



2017

Holiday Plated Dinner Menus

*All entrees include fresh seasonal vegetables, rolls and butter,
freshly brewed coffee, decaffeinated coffee or iced tea.*

*Please select THREE selections from the following four courses:
appetizer, salad, entrée and dessert.*

APPETIZERS

(choice of one)

*Dungeness Crab Cake 9
with red bell pepper coulis*

Large Shrimp Cocktail 9.5*

*Seared Ahi 11
with cucumber salsa, wasabi aioli**

SALADS

(choice of one)

*Winter Green Salad 8
with crumbled bleu cheese,
candied walnuts, apples and
champagne vinaigrette dressing*

*Caesar Salad - 9
with bay shrimp - 12*

**GLUTEN FREE*

VEGAN ENTRÉE AVAILABLE IF REQUESTED IN ADVANCE



Please add 22% Service Charge and Tax



ENTRÉES

(maximum of two choices, highest price prevails for all meals)

Roasted Christmas Turkey Dinner 24
with all the trimmings, house made dressing, mashed potatoes,
gravy and house made cranberry sauce

Chicken Coq Au Vin 24*
half chicken braised in red wine with apple wood bacon, mushrooms,
onions and garlic mashed potatoes

Broiled Salmon 25*
with a whole grain mustard beurre blanc and jasmine rice

Grilled New York Steak 29
with roasted shallot demi-glace and roasted red potatoes

Braised Short Ribs 27
with polenta, au jus, gremolata

Filet Mignon 35*
with a au poivre demi glace sauce and garlic mashed potatoes

Wild Mushroom Risotto 18*
(Vegetarian, Vegan option)
with wild mushroom broth, fried shallots and arugula

DESSERT

(choice of one)

Turtle Caramel Cheesecake 7

UPGRADED DESSERTS

Add 2.50

Chocolate Mousse Cake or Tiramisu

**GLUTEN FREE*

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2017

Holiday Dinner Buffet Menu

*Includes freshly brewed coffee, decaffeinated coffee, or tea
(All buffets require a minimum of 30 guests)*

Caesar Salad

*Tender Mixed Greens with Champagne Vinaigrette
Fresh Seasonal Vegetables
Garlic Mashed Potatoes
Rolls and Butter*

ENTRÉES

(choose a maximum of three entrees)

*Grilled Tri Tip
with demi glace*

*Roasted Christmas Turkey Dinner
with all the trimmings, house made dressing, mashed potatoes,
gravy and house made cranberry sauce*

Glazed Ham
with pomegranate molasses*

*Grilled Chicken Breast
with a light mushroom sherry sauce*

Grilled Salmon
with a whole grain mustard beurre blanc*

DESSERT

(INCLUDED)

Turtle Caramel Cheesecake

UPGRADED DESSERTS

add 2.50

Chocolate Mousse Cake or Tiramisu

BUFFET ONE ENTRÉE ~ CHRISTMAS TURKEY DINNER ~ 33

DINNER BUFFET ONE ENTRÉE ~ 36

DINNER BUFFET TWO ENTRÉES ~ 39

DINNER BUFFET THREE ENTRÉES ~ 42

**GLUTEN FREE*

VEGAN ENTRÉE AVAILABLE IF REQUESTED IN ADVANCE

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Bar and Beverage List

Cocktails (call brands)	\$7.75
Cocktails (premium)	\$8 - \$9
Domestic Bottled Beer	\$4.5
Premium Domestic Bottled Beer	\$5.5
Imported Bottled Beer	\$5.5
Wine (house selection)	\$7
Wine (premium)	As Quoted
Bottomless Champagne Mimosa	\$9
Soft Drinks/ Bottled Water	\$3

Hosted Bar Options

Deluxe Drink Package

Ancient Age, Dewar's, Sky, Bombay, Bacardi, Korbel,
Captain Morgan, Malibu, Cuervo Gold, Midori and House Wines
**\$16 per person for one hour, \$26 for two hours,
and \$32 for three hours, \$38 for four hours**

Premium Drink Package

Deluxe liquors plus Jack Daniels, Chivas, Regal, Stolichnaya,
Bombay Sapphire, Hornitos Reposado
**\$18 per person for one hour, \$28 for two hours,
and \$34 for three hours, \$ 40 for four hours**
We also offer a fine selection of bottled wines.
(wine list available upon request)

Beer, Wine and Soda Package

House Cabernet and Chardonnay, Budweiser, Bud Light,
Coors Light and canned sodas & juices
**\$15 per person for one hour, \$25 for two hours,
\$31 for three hours and \$37 for four hours**

Labor Charges

Full Bar

Bartender set-up fee of \$50 per bar.
An additional labor fee will apply
\$50 per hour with a three hour minimums

Beer, Wine, & Soda Station

Attendant set-up fee of \$30 per station.
An attendant labor fee will apply
\$30 per hour with a two hour minimum.

Cocktail Server

Dedicated Cocktail Server
Two hour Minimum \$ 25.00 per hour
Corkage available at \$15.00 per 750ml bottle.

Please add 22% Service Charge and Tax

