



Silver
L 2-3

\$15.95-\$23.95 per person + tax & Gratuity

SILVER BANQUET LUNCH MENU PACKAGE - TWO OR THREE COURSE

POSSIBLE FIRST COURSE - SALAD

House Salad with Balsamic Vinaigrette

POSSIBLE FIRST OR SECOND COURSE - ENTREE

Please Choose One Item

*Vegetarian Option Available upon Request

CHICKEN

Chicken Parmigiana

Tomato Pomodoro

Woodfire Grilled Chicken Breast

Mushroom Bordelaise

Chicken Piccata

Lemon Caper Buerre Blanc

SEAFOOD

Blackened Tilapia

Corn and Black Bean Salsa

Broiled or Fried Cod

Lemon Buerre Blanc or Tartar Sauce

Broiled Flounder

Lemon Buerre Blanc

MEAT

Black Angus Top Sirloin

Bourbon Demi Glaze

Black Angus Chopped Sirloin

Mushroom Bordelaise

Meatloaf

Beef, Pork & Veal Meatloaf

ENTREE SIDE OPTIONS

Please Choose Two

Mashed Potatoes

Home Fries

Basmati Rice

Green Beans

California Medley

Broccoli

POSSIBLE SECOND OR THIRD COURSE - DESSERT

Please Choose One

Chocolate Cake

New York Cheesecake

Includes Beverages - Soft Drinks and Iced Tea

Additional Charges:

Choosing More Than One Selection for Each Course

Choosing Different Sides For Each Selected Entree

Hot Beverages- Coffee and Hot Tea

Liquor, Beer & Wine Packages Available

*Gold and Platinum Menu Options Available



*Gold
L2-3*

\$17.95-\$25.95 per person + tax & Gratuity

GOLD BANQUET LUNCH MENU PACKAGE - TWO OR THREE COURSE

POSSIBLE FIRST COURSE - SALAD

Please Choose One Item

House Salad

Caesar Salad

Greek Salad

POSSIBLE FIRST OR SECOND COURSE - ENTREE

Please Choose One Item

*Vegetarian Option Available upon Request

CHICKEN

Chicken Cordon Bleu
Smoked Ham and Swiss

Bone In Stuffed Chicken
Goat Cheese

Chicken Piccata
Lemon Caper Buerre Blanc

SEAFOOD

Woodfire Grilled Salmon
Chardonnay Buerre Blanc

Blackened Mahi Mahi
Mango Mandarin Salsa

Pan Seared Trout
Lemon Buerre Blanc

MEAT

Boneless Pork Chop
Bourbon Demi Glaze

Black Angus Top Sirloin
Bourbon Demi Glaze

Black Angus Roast Beef
Mushroom Bordelaise

ENTREE SIDE OPTIONS

Please Choose Two

Mashed Potatoes
Rosemary Roasted Potatoes
Idaho Baked Potato

Basmati Rice
Creamy Risotto
Wild Rice

Green Beans
Asparagus
California Medley

POSSIBLE SECOND OR THIRD COURSE - DESSERT

Please Choose One

Chocolate Cake

New York Cheesecake

Tiramisu

Includes Beverages - Soft Drinks and Iced Tea

Additional Charges:

Choosing More Than One Selection for Each Course

Choosing Different Sides For Each Selected Entree

Hot Beverages- Coffee and Hot Tea

Liquor, Beer & Wine Packages Available

*Platinum Menu Options Available

Concepts By Vasilios



Platinum L 2-3

\$19.95-\$29.95 per person + tax & Gratuity

PLATINUM BANQUET LUNCH MENU PACKAGE - TWO OR THREE COURSE

POSSIBLE FIRST COURSE - SALAD

Please Choose One Item

House Salad

Caesar Salad

Greek Salad

Iceberg Wedge

POSSIBLE FIRST OR SECOND COURSE - ENTREE

Please Choose One Item

*Vegetarian Option Available upon Request

CHICKEN

Chicken Cordon Bleu
Smoked Ham and Swiss

Bone In Stuffed Chicken
Goat Cheese

Chicken Piccata
Lemon Caper Buerre Blanc

SEAFOOD

Blackened Mahi Mahi
Mango Mandarin Salsa

Crabmeat Stuffed Flounder
Lemon Caper Buerre Blanc

Woodfire Grilled Salmon
Maple Glaze

MEAT

Black Angus Ribeye
Mushroom Bordelaise

Black Angus 6oz Filet
Mushroom Bordelaise

Bone In Pork Chop
Bourbon Demi Glaze

ENTREE SIDE OPTIONS

Please Choose Two

Mashed Potatoes
Rosemary Roasted Potatoes
Idaho Baked Potato

Basmati Rice
Creamy Risotto
Wild Rice

Haricot Vert
Asparagus
California Medley

POSSIBLE SECOND OR THIRD COURSE - DESSERT

Please Choose One Item

Chocolate Cake

New York Cheesecake

Tiramisu

Includes Beverages - Soft Drinks and Iced Tea

Additional Charges:

Choosing More Than One Selection for Each Course

Choosing Different Sides For Each Selected Entree

Hot Beverages- Coffee and Hot Tea

Liquor, Beer & Wine Packages Available