

Executive Chef:
James Hafner



Gift Certificates
Banquet Facilities

PH 925.932.1474

- BANQUET LUNCH MENU #1 -

MIXED FIELD GREENS

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



- YOUR CHOICE OF -

PENNE PASTA

With Grilled Portobello Mushroom, Spinach and Ricotta Cheese

PAN ROASTED BREAST OF CHICKEN

With Wild Mushroom Ragout and Marsala Sauce

GRILLED LOCAL KING SALMON

With Red Bell Pepper Buerre Blanc and Potato Purée

- All Entrees Served with Potatoes and Seasonal Vegetables -



CHOICE OF DESSERTS

\$23.50 per Person

(Not Including Tax or Gratuity)

- Vegetarian Dishes Available Upon Request -