



THREE COURSE / LARGE PARTY MENU / 20 GUESTS OR MORE
\$75 PER PERSON

APPETIZERS

Please select one of the following

Citrus Marinated Prawns, Classic Cocktail Sauce

Bibb Lettuce, Marinated Tomatoes / Crispy Shallots / Creamy Buttermilk Dressing

Chef Steve's Caesar Salad, Prosciutto Wrapped Romaine / Marinated Anchovies

MAIN COURSE

Please select three of the following

10 oz. Charcoal Grilled Filet Mignon, Roasted Shallot

16 oz. NY Strip Steak, Caramelized Garlic

18 oz. Bone In Rib Eye, Sweet Onion – **Supplement \$15.00 per order**

Five Spiced Pork Tenderloin Gai Lan / Toasted Garlic Ponzu

Organic Fed Petaluma Chicken Breast Spaghetti Squash / Cranberry Gel

Oven Roasted Alaskan Halibut Tokyo Turnips / Yogurt Sauce

Pan Roasted King Salmon Le Puy Lentils / Blood Orange Gremolata

Surf and Turf, Roasted Maine Lobster / 8oz. Filet Mignon – **Supplement \$15.00 per order**

ALL ENTREES ACCOMPANIED BY CHEF'S SELECTIONS OF SIDES SERVED FAMILY STYLE

DESSERTS

Please select one of the following

Chocolate Peanut Butter Bar, Dulce de Leche Ice Cream / Dark Chocolate Sauce

Cara Cara Crème Brulee, Almond Biscotti