



SPECIAL EVENT MENU

Please select two main entrées, two accompaniments, and one dessert
Starred entrees are available for an additional charge. All items are subject to tax and service charge

ENTRÉES

All entrées are served with our Chardonnay Salad, fresh baked bread, and butter
Chardonnay Salad includes mixed greens, brandied cherries, goat cheese,
and candied pecans tossed in homemade Chardonnay vinaigrette

CHICKEN

Chicken Florentine

Chicken breast stuffed with spinach,
ricotta cheese, beurre blanc sauce

Chicken Piccata

Sautéed with shallots and capers
finished with lemon caper sauce

Roasted Chicken Marsala

Chicken breast sautéed with marsala
sauce

BEEF

Grilled Tri Tip

Rosemary scented beef marinated in
red wine, onions, garlic and fresh
herbs topped with demi-glace sauce

*** Rib Eye Steak**

Grilled to perfection topped with
shiitake mushrooms and english
brown sauce or demi-glace sauce

*** Slow Roasted Prime Rib**

Tender prime rib au jus traditional
horseradish sauce

SEAFOOD

Fresh Baked Bass

Marinated eight hours in savory wine,
garlic, olive oil and fresh herbs baked
to golden brown, drizzled with lemon
caper sauce

Grilled Atlantic Salmon

Marinated in white wine, lemon juice,
mint, fresh herbs, topped with mango
citrus sauce or lemon caper sauce

VEGETARIAN

Penne Pasta with Fresh Vegetables

Penne pasta with grilled zucchini, yellow squash, portobello mushrooms, cheese, sautéed onions and garlic



ACCOMPANIMENTS

Select one starch and one vegetable

STARCH

Rice Pilaf

Wild Rice Pilaf

Roasted Rosemary Red Potatoes

Au Gratin Garlic Mashed Potatoes

Creamy Garlic Mashed Potatoes

Tuscan Herb Rice

VEGETABLE

Baby Carrots

Wine Country Vegetables

Seasonal Roasted Vegetables

Fresh Asparagus Spears

Provençal Green Beans

Broccoli

DESSERT

Select one dessert

Carrot Cake

Chocolate Mousse Cake

Limoncello Mascarpone Cake

New York Cheesecake

Tiramisu Cake
