

Banquet Dinner Menu for the Holidays 2008

HORS D'OEUVRES

Chef's Selection

SALADS

Choice of one:

Caesar Salad *with fresh Parmesan cheese and croutons*
Warm Baby Spinach Salad *tossed in a warm honey mustard dressing with mushrooms, egg and bacon*
Sonoma County Field Greens *with a raspberry vinaigrette dressing*

ENTREES

Choice of three:

Grilled New York Steak *with a red wine green peppercorn sauce*
Rack of Lamb Provençal *roasted with a flavorful stoneground mustard sauce*
Fresh Grilled Salmon Filet *with a basil cream sauce*
Beef Filet *with a red wine mushroom sauce*
Sautéed Scallops and Prawns *with fresh herbs, tomatoes, olives, garlic and white wine*
Tarragon Chicken *sautéed chicken breast filled with mushroom duxelles and a tarragon sauce*
Vegetarian Dinner *grilled Portobello mushrooms, polenta with a fresh tomato sauce
and seasonal vegetables*

DESSERTS

Choice of two:

Berries and Seasonal Fruit *with port wine sauce and vanilla ice cream*
Triple Rich Chocolate Torte *with raspberry sauce*
Grand Marnier Custard *with berries and seasonal fruit*
Amaretto Cheesecake
Apple Strudel

Coffee or Tea

\$52.00 per guest
plus 18% gratuity and 8% sales tax

We can customize your holiday menu. Please call Josef for more information.

Banquet Luncheon Menus for the Holidays 2008

SILVER BELLS

SALAD

Sonoma County Greens *with olive oil vinaigrette*

ENTREE

choice of 3:

Grilled Salmon *with a basil cream sauce*

Grilled New York Steak (8 oz.) *with a red wine green peppercorn sauce*

Chicken Marsala *with red wine mushroom sauce, rice, and vegetable*

Spinach Fettuccine *with artichokes, olives, tomatoes and fresh herbs (no oil or dairy)*

Roasted Pork Loin *served with a mustard red wine sauce*

Angel Hair Pasta *with Smoked Chicken and a fresh tomato sauce*

DESSERT

choice of 2:

Raspberry Cheesecake

Chocolate Torte

Apple Strudel

Coffee or Tea

\$32.00 per guest plus
18% gratuity and sales tax

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GOLDEN STAR

SALAD

choice of 1:

Traditional Caesar Salad

Sonoma County Greens *with olive oil vinaigrette*

Warm Baby Spinach Salad *tossed in a warm honey mustard dressing with mushrooms, egg and bacon*

ENTREE

choice of 3:

Sautéed Scampi *in Chef Josef's garlic herb sauce*

Spinach Fettuccine *and artichokes, olives, tomatoes and fresh herbs (no oil or dairy)*

Rack of Lamb Provençal *roasted with a flavorful stoneground mustard sauce*

Tarragon Chicken *chicken breast, filled and roasted with mushroom duxelles and a tarragon sauce*

Thinly Sliced Ranch Veal *with mushrooms and cream sauce, spaetzle dumplings*

Grilled Salmon *with a basil cream sauce*

Beef Filet *with Red Wine Mushroom Sauce*

DESSERT

choice of 2:

Chocolate Torte *with raspberry sauce*

Seasonal Fruit and Berries *with port wine sauce*

Grand Marnier Custard *with seasonal fruit and berries*

Apple Strudel

Coffee or Tea

\$38.00 per guest

plus 18% gratuity and sales tax

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