

Executive Chef:
James Hafner



Gift Certificates
Banquet Facilities

PH 925.932.1474

- BANQUET DINNER MENU #4 -

CHILLED JUMBO PRAWN COCKTAIL
Citrus Horseradish Cocktail Sauce, Sliced Avocado



RED AND GOLDEN BEET SALAD
Smoked Humboldt Fog Goat Cheese, Cracked Olives and Baby Spinach



SEAFOOD RISOTTO ALA MILANESE
Baby Scallops, Rock Shrimp, P.E. I. Mussels and Manila Clams



PRIME FILET MIGNON
Yukon Gold Potato and Chive Gratin, Spicy Grilled Broccoli



TIRAMISU
Espresso Soaked Lady Fingers, Layered with Myers Rum, Kahlua and Mascarpone Cream

\$48.00 per Person
(Not Including Tax or Gratuity)

- Vegetarian Dishes Available Upon Request -