



BLUE PRYNT

Restaurant & Bar

815 11th Street, Sacramento CA 95814 (916) 492-2969

Located in the heart of downtown Sacramento, the Blue Prynt is adjacent to the Sutter House Best Western, and in the shadow of the CA EPA building. The Blue Prynt is within close proximity to many of Sacramento's major attractions and venues, including the State Capitol, the Convention Center, Memorial Auditorium, the new King's Arena, Old Town, State Railroad Museum, Music Circus, IMAX, and the Wells Fargo Pavilion.

Blue Prynt is a unique facility with over 10,000 square feet on two levels featuring restaurant, bar and banquet room on the restaurant level and our large Blue Prynt Banquet Room located above the restaurant.

Blue Prynt Banquet Services are designed to cater to small intimate gatherings of 10 - 25 guests, receptions for 100+ guests with buffet or plated meals, and up to 350 guests with a restaurant buyout.

The Boardroom Intimate square room between the kitchen and the bar area on the restaurant floor; it can seat comfortably 25 for a plated menu or entertain up to 35 for a social mixer.

Blue Prynt Banquet Room A truly one of a kind 1750 sq. ft. banquet room space located above the restaurant with both elevator and stair access. Unique in its open air design and self-containment, it features a French door designed window and balcony, vaulted ceiling with chandeliers, exposed beams, skylight windows, a natural wood dance floor, DJ booth, audio visual built-ins, private restrooms and a full bar. The Blue Prynt Banquet Room can comfortably seat 100+ guests for receptions, conferences, corporate events and other event celebrations.

Blue Prynt Restaurant Buyout The entire restaurant and banquet rooms are available with proper planning for parties in excess of 200 and up to 350 guests.

Blue Prynt Restaurant kitchen, bar and wait staff welcome all types of special events and are well trained in customer service excellence. Our team, our food, and our value speak for themselves, and will ensure a most memorable experience. We look forward to your hosting of your special event at Blue Prynt.

TO PLAN YOUR BLUE PRYNT EVENT CONTACT:
(EMAIL: BANQUETS@BLUEPRYNTSACRAMENTO.COM)
PHONE: (916) 492-2969

September 2014



BLUE PRYNT

Restaurant & Bar

Blue Prynt BANQUET FACTS AND INFORMATION

MENU: Our chef has prepared a special selection of exceptional fare in the form of group menus based on our unique new American cuisine. The menus have been presented to you for ease of selection, and the price includes salad and sides. Beverages and desserts are additional. Prices do not include the required sales tax and mandatory service charge for large parties. Menu prices and availability are subject to seasonal changes.

Selection - To ensure the success of your event, menu selection must be confirmed seven (7) days prior to the event.

Guest Count - Final Guest count is due no later than 72 hours prior to the event date.

Special Menu items - We offer gluten free, vegetarian, vegan, and dairy free menu items for those with special diets.

ROOM MINIMUMS: The Blue Prynt Restaurant & Bar prefers not to charge for its banquet rooms. Instead we have established food and beverage purchase minimums for each of our rooms. These amounts differ by room, time, day of week, and season of the event. If the minimums are not met, a room charge will be added to the final bill to meet the agreed upon minimum. Taxes and service charge do not count toward the food and beverage minimum. All minimums require no less than a 70/30 ratio of pre-ordered food to alcoholic beverages (drink tickets).

DEPOSIT: To secure an event at the Blue Prynt Restaurant & Bar a deposit is required. Credit cards will be charged for the deposit amount unless other arrangements have been made. The deposit is the reservation confirmation that your date, time and room has been secured. Deposits are fully refundable up to 14 days prior to the event (extenuating circumstances will be considered inside of 14 day window if necessary).

CONFIRMATION AND GUARANTEE: Blue Prynt Restaurant & Bar considers the event both confirmed and guaranteed upon receipt of the deposit and return of a signed BEO (Banquet Event Order) detailing the elements of the event.

CANCELLATION: Guests may cancel their reservation / event by written notice to the Banquet Coordinator at any time. Cancellations made within 14 days of the event will forfeit their deposit in lieu of the lost opportunity cost and planning efforts to date (we cannot resell the event date and time within that short period).

September 2014



BLUE PRYNT

Restaurant & Bar

BEVERAGE SERVICE: The Blue Prynt Restaurant & Bar offers a wide selection of non-alcoholic beverages, premium wines, beer and cocktails. Non-alcoholic beverages are available without limit with the Banquet Menu for \$2.00 per guest. All other beverages are purchased on a per drink basis or per bottle opened. Drink tickets are available for Banquet event purchase. These are pre-ordered for the purpose of minimum qualification or host sponsorship of alcoholic beverages. Drink tickets can be ordered for \$5 each (regular) or \$8.50 each (premium). Each regular ticket is redeemable for a domestic beer, house wine or well drink. Each premium ticket is redeemable for a craft or import beer, premium or reserve wine, or top shelf spirits (ex. Maker's mark, Grey Goose, etc.) Bar Minimum – If there is a dedicated bartender for the event and the bar bill totals less than \$350, a \$100 set up fee will be added to the bill.

Blue Prynt Restaurant & Bar offers an extensive and exciting list of California and International wines available for your event. If you choose to bring your own wine, the corkage fee is \$10 per 750ml bottle.

DECORATIONS: You may hang items on the walls so long as it does not leave a permanent mark (approved adhesives only). Items may not be hung from the exposed beams or chandeliers. We do not allow open flame candles, but LED candles are fine. Pre-event decorating time (up to one hour) must be planned and arranged in advance with the Banquet Coordinator.

AUDIO-VISUAL: The Blue Prynt Banquet Services offers use of projection screens, sound system, wireless microphones and an LED Projector (if required) for a flat rental fee of \$50. A DJ Booth is available in the Blue Prynt Banquet Room. Event DJs are required to use their own equipment at the event. Other audio-visual support is available including conference calling, special lighting, photo booth, etc., through third party vendors.

PARKING: Blue Prynt Restaurant & Bar has dedicated parking spaces, and full use of the Sutter House Best Western parking garage adjacent to our property for event parking.

LOST AND FOUND: Blue Prynt Restaurant & Bar is not responsible for damage or loss of any items, merchandise or articles stored or left on the premises prior to, during or following the event.

PAYMENT AND GRATUITY: All hosted events will be detailed by item and tabulated on one invoice and presented to you for your verification, signature and payment at the end of the event. The final invoice will reflect the deposit, minimum qualification or charge, total food and beverage, any add-on services, 8.5% sales tax and a 20% (mandatory) service charge for large parties. Payment is due in full on the day of the event.

DIRECTIONS: Please go to our website, www.bluepryntssacramento.com for location and custom map quest directions.



BLUE PRYNT

Restaurant & Bar

Which event style is best suited for my event?

APPETIZER RECEPTION

Appetizer Receptions are great for casual events, after hour mixers, birthday celebrations or just catching up with old friends. For an appetizer reception, choose from our plentiful selection of appetizers, fresh displayed platters and desserts! Appetizer receptions keep your guests mingling and on their feet. Approximately 6-8 pieces per person provides a light reception, while 10-12 pieces per person feels more like a meal.

BUFFET STYLE MENUS

Let the ease of a buffet style dining make your event even easier to plan. With our wide range of buffet style dinners, choose between 2-3 entrée selections per lunch or dinner along with appetizers, salads, seasonal vegetables, mashed potatoes and more. Buffet style meals provide your guests with more to choose from and more to try! A buffet style meal requires a minimum of 35 guests.

PLATED LUNCH AND DINNER MENUS

Choose entrées suited for your guests needs. With options from Blackened Pork Sandwich and Halibut Fish and Chips to Chicken Cordon Bleu and Prime Rib, you have a choice of three entrée selections. Plated meals serve as a formal added touch to your event and are available for all size parties. Along with your guests' RSVP, be sure to obtain each guest's entrée preference. Your entrée selection final count is due three (3) business days, (72 hours) prior to your event

BEVERAGES AND DESSERTS

Do not forget to add \$2.00 per guest for unlimited non-alcoholic beverage service including fountain sodas, fresh brewed ice tea, lemonade and water. A Coffee and Tea station is available for \$50 and includes regular and decaffeinated coffee as well as regular and assorted herbal teas.

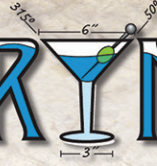
Ask about our Specialty beverages, Wine, Champagne and Specialty drink table menu and service.

In addition, complete a full course offering for your guests with a beautifully presented dessert to accompany each entrée or our dessert platter for your buffet presentation.

A cake cutting and plating fee of \$1.50 per guest will be assessed when appropriate. You may bring in your own dessert(s) with prior approval.

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Restaurant & Bar



BANQUET MENU

~ Hors d'oeuvres by the Dozen ~

Sliders: Beef, Salmon or BBQ pork

Chicken Parmesan Skewers with ranch dipping sauce

Chicken Wings ~ Buffalo or BBQ served with ranch and bleu cheese dressing

Meatballs topped with a sweet marinara sauce

Thai Chile Crab Cakes with cilantro aioli and topiko roe*

Ahi Tartare in a crispy wonton boat

*Lemon Poached Prawns served with a shot of cocktail sauce
and fresh horseradish*

*Mini Mushroom Baskets ~ phyllo dough stuffed with a mix of
Dragon Gourmet Mushrooms and goat cheese*

Oysters on the Half Shell served with a spicy pineapple sauce

Corn dogs ~ Lit'l Smokies hand breaded with our house made batter

Grilled Filet Mignon on a toast point topped with horseradish havarti

Smoked Salmon Crêpes ~ citrus smoked salmon in house made crêpes

\$27.50 per dozen

** Contains Raw Egg*

September 2014

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Restaurant & Bar

~BANQUET PLATTERS~

Platters are designed to accommodate 20-25 people

Fresh Fruit Display... \$85

a fresh cut selection of melons and berries

Cheese Platter... \$90

horseradish havarti, brie, creamy goat and a selection of domestic cheeses

Seasonal Vegetable Display... \$65

an assortment of fresh cut vegetables

Caprese Platter... \$55

sliced roma and fresh mozzarella drizzled with sweet honey and balsamic gastrique

Antipasto Tray... \$80

grilled squash, zucchini, tomatoes and red bell peppers, sliced salami and prosciutto, marinated artichokes, goat cheese and basil pesto

Kettle Chips... \$50

kettle chips topped with a sweet honey balsamic gastrique, bleu cheese, and Thai basil

Calamari... \$65

*spicy parmesan breading with cocktail sauce and malt vinegar aioli**

Sampler Platter... \$60

crab & cream cheese filled jalapeños, taquitos, onion rings, and sweet potato fries

Bruschetta... \$55

avocado, tomato, red onion, Thai basil and garlic served with toasted house made rosemary garlic bread

Sandwich Platter... \$90

club sandwich, caprese panini, deli panini, pork tenderloin sandwich, buffalo caesar wrap*

Dessert Display... \$125

(1 dozen each of 7 items)

dark chocolate dipped strawberries, fruit tarts, brownies, cheesecake, éclairs, chocolate decadence cake and cookies

** Contains Raw Egg*
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BLUE PRYNT
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BANQUET MENU
LUNCH BUFFET No. 1

STARTERS

Includes Fresh House Made Bread

PLEASE SELECT TWO

Fresh Fruit Display

Vegetable Tray

Mixed Green Salad

Caesar Salad*

Spinach Salad

Red Pepper Pesto Penne Pasta

SANDWICH BUFFET

*Shaved Tri-Tip, Salami, Smoked Turkey, Black Forest Ham, Prosciutto,
Cherry Wood Smoked Bacon*

*Green Leaf Lettuce, Roma Tomatoes, Sliced Red Onion, House-Made Guacamole,
Mayo, Dijon Mustard*

Hoagie, Sourdough, Wheat, House-Made Rosemary Garlic

Swiss, Pepperjack, Cheddar, Horseradish Havarti

\$18.99 PER PERSON PLUS SALES TAX AND SERVICE CHARGE
ADD \$2.00 PER PERSON FOR NON-ALCOHOLIC BEVERAGE SERVICE
SEE BANQUET DESSERT MENU FOR FULL COURSE OFFERING

** Contains Raw Egg*
September 2014



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Restaurant & Bar

BANQUET MENU

LUNCH BUFFET NO. 2

Includes Fresh House Made Bread

STARTERS

PLEASE SELECT TWO

*Mixed Green Salad
Spinach Salad
Caesar* Salad
Caprese Salad
Pasta Salad*

*Parmesan Chicken Skewers
Fresh Fruit Display
Sampler Platter
Vegetable Tray
Cheese Platter*

SIDE DISHES

PLEASE SELECT TWO

*Fresh Seasonal Vegetables
Basmati and Wild Rice*

*Bleu Cheese Mashed Potatoes
Sautéed Green Beans*

ENTRÉES

PLEASE SELECT TWO

*Grilled Tri-Tip with a bold bordelaise sauce
Roasted Pork Loin with an apple cranberry chutney
Grilled Chicken on a bed of fettuccini with creamy alfredo
Grilled Salmon with rosemary cream sauce
Handmade Meatloaf stuffed with horseradish havarti and bacon
Mesquite - Smoked Chicken Breast with a rosemary cream sauce
Chicken Parmesan with sweet marinara sauce on fettuccini noodles
Cheese Tortellini tossed with a creamy basil pesto sauce*

\$24.99 PER PERSON PLUS SALES TAX AND SERVICE CHARGE
ADD \$2.00 PER PERSON FOR NON-ALCOHOLIC BEVERAGE SERVICE
SEE BANQUET DESSERT MENU FOR FULL COURSE OFFERING
(MINIMUM OF 35 GUESTS)

** Contains Raw Egg*
September 2014

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Restaurant & Bar



BANQUET MENU

PLATED LUNCH No. 1

Includes Fresh House Made Bread

PLEASE SELECT ONE

Mixed Green Salad

Caesar Salad*

PLEASE SELECT THREE

CHICKEN CLUB ~ *grilled chicken breast, green leaf lettuce, roma tomatoes, swiss cheese, cilantro aioli*, and cherry wood smoked bacon on three slices of sourdough*

BUFFALO CAESAR* WRAP ~ *hand breaded chicken strips in spicy buffalo sauce, tossed with a house made Caesar* salad, wrapped in a warm flour tortilla*

BLACKENED PORK SANDWICH ~ *grilled pork tenderloin served with sautéed jalapeños, tomatoes, crispy cherry wood smoked bacon, cream cheese, Thai chili aioli* and green leaf lettuce on a hoagie bun*

HALF POUND BURGER ~ *fresh ground beef hand pressed and seasoned, served with sliced pickles, green leaf lettuce, tomato, red onion, and thousand island dressing on a house made burger bun*

EGGPLANT PARMESAN ~ *parmesan and panko breaded eggplant pan seared and oven roasted served with sweet marinara sauce and fresh mozzarella cheese on a hoagie bun*

CHEF SALAD ~ *romaine lettuce topped with sliced salami, turkey, cheddar cheese, black olives, diced tomatoes, and avocado, with bleu cheese dressing*

SALMON SANDWICH ~ *grilled salmon with spring mix lettuce, dill caper dressing, tomato, red onion, cucumber, and feta cheese served open face with house made rosemary garlic bread*

RUBEN SANDWICH ~ *shaved corn beef, sour kraut, swiss cheese, and thousand island dressing on rye bread*

\$21.99 PER PERSON PLUS SALES TAX AND SERVICE CHARGE

ALL SANDWICHES COME WITH PLAIN KETTLE CHIPS

ADD \$2.00 PER PERSON FOR NON-ALCOHOLIC BEVERAGE SERVICE

SEE BANQUET DESSERT MENU FOR FULL COURSE OFFERING

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September 2014



BLUE PRYNT
Restaurant & Bar

BANQUET MENU

PLATED LUNCH No. 2

Includes Fresh House Made Bread

PLEASE SELECT ONE

Mixed Green Salad

Spinach Salad

Caesar Salad*

PLEASE SELECT THREE

FILET MIGNON SANDWICH ~ *grilled beef tenderloin topped with horseradish havarti, onions and sautéed mushrooms served on a hoagie bun*

FISH AND CHIPS ~ *pollock filet hand breaded in a cayenne and cumin seasoning, served with malt vinegar aioli**

SALMON SANDWICH ~ *grilled salmon with spring mix lettuce, dill caper dressing, tomato, red onion, cucumber, and feta cheese served open face with house rosemary garlic bread*

CHICKEN PARMESAN ~ *parmesan and panko breaded chicken, pan seared and oven roasted, served with sweet marinara sauce and fresh mozzarella cheese on a hoagie bun*

SHRIMP SCAMPI ~ *sautéed shrimp with lemon caper butter sauce, tossed in linguine pasta*

HALIBUT SALAD ~ *poached halibut atop chopped romaine lettuce with fresh strawberries, kiwi, jalapeño marinated mango and feta cheese served with strawberry vinaigrette*

NICOISE SALAD ~ *lettuce topped with sliced nicoise olives, french beans, eggs, tomatoes, and grilled salmon with a light tarragon vinaigrette*

CHICKEN & MUSHROOM RISOTTO ~ *grilled chicken, royal trumpet, shiitake, and oyster mushrooms from Dragon Gourmet Mushrooms sautéed with sweet shallots, and fresh chopped garlic in a creamy lemon thyme risotto*

\$26.99 PER PERSON PLUS SALES TAX AND SERVICE CHARGE

ALL SANDWICHES COME WITH PLAIN KETTLE CHIPS

ADD \$2.00 PER PERSON FOR NON-ALCOHOLIC BEVERAGE SERVICE

SEE BANQUET DESSERT MENU FOR FULL COURSE OFFERING

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Restaurant & Bar

BANQUET MENU

DINNER BUFFET NO. 1

Includes Fresh House Made Bread

STARTERS

PLEASE SELECT TWO

- | | |
|--------------------------|---------------------------------|
| <i>Mixed Green Salad</i> | <i>Parmesan Chicken Skewers</i> |
| <i>Spinach Salad</i> | <i>Fresh Fruit Display</i> |
| <i>Caesar* Salad</i> | <i>Sampler Platter</i> |
| <i>Caprese Salad</i> | <i>Vegetable Tray</i> |
| <i>Pasta Salad</i> | <i>Crab Cakes</i> |
| | <i>Cheese Platter</i> |

SIDE DISHES

PLEASE SELECT TWO

- | | |
|---|------------------------------------|
| <i>Fresh Seasonal Julienne Vegetables</i> | <i>Bleu Cheese Mashed Potatoes</i> |
| <i>Basmati and Wild Rice</i> | <i>Risotto</i> |
| | <i>Sautéed Green Beans</i> |

ENTRÉES

PLEASE SELECT TWO

- Grilled Tri-Tip with a bold bordelaise sauce*
- Grilled Salmon*
- Shrimp Scampi with fettuccini*
- Mediterranean Stuffed Pork Loin with artichokes, olives and tomatoes*
- Cilantro Chicken*
- Chicken and Mushroom Risotto*

\$24.99 PER PERSON PLUS SALES TAX AND SERVICE CHARGE
ADD \$2.00 PER PERSON FOR NON-ALCOHOLIC BEVERAGE SERVICE
SEE BANQUET DESSERT MENU FOR FULL COURSE OFFERING
(MINIMUM OF 35 GUESTS)

** Contains Raw Egg*
September 2014



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BANQUET MENU

DINNER BUFFET No. 2

Includes Fresh House Made Bread

STARTERS

PLEASE SELECT THREE

Poached Shrimp served in a shot glass of cocktail sauce
Ahi Tartare in a wonton shell

Mixed Green Salad

Caesar Salad*

Vegetable Tray

Caprese Platter

Antipasto Platter

Fresh Fruit Display

Parmesan Chicken Skewers

Mini Mushroom Baskets

Crab Cakes

Oysters

SIDE DISHES

PLEASE SELECT TWO

Fresh Seasonal Julienne Vegetables
Basmati and Wild Rice

Risotto

Bleu Cheese Mashed Potatoes
Sautéed Green Beans

ENTRÉES

PLEASE SELECT TWO

Baby Back Ribs

Salmon

Shrimp Scampi

Chicken Cordon Bleu served with a tarragon cream sauce

Mahi Mahi

Slow Roasted Prime Rib (add \$100 for a Carving Station)

\$29.99 PER PERSON PLUS SALES TAX AND SERVICE CHARGE
ADD \$2.00 PER PERSON FOR NON-ALCOHOLIC BEVERAGE SERVICE
SEE BANQUET DESSERT MENU FOR FULL COURSE OFFERING
(MINIMUM OF 35 GUESTS)

** Contains Raw Egg*
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BANQUET MENU

PLATED DINNER No. 1

Includes Fresh House Made Bread

PLEASE SELECT ONE

Mixed Green Salad

Caesar Salad*

PLEASE SELECT THREE

CHICKEN & MUSHROOM RISOTTO ~ *grilled chicken, royal trumpet, shiitake, and oyster mushrooms from Dragon Gourmet Mushrooms sautéed with sweet shallots, and whole roasted garlic in a creamy lemon thyme risotto*

TRI-COLORED CHEESE TORTELLINI ~ *cheese tortellini tossed with a creamy basil pesto sauce*

MEATLOAF ~ *handmade meatloaf with horseradish havarti and cherry wood smoked bacon served with bleu cheese bacon mashed potatoes and seasonal vegetables*

ROASTED PORK ~ *roast pork loin served with basmati and wild rice, seasonal vegetables and an apple cranberry chutney*

CHICKEN ALFREDO ~ *grilled chicken breast served on a bed of creamy alfredo and fettuccini pasta*

CHICKEN PARMESAN ~ *hand breaded chicken breast with panko and parmesan, served with fettuccini and sweet marinara*

FLAT IRON STEAK ~ *a juicy grilled 10 ounce steak served with bleu cheese mashed potatoes and sautéed seasonal vegetables*

SALMON ~ *fresh grilled salmon served with basmati and wild rice pilaf, seasoned vegetables and a rich tarragon cream sauce*

\$26.99 PER PERSON PLUS SALES TAX AND SERVICE CHARGE
ADD \$2.00 PER PERSON FOR NON-ALCOHOLIC BEVERAGE SERVICE
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Restaurant & Bar

BANQUET MENU

PLATED DINNER NO. 2

Includes Fresh House Made Bread

PLEASE SELECT ONE

Mixed Green Salad

*Spinach Salad
Soup*

Caesar Salad*

PLEASE SELECT THREE

BABY BACK RIBS ~ a rack of tender pork ribs served with a spicy BBQ sauce, bleu cheese mashed potatoes and seasonal vegetables

CHICKEN CORDON BLEU ~ black forest ham and swiss cheese stuffed chicken breast served with a basmati and wild rice pilaf accompanied by a Thai basil ratatouille

KING OF NEW YORK STEAK ~ 9 ounce choice cut strip loin served with bleu cheese mashed potatoes, seasonal vegetables topped with a crown royal and king trumpet mushroom chasseur sauce

HALIBUT & CHIPS ~ fresh halibut filet hand breaded in a cayenne and cumin seasoning, served with malt vinegar aioli* and balsamic, bleu cheese and basil kettle chips

BLACKENED SHRIMP SCAMPI ~ jumbo shrimp coated in blackening spice sautéed in a lemon butter white wine sauce with fresh garlic, capers, and tomatoes all on a bed of linguine pasta

RAINBOW TROUT ~ cilantro pesto and panko dusted pan roasted trout, served with parmesan polenta and seasonal vegetables

\$33.99 PER PERSON PLUS SALES TAX AND SERVICE CHARGE
ADD \$2.00 PER PERSON FOR NON-ALCOHOLIC BEVERAGE SERVICE
SEE BANQUET DESSERT MENU FOR FULL COURSE OFFERING

* Contains Raw Egg
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Restaurant & Bar

BANQUET MENU

PLATED DINNER NO. 3

Includes Fresh House Made Bread

PLEASE SELECT ONE

Mixed Green Salad

*Spinach Salad
Soup*

Caesar Salad*

PLEASE SELECT THREE

FILET MIGNON ~ 9 oz. choice cut bacon wrapped filet served with bleu cheese mashed potatoes and seasonal vegetables

PAN SEARED SCALLOPS ~ pan seared and oven roasted sea scallops served with a lemon thyme risotto, seasonal vegetables and a caramel apple butter sauce

DUCK BREAST ~ pan seared and oven roasted maple leaf duck breasts served with parmesan polenta seasonal vegetables and a cranberry red wine reduction

PRIME RIB ~ 12 oz. cut of slow roasted prime rib served with bleu cheese mashed potatoes and seasonal vegetables

SURF & TURF ~ grilled 6 oz. bacon wrapped filet mignon, 3 crab stuffed shrimp, parmesan polenta, seasonal vegetables and a rich hollandaise sauce

RACK OF LAMB ~ grilled rack of lamb, honey roasted dipped, served with bleu cheese mashed potatoes, seasonal vegetables and a side of mint jelly

GRILLED BONE IN PORK CHOP ~ caramelized onion and bleu cheese encrusted pork chop served with a parmesan polenta and seasonal vegetables

\$39.99 PER PERSON PLUS SALES TAX AND SERVICE CHARGE
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BANQUET MENU
~ DESSERTS ~

Phyllo Flower

a baked cinnamon and sugar dusted phyllo flower served with french vanilla ice cream, caramel sauce, fresh strawberries and whipped cream...\$5

Baked Alaska

french vanilla ice cream gelato atop a white sponge cake and surrounded by Italian meringue baked and served with white peach purée...\$5

Seasonal Cobbler

fresh fruit with brown sugar and oatmeal...\$5

Crème Brûlée

(quantities of 35 or less only)

classic crème brûlée served with a white chocolate chip cookie...\$5

Chocolate Dipped Strawberries

dark chocolate dipped strawberries ...\$5

Cheesecake

sweet cream cheesecake with a graham cracker crust...\$4

Chocolate Decadence Cake

A flourless cake with Belgium chocolate...\$4

French Vanilla Ice Cream

a single scoop...\$4

Dessert Display

(1 dozen each of 7 items)

dark chocolate dipped strawberries, fruit tarts, brownies, cheesecake, éclairs, chocolate decadence cake and cookies...\$125