

Executive Chef:
James Hafner



Gift Certificates
Banquet Facilities

PH 925.932.1474

- BANQUET LUNCH MENU #2 -

MIXED FIELD GREENS

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

CLASSIC CAESAR SALAD

Roasted Garlic Croutons and Parmigiano Reggiano



- YOUR CHOICE OF -

MUSHROOM RAVIOLI

Black Truffle and Porcini Mushroom Ravioli,
Red Bell Pepper Pesto, Lemon Herb Broth

GRILLED LOCAL KING SALMON

Red Bell Pepper Buerre Blanc and Potato Purée

BAKED CHICKEN PARMESAN

Prosciutto, Spinach and Provolone Cheese
Topped with House Made Marinara Sauce

- All Entrees Served with Potatoes and Seasonal Vegetables -



CHOICE OF DESSERTS

\$26.50 per Person

(Not Including Tax or Gratuity)

- Vegetarian Dishes Available Upon Request -