

Executive Chef:
James Hafner



Gift Certificates
Banquet Facilities

PH 925.932.1474

~ **BANQUET DINNER COMBO MENU** ~

MIXED FIELD GREENS

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



- **COMBINATION PLATE** -

PACIFIC WILD SALMON

with Saffron Buerre Blanc

ROASTED CHICKEN BREAST

Stuffed with Feta Cheese, Sun-Dried Tomatoes and Spinach

- *Served with Potatoes and Seasonal Vegetables* -



TUSCAN APPLE TART

Caramel Crème Anglaise

\$26.50 per Person

(Not Including Tax or Gratuity)

- **Vegetarian Dishes Available Upon Request** -