

**BANQUET DINNER MENU #3**

- YOUR CHOICE OF -

**DUNGENESS CRABCAKES**

Smoked Paprika Aioli and Roasted Red Bell Pepper Relish

**CAPRESE ANTIPASTO**

Roma Tomatoes, Buffalo Mozzarella,  
Provolone, Salami, Prosciutto, Mixed Olives,  
Marinated Artichoke Hearts, White Emergo Beans



- YOUR CHOICE OF -

**CAESAR SALAD**

Roasted Garlic Croutons and Parmigiano Reggiano

**WALDORF SALAD**

Butter Lettuce, Apples, Grapes, Raisins, Celery, Stilton Cheese Crumbles,  
Honey Glazed Walnuts and Tarragon Vinaigrette



- YOUR CHOICE OF -

**CHICKEN PICCATA**

Sautéed Breast of Chicken, with Lemon, White Wine and Capers,  
Potato Purée and Blue Lake Green Beans

**GRILLED PRIME NEW YORK STEAK**

Pinot Noir Sauce

**OVEN ROASTED HALIBUT**

Organic Oven-Dried Tomato Risotto, Crispy Leeks and Saffron Buerre Blanc

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

Executive Chef:  
James Hafner



Gift Certificates  
Banquet Facilities

PH 925.932.1474

**BANQUET DINNER MENU #3 (continued)**



**CHOICE OF DESSERTS**

**\$35.00 per Person**  
(Not Including Tax or Gratuity)

**- Vegetarian Dishes Available Upon Request -**