



# Breakfast | Lunch | Private Events

## Private Event Menus

### Appetizers

First selection \$8 per person, additional selections \$5 per person (with purchase of an entrée)

Sesame Chicken Skewers	Marinated in teryaki glaze with toasted sesame seeds
Almond Brie	Flaky pastry stuffed with sweet brie
Shrimp Cocktail	Served with lemon Aioli & house cocktail sauce
Fajita Crisps	Vegetarian or chicken with an avocado cilantro sauce
Parmesan Mushrooms	Stuffed with a blend of cheeses and bacon
Chicken Satay	Marinated chicken filet served with spicy peanut sauce
Salmon & Cucumbers	Flowers garnished with dill mayo

### Entrées

Priced per person for one Entrée, additional Entrées \$5 per person

#### Italian \$28

(Includes Caesar Salad and Garlic Bread)

Pasta Bolognese	Penne pasta, roasted garlic marinara meat sauce, caramelized onions, peppers, parmesan cheese
Chicken Alfredo	Fettuccini pasta, roasted garlic Alfredo sauce, chicken breast, mushrooms, diced tomatoes
Chicken Penne	Penne pasta sautéed with chicken, onions, garlic, and mushrooms in a light tomato cream sauce.
Farfalle Marinara	Farfalle pasta sautéed with fresh garlic and shallots in a tomato & basil marinara sauce. (Vegetarian)
Pasta ala Calabrese	Penne pasta, Italian sausage, bell peppers, red onions, mushrooms, roasted garlic marinara sauce.

#### Surf & Turf \$45

(Includes Spinach Salad and Hawaiin Sweet Rolls)

Spinach Salad	Fresh spinach, candied walnuts, gorgonzola cheese and raspberry balsamic dressing
Baked Salmon	With a citrus sesame cream sauce
Tri Tip	With sherry mushroom and creamy horseradish sauces
Grilled Vegetables	Italian squash, sweet peppers, green beans, asparagus, mushrooms, olive oil, fresh herbs
Rosemary Potatoes	Roasted baby potatoes with rosemary and brown butter

#### Mexican \$38

Creamy Verde Enchiladas	Jack cheese and green chilies in a sour cream sauce
Street Taco Bar	Chicken, and carne asada with onion, cilantro, cheese and avocado
Spanish Rice	With fresh garlic, tomatoes, and sweet onion
Whole Black Beans	Slow cooked in garlic and cilantro

#### "Jimmy" Buffet \$38

(Includes Hawaiin Sweet Rolls)

Spinach Salad	Fresh spinach, candied walnuts, gorgonzola cheese and raspberry balsamic dressing
Lemon Zest Chicken	Marinated and grilled served with a lemon zest cream and red pepper sauce
Pork Tenderloin	With a cream sherry mushroom sauce
Grilled Vegetables	Italian squash, sweet peppers, green beans, asparagus, mushrooms, olive oil, fresh herbs
Rosemary Potatoes	Roasted baby potatoes with rosemary and brown butter

#### Dessert and Coffee \$6

#### Venue Charges

Sunday - Thursday: Up to \$1000 if food & beverage total does not meet \$2,000  
 Friday & Saturday: Up to \$3,000 if food & beverage total does not meet \$4,000

#### Additional Fees & charges

Cleaning \$175      Security \$175      Bartender \$250

21% Service Fee & 8% sales tax

Jan 18'