

HOUSE LUNCH

TWO COURSE \$25/THREE COURSE \$35/4 COURSE \$45

STARTERS

Choose 2 to be served family style on each dining table or choose 3 items for an additional \$5 per person.

Housemade Margherita or Mushroom Pizza

House Made Tomato Sauce, Fior di Latte Mozzarella, Fresh Basil

P.E.I. Mussels (Choice of Preparation):

Mariniere

Garlic, Parsley, White Wine

Basquaise

Roasted Bell Pepper, Parsley, White Wine, Spanish Chorizo

Deviled Eggs

Made with Farm Fresh Eggs

Fried Calamari

with House-Made Sauce

SOUPS & SALADS

Select one to appear on menu.

Soup of the Day

Chef's Daily Preparation

Field Salad

Fresh Seasonal Berries, Feta Cheese, Balsamic Vinaigrette

Berry Kale Salad

Sundried Cranberries, Walnuts, Roasted Garlic, Parmesan, Parsley Vinaigrette

ENTREES

Select 3 to appear on menu or choose 4 items for an additional \$5 per person.

*All accompaniments will be the chef's selection 24 hours prior to the event date. Vegetarian options available upon request.

Fish & Chips

Beer Battered Chicken Strips

White Cheddar Burger

Niman Ranch Country Pork Chop

Blackened Chicken Sandwich

DESSERTS

Select 2 to appear on menu.

Cheesecake

Seasonal Fruit, Ricotta, Cream Cheese

Crème Brulee

Fresh Berries

Sorbet with Fresh Fruit

Seasonal Sorbet with Berries

TEA & COFFEE

Espresso, coffee, and hot tea will be charged for based on consumption.

PREMIUM LUNCH

TWO COURSE \$35/THREE COURSE \$45/4 COURSE \$55

STARTERS

Choose 2 to be served family style on each dining table or choose 3 items for an additional \$5 per person.

Housemade Shrimp Pizza

House-Made Tomato Sauce, Fior di Latte Mozzarella, Fresh Basil, Prawns

Dungeness Crab Cakes

Arugula, Red Pepper Aioli

P.E.I. Mussels (Choice of Preparation):

Mariniere

Garlic, Parsley, White Wine

Basquaise

Roasted Bell Pepper, Parsley, White Wine, Spanish Chorizo

Mushroom or Leek Tartlet

Puff Pastry Baked with Mushrooms or Leeks

SOUPS & SALADS

Select one to appear on menu.

Soup of the Day

Chef's Daily Preparation

Grilled Calamari

Oregano, Kalamata Olives

Caesar Salad

Garlic Croutons, Parmesan Cheese, Anchovies, Caesar Dressing, Lemon Wedge

ENTREES

Select 3 to appear on menu or choose 4 items for an additional \$5 per person.

*All accompaniments will be the chef's selection 24 hours prior to the event date. Vegetarian options available upon request.

Pan Roasted Salmon

Seafood Pasta

NY Steak

Niman Ranch Country Pork Chop

Roasted Chicken

DESSERTS

Select 2 to appear on menu.

Chocolate Soufflé

Cheesecake

Seasonal Fruit, Ricotta, Cream Cheese

Crème Brulee

Fresh Berries

Sorbet with Fresh Fruit

Seasonal Sorbet with Berries

TEA & COFFEE

Espresso, coffee, and hot tea will be charged for based on consumption.

HOUSE DINNER

THREE COURSE \$50/4 COURSE \$60

STARTERS

Choose 2 to be served family style on each dining table or choose 3 items for an additional \$5 per person.

Housemade Margherita or Mushroom Pizza

House Made Tomato Sauce, Fior di Latte Mozzarella, Fresh Basil

P.E.I. Mussels (Choice of Preparation):

Mariniere

Garlic, Parsley, White Wine

Basquaise

Roasted Bell Pepper, Parsley, White Wine, Spanish Chorizo

Bruschetta

Tomatoes, Basil, Garlic, Olive Oil

Deviled Eggs

Made with Farm Fresh Eggs

SOUPS & SALADS

Select one to appear on menu.

Soup of the Day

Chef's Daily Preparation

Field Salad

Fresh Seasonal Berries, Feta Cheese, Balsamic Vinaigrette

Artichoke Salad

Crispy Artichoke Hearts, Mixed Greens, Parmesan, Vinaigrette

ENTREES

Select 3 to appear on menu or choose 4 items for an additional \$5 per person.

*All accompaniments will be the chef's selection 24 hours prior to the event date. Vegetarian options available upon request.

Pan Roasted Rock Cod

Grilled Salmon

Southern Fried Chicken

NY Steak

Niman Ranch Country Pork Chop

DESSERTS

Select 1 to appear on menu.

Ice Cream Sundae

Mitchell's Vanilla Bean Ice Cream, Caramel, Chantilly Cream

Crème Brulee

Fresh Berries

Sorbet with Fresh Fruit

Seasonal Sorbet with Berries

TEA & COFFEE

Espresso, coffee, and hot tea will be charged for based on consumption.

PREMIUM DINNER

THREE COURSE \$75/4 COURSE \$85

STARTERS

Choose 2 to be served family style on each dining table or choose 3 items for an additional \$8 per person.

Oysters on the Half Shell

Mignonette, Cocktail Sauce

Housemade Shrimp Pizza

House-Made Tomato Sauce, Fior di Latte Mozzarella, Fresh Basil, Prawns

Smoked Salmon Quesadilla

House Made Tortilla, Cream Cheese, Capers

Shrimp Cocktail

Cocktail Sauce

Crab Cake

Arugula, Red Pepper Aioli

Bacon Wrapped Prawns

*with Applewood Smoked Bacon. *Add \$5.*

SOUPS & SALADS

Choose 2 to appear on menu.

Soup of the Day

Chef's Daily Preparation

Caesar Salad

Parmesan Cheese, Housemade Croutons, White Anchovy

Grilled Marinated Calamari Salad

Oregano, Garlic, Olive Oil, Kalamata Olives

Artichoke Salad

Crispy Artichoke Hearts, Mixed Greens, Parmesan, Vinaigrette

ENTREES

Select 3 to appear on menu or choose 4 items for an additional \$8 per person.

*All accompaniments will be the chef's selection 24 hours prior to the event date. Vegetarian options available upon request.

Seared Ahi Tuna

Grilled Salmon

Shrimp Pasta

8 Ounce Filet Mignon

Niman Ranch Country Pork Chop

Chef's Seasonal Selection

DESSERTS

Select 2 to appear on menu.

Chocolate Soufflé

Served Warm with Fresh Whipped Cream

Cheesecake

Seasonal Fruit, Ricotta, and Cream Cheese

Crème Brulee

Fresh Berries

Sorbet with Fresh Fruit

TEA & COFFEE

Espresso, coffee, and hot tea will be charged for based on consumption.

COCKTAIL RECEPTIONS

Open Call Bar: \$39 per person (by the hour)

Open Premium Bar: \$55 per person (by the hour)

Passed House Hors d'Oeuvres: \$45 per person (by the hour)

Premium House Hors d'Oeuvres: \$55 per person (by the hour)

\$5 discount per person for groups who have a sit down dinner following the cocktail reception.

Chef's choice mini dessert will be served with hors d'oeuvres.

Platter pricing available upon request (minimum \$500 order).

HOUSE HORS D'OEUVRES

Choose up to 6.

- Goat Cheese Croquette
- Mini Tartlets (choice of Leek, Mushroom, or Goat Cheese)
- Bruschetta
- Pot Stickers (choice of Pork, Vegetable, or Chicken)
- Vegetable Spring Rolls
- Housemade Margherita Pizza
- Housemade Mushroom Pizza
- Fish and Chips Bites

GLUTEN FREE OPTIONS

- Pork or Chicken Skewers
- Beef Meatballs with House-Made Marinara Sauce

Soup Shooters (Chef's Seasonal Selection)
Endive Salad Bites
Cucumber Bruschetta
Fresh Fruit Skewers

PREMIUM HORS D'OEUVRES

Choose up to 5.

Salmon Cakes
Cheese Board with Bread, Fruit, and Crackers
Fried Calamari with Basil Aioli
Smoked Salmon Crostini with Dill Cream Cheese
House-Made Shrimp Pizza
Fried Calamari with Basil Aioli

GLUTEN FREE OPTIONS

Sausage and Cheese Stuffed Mushrooms
Lamb Meatballs with Greek Yogurt Sauce
Prawns Wrapped in Bacon
Potato Wrapped Shrimp
Shrimp Cocktail
Oyster Shooters

BUYOUTS

Available during breakfast, lunch, and weekday evenings.

Sunday through Thursday, 6:30am-5pm. Minimum of \$15,000 for groups of up to 200 guests.

Sunday through Thursday, 5pm-Close. Minimum of \$20,000 for groups of up to 200 guests.

Friday or Saturday Evenings: Minimum of \$35,000 for groups of up to 200 people.