

PLATED BANQUET MENU

Please select ONE SALAD and ONE DESSERT for your event.
Choice of Two Entrées (excluding Vegetarian Choice)
Add \$3+ per person for choice of Three Entrées
A minimum of 25 guests must be guaranteed.

\$65++ per person
plus service charge and sales tax

SALADS

WHITE BALSAMIC VINAIGRETTE or CLASSIC CAESAR
served with dinner rolls

ENTRÉES

PRIME RIB of BEEF

8 oz. slow-roasted, creamy horseradish, roasted garlic mashed potatoes, seasonal vegetables

BRAISED SHORT RIBS

tomato jam, pan sauce, roasted garlic mashed potatoes, seasonal vegetables

HERB ROASTED CHICKEN BREAST

mission fig pan gravy, arugula-goat cheese mashed potatoes, seasonal vegetables

SEARED SALMON

goat cheese, alfalfa sprouts, balsamic syrup, pesto grains, seasonal vegetables

SEASONAL PASTA

spinach gnocchi, roasted butternut squash, cremini mushrooms, pesto cream sauce, shaved parmesan, fresh herbs, toasted pepitas, balsamic

NEW YORK BLOCK STEAK (ADD \$10++ per person)

chimichurri, roasted garlic mashed potatoes, seasonal vegetables

DESSERT

TIRAMISU

CARROT CAKE

NEW YORK STYLE CHEESECAKE with fresh jam

All prices subject to a 20% taxable service charge and applicable sales tax.
Final entrée counts are due four (4) business days before the event.
Custom menus may be designed upon request. Prices subject to change without notice.



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