



Banquet Buffet or Plated Menu Options

Includes House Salad with Italian and Ranch Dressing

Choice of three entrees: \$34.95

- Pan Seared King Salmon, White Cranberry Reduction
- Chicken Diablo, Linguine, Tomato Cream, Prosciutto, Artichoke, Spinach
- Braised Short Ribs, Pearl Onions, Cabernet Dem-Glaze
- Roasted Vegetable Pappardelle, Chardonnay-Lemon Herb Sauce
- Carved Certified Angus Prime Rib **\$5.00 additional charge per person**

Choice of two starches:

- Wild Artisan Rice
- Roasted Garlic Mashed Potatoes
- Roasted Rosemary Red Potatoes
- Pasta with Marinara

Choose one Vegetable:

- Sautéed Seasonal Vegetables
- Grilled Asparagus
- Vegetable Caponata

Choice of one dessert

- New York Style Cheesecake, Fresh Berries
- Chocolate Decadence Cake, Chocolate Ganache Sauce

Site Fee For Private Use: \$300 for Patio, \$500 for Patio and Garage Combination

Fresh White Linen Option: \$50 **20% Gratuity and Tax added to final bill**