



Holiday Menu for Banquets

First Course Choices-

Lobster Chowder

With White Corn and Manchego Crouton

Winter Baby Greens Salad

With Roasted Pecans, Sherry Vinaigrette
& Baked Goat Cheese

Entree Choices

Select two to be offered that evening

Baked Atlantic Salmon

With Mustard Rosemary Sauce and fried julienne sweet potatoes

Flat Iron Steak

With Caceres Red Wine Reduction & Shallot Confit

Baked Chicken Breast

Free Range Chicken with artichoke hearts, Kalamata olives
and Lemon Herb Sauce

Dessert

Pumpkin & White Chocolate Bavarian Cream Cake

With Caramel Mocha Sauce

\$24.95 lunch, ask your banquet coordinator about lunch minimums

\$29.50 dinner, must be seated before 6:30 pm

Plus tax, tips & drinks