



**Four Course Menu** \$48.00 pp \*select from each of the courses below

**Three Course Menu** \$40.00 pp \*select from three of the courses below

**Hors d' Oeuvres & Dessert Menu** \$25.00 pp \*Choose five appetizers and Chef's assortment dessert sampler

**APPETIZER COURSE** Choose two items \*\* please select a style of service: Seated or Passed

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- Papaya Shrimp
- Cucumber Cups
- Chicken Spring Roll
- Beef Sate with sauce
- Smoked Salmon Cakes
- Guacamole & Corn Chips
- Tomato Olive Bruschetta
- Cactus Fries
- Cheese Plates\*add \$2.00pp

OR

- **Family Style Appetizer Sampler** Sampling of three items from above \*add \$4.00pp  
\*\*Available for Seated Service ONLY

**SALAD & SOUP COURSE** Choose one item

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- Strawberry Salad
- Caesar Salad
- Black & Blue Salad
- Chef's Daily Soup

**ENTRÉE COURSE** Choose three items \*\*Entrees are served with Chef's selection accompaniments

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- All Natural Beef Filet Mignon
- Free Range Chicken
- Seasonal Fresh Fish Catch
- Niman Bone in Ribeye \*add \$10.00pp
- Surf & Turf Lobster Tail & Petite Filet \*add \$10.00pp
- Grilled Vegetable Platter
- ½ Rack BBQ Baby Back Ribs \*\*\* Full rack add \$9

**DESSERT COURSE** Choose one item

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- Chocolate Cake
- Crème Brûlée
- Fresh Berries with Cream
- Chef's Selection Dessert Sampler \*add \$4.00