



Banquet Buffet or Plated Menu Options (30 person minimum)

***Includes Napa Artisan Green Salad with White Balsamic Vinaigrette & Fresh French Baguettes*

Choice of three entrees: \$34.95 for Buffet, two entrees for Plated

- Pan Seared King Salmon, Citrus Fennel Sauce
- 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 one 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 or Dining Room, \$500 for Patio and Garage Combination

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