

Executive Chef:  
James Hafner



Gift Certificates  
Banquet Facilities

PH 925.932.1474

**- BANQUET DINNER MENU #1 -**

**MIXED FIELD GREENS**

Balsamic Vinaigrette, Honey Glazed Walnuts  
and an Herbed Goat Cheese Crostini



**- YOUR CHOICE OF -**

**GRILLED LOCAL KING SALMON**

Red Bell Pepper Buerre Blanc and Potato Purée

**OVEN ROASTED CHICKEN BREAST**

With Wild Mushroom Ragout

*- All Entrees Served with Potatoes and Seasonal Vegetables -*



**CHOICE OF DESSERTS**

**\$28.50 per Person**

(Not Including Tax or Gratuity)

**- Vegetarian Dishes Available Upon Request -**