lunch \$27 Dinner \$35

Mediterranean Chicken

Grilled Breast of Chicken
With a Sauce of Fresh Tomato, Italian
Olives and Artichokes
Lunch \$25 Dinner \$33

Grilled Catch of the Day

Fresh Lemon, Salt, Pepper and
Fresh Oregano
A/Q

Chicken with Artichokes

Chicken Breast Sautéed with
Artichokes White Wine, Capers and
White Almonds
Lunch \$25 Dinner \$33

Xebec Seafood Pasta Mediterranean

Selection of Seafood with Roasted Artichokes,
Pine nuts and Garlic, with Shaved Reggiano
Cheese In a Saffron Infused Tomato Sauce
Lunch \$29 Dinner \$34

Chicken Sante' Fe

Grilled Chicken Breast and Served with a
Poblano Chile Tomato Corn Salsa
Lunch \$26 Dinner \$34

We would be happy to design a group menu and match flights of wine per course
Above prices do not include alcoholic beverages (Please ask for Wine List)
All above prices are per person and do not include 19% Banquet Charges or 8.25% Sales Tax
Two Choice Entree for all Groups (Chosen before the Final Count for Event)
\$5.00 per person extra for all Groups under 20 persons