

Banquet Menu

Choice of two entrees, one pasta, one potato, vegetable

ENTREES

Herb butter crumb chicken
Italian sausage with roasted peppers + onions
Slow roasted Angus sirloin
Chicken Piccata
Chicken Parmesan
Homemade meatballs with gravy/marinara/BBQ
Oven-roasted turkey breast/\$1
Lemon encrusted cod/\$2
Flambe of beef/\$3
Beef tenderloin/\$10

POTATO

Garlic parsley redskin
Au gratin
Garlic mashed with gravy
Redskin mashed
Oven-roasted redskin

PASTA

Penne Rigate with meat sauce or marinara
Alfredo
Pasta primavera
Rigatoni with palomino sauce
Bowtie pesto alfredo
Baked Lasagna: vegetarian or meat/\$5
Tortellini: meat sauce, marinara, or
pesto/\$4

VEGETABLE

Green bean almandine
California blend
Golden buttered corn
Glazed baby carrots
French marinated green beans with
toasted almonds
Fresh asparagus in a light butter sauce/\$2

Also Includes: 4 Hour room rental, Choice of black or white linens
A fresh garden salad with dressing, Warm rolls and Butter, Assorted
Soda, Coffee, and Hot tea

\$28.95 PER PERSON

All prices subject to an 20% service fee and a 6% sales tax