

## Small Bite Platters

..... serves 25 guests .....

**Spinach Artichoke Dip \$45**  
Homemade spinach artichoke dip served with celery, carrots and French bread

**Hummus and Pita \$45**  
Choice of hummus (red pepper, poblano or garlic) served with pita bread

**Teriyaki Meatballs \$50**

**Cheese board \$90**  
Variety of cheeses served with fruit and crackers

**Prawn Cocktail \$95**  
Prawns served with horseradish cocktail sauce

**Ahi Tuna market price**  
Sesame coated ahi tuna seared, served with wasabi and soy sauce

## Luncheon Party Options

..... served buffet style, priced per person .....

Choice of one side. Side Options include garden salad, pasta salad, garlic mashed potatoes or soup.

**Herb Chicken Salad Croissant \$8**

**Roasted Turkey Croissant \$8**

**Seafood Chowder \$9**

**Prime Rib Dip Sandwich \$9**

## Dinner Party Options

..... served buffet style, priced per person .....

Choice of two side dishes, plus choice of soup or salad. Side options include rosemary red potatoes, garlic mashed potatoes, grilled seasonal vegetables and rice pilaf. Soups and Salads: Salad options include House or Caesar, speak with event coordinator about soup options.

**Apple Pork Loin \$24**  
Slow roasted pork loin drizzled with apple brandy sauce

**Dijon Herb Chicken \$24**  
Grilled chicken breast drizzled with spike thyme and rosemary honey

**Shrimp Scampi \$29**  
Sautéed shrimp, heirloom tomatoes, shallots, mushrooms tossed in garlic white wine butter sauce

**Salmon \$29**  
Grilled salmon topped with sliced lemon, fresh dill and pink Himalayan sea salt

**Prime Rib \$29**  
House smoked prime rib with horseradish crème

## Dessert

..... priced per serving .....

**Bread Pudding, Cheesecake, Chocolate Cake \$5**

All beverages are priced separately, full bar is available with cocktails, beer and wine.

18% service fee will be added to final bill.