

HORS D'OEUVRES

Per Person Selections

Cheese Board

Domestic and Imported Cheese
With Assorted Crackers
\$4.00

Fruit Display

Seasonal Fresh Fruit
With Raspberry Yogurt Dip
\$4.00

Swedish Meatballs

Tender Meatballs Served In a Scallion
Mushroom Butter Sauce
\$4.00

Thai Peanut Chicken Skewers

Strips of Chicken Breast
Served Skewer Style with Our Sweet Peanut Sauce
\$4.00

Thai Egg Rolls

Pork, Cabbage, Carrots, and Celery Rolled In an Egg Wrap
Served With Soy and Sweet and Sour Sauce
\$8.00

Fresh Vegetables Display

Fresh Seasonal Vegetables
Served with Our Chef's Special House Dip
\$5.00

Seafood Stuffed Mushrooms

Mushroom Cap Stuffed With Dungeness Crab,
Fresh Garlic and Herbs
\$7.00

Baked Brie

Brie Coated with Honey and Almonds
Served with Crustini
\$7.00

Prawn Cocktail

Jumbo Shrimp Served Chilled with our Chef's
Absolut Pepper Vodka Cocktail Sauce
\$10.00

Druids Shrimp Cocktail

Bay Shrimp Tossed In Cocktail Sauce
Placed Over a Brick of Cream Cheese, Served With Crackers
\$4.00

Coconut Prawns

Tempura Dipped Prawns Rolled In Coconut Shavings
And Quick Fried, Served With a Sweet Chili Sauce
\$10.00

Shrimp Spinach Dip

Bay Shrimp, Spinach, Creamy Garlic Sauce,
Served With Garlic Focaccia Bread
\$4.00

Smoked Salmon Platter

Alder Smoked Salmon
Served With Lemon
\$8.00

Fire Creek Crab Cakes

Fresh Dungeness Crab With Minced Onions,
Roasted Bell Peppers
Topped with Rosette Sauce
\$8.00

Crab and Artichoke Dip

Fresh Dungeness Crab, Artichoke, Onions, Roasted Bell
Peppers, Creamy Garlic Sauce,
with Garlic Focaccia Bread
\$8.00

ENTRÉES

Per Person Selections

Chicken Penné Pasta

Roasted Chicken Breast Tossed in a Pesto Cream Sauce
\$14.00

Seafood Pasta

Bay Shrimp and Scallops Tossed in Fettuccini
With a Lobster Cream Sauce Topped with Grated
Parmesan
\$20.00

Whiskey Chicken

Boneless Skinless Chicken Breast Pan Seared Served
With Mushrooms in a Whiskey and Madeira Cream Sauce
\$16.00

Chicken Dijon

Parmesan and Dijon Breaded Chicken Breast, Pan Fried
and Served with Dijon Mayonnaise for Dipping
\$14.00

Chicken Marsala

Oven Baked Chicken Breast Topped with Mushrooms,
Garlic Shallots, Green Onions, Tomatoes and A Marsala
Sauce
\$14.00

Pasta Primavera

Broccoli, Peppers, Onions, Mushrooms, Spinach, and
Zucchini Tossed in a Garlic White Wine Sauce Over Pasta
\$16.00

Roasted Pork Loin

Tender Pork Loin Roasted to Perfection Served with Crispy
Fried Onions and Smothered in a
Whole Grain Mustard Jus
\$16.00

Top Sirloin

Char-Boiled Top Sirloin Seasonal with our House Rub
Smothered in a Mushroom Cabernet Demi-Glaze
\$17.00

Filet Mignon

Char-broiled Filet Mignon Seasoned to Perfection
With our House Rub
\$30.00

Pan Seared Halibut

Fresh Alaskan Halibut, Pan Seared,
Served with a Lemon Buerre Blanc Sauce
\$25.00

Grilled Salmon

Fresh Fillet of Salmon Topped with a
Light Lemon Cream Sauce
\$18.00

CARVED SELECTIONS

Per Person Selections

Fresh Roasted Turkey

\$14.00

Honey Smoked Ham

\$12.00

Baron of Beef

\$13.00

Prime Rib

\$19.00

SALADS

Per Person Selections

Classic Caesar Salad

*Fresh Romaine Lettuce Tossed In Our House Caesar Dressing,
Topped With Croutons and Freshly Grated Parmesan Cheese*
\$3.00

Tossed Green Salad

*Mixed Springs and Iceberg Lettuce Topped With Seasonal Vegetables
Served with Choice of two (2) Dressings: Italian, Bleu Cheese, Thousand Island,
Ranch or Honey Mustard.*
\$3.00

Tomato Mediterranean Salad

*Fresh Mozzarella Cheese, Roma Tomatoes, Yellow Peppers, Fresh Basil
Tossed In Extra Virgin Olive Oil*
\$6.00

Spinach Salad

*Spinach, Diced Pear Crumbled Blue Cheese, Slivered Almonds,
Diced Tomato, Carrot Strings and Bean Sprouts,
Tossed In a Sweet Thai Ginger Dressing*
\$7.00

Champagne Walnut Salad

*Fresh Spring Mix Tossed In a Champagne Vinegar and Walnut
Oil Vinaigrette Topped With Cranberry and Walnuts*
\$6.00

DESSERT MENU

Per Person Selections

Carrot Cake

\$7.00

Strawberry Shortcake

\$6.00

New York Cheesecake

\$8.00

Snickers Pie

\$12.00

Tiramisu

\$7.00

Chocolate Cake

\$6.00

Fruit Pies

\$5.00

Assorted Cookies

\$1.00

*Additional Dessert Selections Are Available Upon Request
A \$1.50 per Person Cake Cutting Fee Will Be Charged For All Desserts from an Outside Source*

MENU SELECTIONS

Entrée and Carved Selections are Served With

*Fresh Baked Bread and Butter,
Sautéed Seasonal Vegetables,
And Choice of One of the Following:
Garlic Mashed Potatoes
Roasted Red Potatoes
Or Rice Pilaf
Add Another Starch for \$2.00 Per Person*

Buffet Options

*Select Items from the Menu to Create a Custom Buffet
All Items are Priced Per Person*

Plated Options

*Only Available for Parties of 50 or Less
\$2 Per Person Charge for Plated Dinner
Select Items from the Menu to Create a Custom Plated Dinner
Up to Two Salad Selections and Two Entrée Selections May be Chosen for One Banquet
Hors D'Oeuvres are Served Buffet Style*

Beverages

*Entrée Selections Are Served With Bottomless Beverages
An Hors D'Oeuvres or Salad Reception May Add the Bottomless Beverages
For \$2.00 per Person*

*The Bottomless Beverages Include:
Coke, Diet Coke, Sprite, Root Beer, Coffee and Tea*

Other Selections May Be Added

Lemonade - \$2.50

Bottled Water - \$2.00

Sparkling Punch - \$2.50

Bottled Soda - \$2.50

Bottle Juice - \$3.00

PowerAde - \$3.00

Hot Cocoa - \$2.00

Hot Cider - \$2.00

*These Items May Also Be Purchased Individually From The Bar
With The Exception of Sparkling Punch*

All Pricing Subject To 18% Gratuity and Current Sales Tax

BAR LIST

WELL DRINKS

Non-Premium Well \$5.00

Gin – McCormick's

Rum – Montego Bay

Scotch – Clan Macgregor

Tequila – Pancho Villa Gold

Vodka – McCormick's

Whiskey – McCormick's

Premium Well \$7.00

Gin – Tanqueray

Rum – Bacardi Light

Scotch – Johnny Walker Black

Tequila – Jose Cuervo

Vodka – Absolut

Whiskey – Crown Royal

Super Premium Well \$9.00

Gin – Bombay Sapphire

Rum – Captain Morgan Private Reserve

Scotch – Glenlivet 12 year

Tequila – Jose Cuervo Platino

Vodka – Grey Goose

Whiskey – Crown Royal Reserve

Listed Pricing Is By the Shot

BEER

Domestic Beers \$300.00/Keg

Budweiser

\$4.00/Bottle

Bud Light

MGD

Coors

Coors Light

Miller Light

Microbrew Beers \$350.00/Keg

Alaskan Amber

Mac & Jacks African Amber

Manny's Pale Ale

Widmer Hefeweizen

Sam Adams Boston Lager

Black Butte Porter

Bridgeport IPA

Only By The Bottle \$4.00/Bottle

Heineken

Corona

Mike's Hard Lemonade

Non-Alcoholic \$3.50/Bottle

O'douls

Kaliber

Wine List Available Upon Request

Brands Not Listed May be Stocked in the Bar Upon Request

No Charge for a No-Host or Hosted Bar

When the \$25.00 Per Hour Purchase Minimum Is Met

Wine Provided by an Outside Source is Subject to a \$12.00 Per Bottle Corkage Fee

All Pricing Subject To 18% Gratuity and Current Sales Tax

Prices Are Not Guaranteed Until Contracted and May Change Without Notice