

Silver
D3-4

\$24.95-\$30.95 per person + 7% tax & 18% Gratuity

SILVER BANQUET DINNER MENU PACKAGE 3 - 4 COURSE MENU

FIRST COURSE - APPETIZERS

Please Choose Two-Three Items

Chicken Skewers
Grape Leaves

Cheese Quesadillas
Mozzarella Cheese Sticks

Meatballs
Cucumber Cups

SECOND COURSE - SALAD

House Salad with Balsamic Vinaigrette

THIRD COURSE - ENTREE

Please Choose One Item From Each Category

*Vegetarian Option Available Upon Request

CHICKEN

Chicken Parmigiana
Tomato Pomodoro

Woodfire Grilled Chicken Breast
Mushroom Bordelaise

Chicken Piccata

Lemon Caper Buerre Blanc

SEAFOOD

Blackened Tilapia
Corn and Black Bean Salsa

Broiled or Fried Cod
Lemon Buerre Blanc or Tartar Sauce

Broiled Flounder

Lemon Buerre Blanc

MEAT

Black Angus Top Sirloin
Bourbon Demi Glaze

Black Angus Chopped Sirloin
Mushroom Bordelaise

Meatloaf

Beef, Pork & Veal Meatloaf

ENTREE SIDE OPTIONS

Please Choose Two Sides For Each Entree

Mashed Potatoes
Home Fries

Basmati Rice
Green Beans

California Medley
Broccoli

FOURTH COURSE - DESSERT

Includes Both Items

Chocolate Cake
New York Cheesecake

Includes Beverages - Soft Drinks and Iced Tea

Additional Charges:

Hot Beverages- Coffee and Hot Tea
International Coffee and After Dinner Beverages
Liquor, Beer & Wine Packages Available
Dessert Packages & Viennese Table
Room Decoration Packages

*Gold and Platinum Menu Options Available

Concepts By Vasilios



*Gold
D3-4*

\$28.95-\$35.95 per person + 7% tax & 18% Gratuity

GOLD BANQUET DINNER MENU PACKAGE 3 - 4 COURSE MENU

FIRST COURSE - APPETIZERS

Please Choose Two - Three Items

Chicken Skewers
Bruschetta

Calamari
Spinach Pie

Buffalo Wings
Wrapped Asparagus

SECOND COURSE - SALAD

Please Choose Two Items

House Salad

Caesar Salad

Greek Salad

THIRD COURSE - ENTREE

Please Choose One Item From Each Category

*Vegetarian Option Available Upon Request

CHICKEN

Chicken Cordon Bleu
Smoked Ham and Swiss

Bone In Stuffed Chicken
Goat Cheese

Chicken Piccata
Lemon Caper Buerre Blanc

SEAFOOD

Woodfire Grilled Salmon
Chardonnay Buerre Blanc

Blackened Mahi Mahi
Mango Mandarin Salsa

Pan Seared Trout
Lemon Buerre Blanc

MEAT

Bone In Pork Chop
Bourbon Demi Glaze

Black Angus Ribeye
Mushroom Bordelaise

Black Angus Petite Filet
Mushroom Bordelaise

ENTREE SIDE OPTIONS

Please Choose Two Sides For Each Entree

Mashed Potatoes
Rosemary Roasted Potatoes
Idaho Baked Potato

Basmati Rice
Creamy Risotto
Wild Rice

Green Beans
Asparagus
California Medley

FOURTH COURSE - DESSERT

Please Choose Two Items

Chocolate Cake

New York Cheesecake

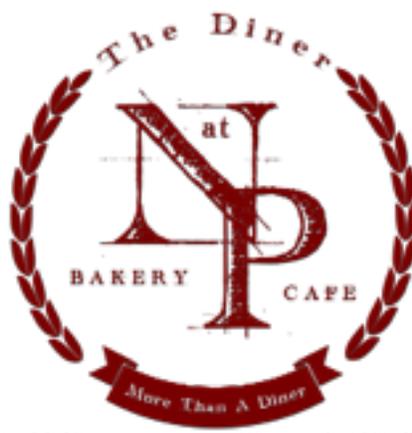
Tiramisu

Includes Beverages - Soft Drinks and Iced Tea

Additional Charges :

Hot Beverages- Coffee and Hot Tea
International Coffee and After Dinner Beverages
Liquor, Beer & Wine Packages Available
Dessert Packages & Viennese Table
Room Decoration Packages

*Platinum and Diamond Menu Options



Platinum D 3-4

\$32.95-\$39.95 per person + 7% tax & 18% Gratuity

PLATINUM BANQUET DINNER MENU PACKAGE 3 - 4 COURSE MENU

FIRST COURSE - APPETIZERS

Please Choose Two - Three Items

Beef Skewers
Bruschetta

Bacon Wrapped Scallops
Calamari

Crabmeat Mushrooms
Rosemary Shrimp

SECOND COURSE - SALAD

Please Choose Two Items

House Salad

Caesar Salad

Greek Salad

Iceberg Wedge

THIRD COURSE - ENTREE

Please Choose One Item From Each Category

*Vegetarian Option Available Upon Request

CHICKEN

Chicken Cordon Bleu
Smoked Ham and Swiss

Bone In Stuffed Chicken
Goat Cheese

Chicken Piccata
Lemon Caper Buerre Blanc

SEAFOOD

Herb Encrusted Red Grouper
Citrus Vinaigrette

Crabmeat Stuffed Flounder
Lemon Caper Buerre Blanc

Woodfire Grilled Salmon
Maple Glaze

MEAT

Black Angus Prime Rib
Horseradish Cream Sauce

Black Angus 8oz Filet
Mushroom Bordelaise

Surf and Turf
6oz Filet & Crab Stuff Flounder

ENTREE SIDE OPTIONS

Please Choose Two Sides Per Entree

Mashed Potatoes
Rosemary Roasted Potatoes
Idaho Baked Potato

Basmati Rice
Creamy Risotto
Wild Rice

Haricot Vert
Asparagus
California Medley

FOURTH COURSE - DESSERTS

Please Choose Two Items

Chocolate Cake

New York Cheesecake

Tiramisu

Includes Beverages - Soft Drinks and Iced Tea

Additional Charges:

Hot Beverages- Coffee and Hot Tea
International Coffee and After Dinner Beverages
Liquor, Beer & Wine Packages Available
Dessert Packages & Viennese Table
Room Decoration Packages

*Diamond Menu Options Available

Concepts By Vasilios



*Diamond
D3-4*

\$41.95-\$59.95 per person + 7% tax & 18% Gratuity

DIAMOND BANQUET DINNER MENU PACKAGE 3 - 4 COURSE MENU

FIRST COURSE - APPETIZERS

Please Choose Two - Three Items

Beef Skewers
Crab Cakes

Ahi Tuna Tataki
Seasonal Selection of Oysters

King Crab Legs
Baked Clams

SECOND COURSE - SALAD

Please Choose Two Items

Micro Greens

Organic Caesar

Organic Greek

Iceberg Wedge

THIRD COURSE - ENTREE

Please Choose One-Two Items From Each Category

*Vegetarian Option Available Upon Request

CHICKEN

Chicken Cordon Bleu
Smoked Ham and Swiss

Bone In Stuffed Chicken
Goat Cheese

Chicken Piccata
Lemon Caper Buerre Blanc

SEAFOOD

Chilean Sea Bass
Sherry Wine Reduction

Twin Lobster Tails
Lemon Butter Sauce

Crab Cakes
Bernaise Sauce

MEAT

22oz Cowboy Ribeye
Peppercorn Demi Glaze

Stuffed Veal Chop
Red Wine Demi Glaze

Surf and Turf
8oz Filet & Lobster Tail

ENTREE SIDE OPTIONS

Please Choose Two Sides Per Entree

Mashed Potatoes
Rosemary Roasted Potatoes
Idaho Baked Potato

Safron Basmati Rice
Shiitake Risotto
Wild Rice

Haricot Vert
Asparagus
Sauteed Spinach

FOURTH COURSE - DESSERT

Please Choose Three Items

Chocolate Cake
Chocolate Flourless Torte

Strawberry Cheesecake
Tiramisu

Bread Pudding
Cinnamon Apple Bars

Includes Beverages - Soft Drinks and Iced Tea

Additional Charges:

Hot Beverages- Coffee and Hot Tea
International Coffee and After Dinner Beverages
Liquor, Beer & Wine Packages Available
Dessert Packages & Viennese Table
Room Decoration Packages