

Banquet Menu

We can accommodate from 20 to 100 guests and provide a comfortable, casual atmosphere with amazing meals at a great price

Mushroom Burgundy Tri Tip Seasoned tri tip cooked slow and low and covered in a
sweet mushroom burgundy wine sauce. Served with roasted potatoes in a rosemary
infused olive oil, a mixed medley of seasonal vegetables, spring mix salad and dinner roll
Sweet Glazed Pork Roast with Pistachios Slow cooked pork loin stuffed with pistachios
and garlic then marinated and basted with a sweet sherry, honey & cinnamon glaze.
Served with roasted potatoes in a rosemary infused olive oil, a mixed medley of seasonal
vegetables, a spring mix salad and dinner roll
<u>Prime Rib</u> Tender seasoned and slow cooked prime rib served with roasted potatoes in
a rosemary infused olive oil, a mixed medley of seasonal vegetables, spring mix salad
and dinner roll
Herb crusted Chicken Breast Marinated in fresh herbs and olive oil then baked to
perfection and served with roasted potatoes in a rosemary infused olive oil, a mixed
medley of seasonal vegetables, a spring mix salad and dinner roll
Roasted Garlic Turkey Slow roasted turkey breast basted with a rich butter and garlic
sauce. Served with garlic mashed potatoes, bacon almond green beans, spring mix salad
and dinner roll

<u>asagna</u> lasty nomemade four cheese and meat lasagna served with Caesar salad and
bread stick
Pulled Pork Sandwich Slow cooked and smothered in sweet Kinders BBQ sauce served on a French roll with Baked beans and Cole Slaw
erved off a French Toll with baked bears and cole slaw
<u>aco Bar</u> Make it the way you like it with a variety of fresh toppings, corn and flour
ortillas, refried beans and seasoned ground beef. Served with guacamole, sour
ream, salsa and tortilla chips. *Substitute chicken

All meals include coffee, tea or soda. All food and beverage items are subject to an 18% service charge and applicable sales tax

Meals served buffet style