

TABLE SERVICE DINNER ENTREE

• Price \$26-\$40

• Minimum of 50 Guests

SALAD

California Mixed Green

SIDE *choice of one*

Mashed Potatoes • Baked • Scalloped • Rice Pilaf

PLUS

Fresh Seasonal Vegetables, Hot Bread and Butter, Coffee,
Decaffeinated Coffee, Hot Tea and Iced Tea

ENTREE

Chef's Famous Lasagna	\$26.00
Choose Traditional Meat with Marinara Sauce or Vegetarian with Béchamel Sauce.	
Baked White Fish	\$26.00
Served with Lemon Butter	
Slow Roasted Chicken	\$26.00
Roasted with Light Seasoning.	
Chicken Ballantine	\$28.00
Baked Boneless Breast of Chicken stuffed with Seasoned Rice.	
Slow-Roasted Turkey Breast	\$28.00
Served with Home-made Cornbread Stuffing, Cranberry Sauce and Supreme Sauce.	
Chicken Marsala	\$28.00
Baked Boneless Chicken Breast with Marsala Wine Sauce.	
Chicken Fajitas	\$28.00
Served with Fresh Refried Beans, Spanish Rice and Corn Tortillas	
Chicken Piccata	\$28.00
Boneless Breast of Chicken in a White Wine, Lemon Butter Sauce with Capers	
Mediterranean Chicken	\$29.00
Boneless Breast of Chicken with artichokes, peppers and olives.	
Stuffed Pork Chops	\$30.00
Seasoned Stuffing inside Center-Cut Pork Chop.	
Roast Tri-tip	\$30.00
Thin-sliced, lean Tender Beef served with Bordelaise Sauce.	
Baked Salmon	\$31.00
Choice of: Hollandaise Sauce or Teriyaki Glaze	
Chicken Cordon Bleu	\$31.00
Boneless Breast Baked with Ham and Jack Cheese layered inside.	
Roast Tri-tip & Chicken Breast Combo	\$32.00
Sliced Roast Tri-tip and 1/2 of a Broiled Boneless Breast served with Mushroom Sauce.	
New York Cut Steak	\$34.00
Dinner cut—10 oz. Broiled Steak served with au jus.	
Prime Rib of Beef	\$35.00
Slow Roasted and served with au jus.	
Filet Mignon & Chicken Breast Combo	\$37.00
4 oz. Filet Mignon and 4 oz. Boneless Breast with Bordelaise Sauce.	
Filet Mignon	\$40.00
8 oz. Bacon Wrapped Filet served with Bordelaise Sauce.	

Plus 20% service charge and applicable CA Sales Tax.