



*Silver*  
*D3-4*

\$24.95-\$30.95 per person + tax & Gratuity

## SILVER BANQUET DINNER MENU PACKAGE 3 - 4 COURSE MENU

### FIRST COURSE - APPETIZERS

Please Choose Two-Three Items

Chicken Skewers  
Grape Leaves

Cheese Quesadillas  
Mozzarella Cheese Sticks

Meatballs  
Cucumber Cups

---

### SECOND COURSE - SALAD

House Salad with Balsamic Vinaigrette

---

### THIRD COURSE - ENTREE

Please Choose One Item From Each Category

\*Vegetarian Option Available Upon Request

#### CHICKEN

Chicken Parmigiana  
Tomato Pomodoro

Woodfire Grilled Chicken Breast  
Mushroom Bordelaise

#### Chicken Piccata

Lemon Capers 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 Sides For Each Entree

Mashed Potatoes  
Home Fries

Basmati Rice  
Green Beans

California Medley  
Broccoli

---

### FOURTH COURSE - DESSERT

Includes Both Items

Chocolate Cake  
New York Cheesecake

---

Includes Beverages - Soft Drinks and Iced Tea

#### Additional Charges:

Hot Beverages- Coffee and Hot Tea  
International Coffee and After Dinner Beverages  
Liquor, Beer & Wine Packages Available  
Dessert Packages & Viennese Table  
Room Decoration Packages

\*Gold and Platinum Menu Options Available



*Gold  
D3-4*

\$28.95-\$35.95 per person + tax & Gratuity

## GOLD BANQUET DINNER MENU PACKAGE 3 - 4 COURSE MENU

### FIRST COURSE - APPETIZERS

Please Choose Two - Three Items

Chicken Skewers  
Bruschetta

Calamari  
Spinach Pie

Buffalo Wings  
Wrapped Asparagus

### SECOND COURSE - SALAD

Please Choose Two Items

House Salad

Caesar Salad

Greek Salad

### THIRD COURSE - ENTREE

Please Choose One Item From Each Category

\*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

Bone In Pork Chop  
Bourbon Demi Glaze

Black Angus Ribeye  
Mushroom Bordelaise

Black Angus Petite Filet  
Mushroom Bordelaise

### ENTREE SIDE OPTIONS

Please Choose Two Sides For Each Entree

Mashed Potatoes  
Rosemary Roasted Potatoes  
Idaho Baked Potato

Basmati Rice  
Creamy Risotto  
Wild Rice

Green Beans  
Asparagus  
California Medley

### FOURTH COURSE - DESSERT

Please Choose Two Items

Chocolate Cake

New York Cheesecake

Tiramisu

Includes Beverages - Soft Drinks and Iced Tea

#### Additional Charges :

Hot Beverages- Coffee and Hot Tea  
International Coffee and After Dinner Beverages

Liquor, Beer & Wine Packages Available

Dessert Packages & Viennese Table

Room Decoration Packages

\*Platinum and Diamond Menu Options



# Platinum D 3-4

\$32.95-\$39.95 per person + tax & Gratuity

## PLATINUM BANQUET DINNER MENU PACKAGE 3 - 4 COURSE MENU

### FIRST COURSE - APPETIZERS

Please Choose Two - Three Items

Beef Skewers  
Bruschetta

Bacon Wrapped Scallops  
Calamari

Crabmeat Mushrooms  
Rosemary Shrimp

### SECOND COURSE - SALAD

Please Choose Two Items

House Salad

Caesar Salad

Greek Salad

Iceberg Wedge

### THIRD COURSE - ENTREE

Please Choose One Item From Each Category

\*Vegetarian Option Available Upon Request

#### CHICKEN

Chicken Cordon Bleu  
Smoked Ham and Swiss

Bone In Stuffed Chicken  
Goat Cheese

Chicken Piccata  
Lemon Capers Buerre Blanc

#### SEAFOOD

Herb Encrusted Red Grouper  
Citrus Vinaigrette

Crabmeat Stuffed Flounder  
Lemon Capers Buerre Blanc

Woodfire Grilled Salmon  
Maple Glaze

#### MEAT

Black Angus Prime Rib  
Horseradish Cream Sauce

Black Angus 8oz Filet  
Mushroom Bordelaise

Surf and Turf  
6oz Filet & Crab Stuff Flounder

### ENTREE SIDE OPTIONS

Please Choose Two Sides Per Entree

Mashed Potatoes  
Rosemary Roasted Potatoes  
Idaho Baked Potato

Basmati Rice  
Creamy Risotto  
Wild Rice

Haricot Vert  
Asparagus  
California Medley

### FOURTH COURSE - DESSERTS

Please Choose Two Items

Chocolate Cake

New York Cheesecake

Tiramisu

Includes Beverages - Soft Drinks and Iced Tea

#### Additional Charges:

Hot Beverages- Coffee and Hot Tea  
International Coffee and After Dinner Beverages  
Liquor, Beer & Wine Packages Available  
Dessert Packages & Viennese Table  
Room Decoration Packages

\*Diamond Menu Options Available

Concepts By Vasilios



# Diamond D3-4

\$41.95-\$59.95 per person + tax & Gratuity

## DIAMOND BANQUET DINNER MENU PACKAGE 3 - 4 COURSE MENU

### FIRST COURSE - APPETIZERS

Please Choose Two - Three Items

Beef Skewers  
Crab Cakes

Ahi Tuna Tataki  
Seasonal Selection of Oysters

King Crab Legs  
Baked Clams

### SECOND COURSE - SALAD

Please Choose Two Items

Micro Greens

Organic Caesar

Organic Greek

Iceberg Wedge

### THIRD COURSE - ENTREE

Please Choose One-Two Items From Each Category

\*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

Chilean Sea Bass  
Sherry Wine Reduction

Twin Lobster Tails  
Lemon Butter Sauce

Crab Cakes  
Bernaise Sauce

#### MEAT

22oz Cowboy Ribeye  
Peppercorn Demi Glaze

Stuffed Veal Chop  
Red Wine Demi Glaze

Surf and Turf  
8oz Filet & Lobster Tail

### ENTREE SIDE OPTIONS

Please Choose Two Sides Per Entree

Mashed Potatoes  
Rosemary Roasted Potatoes  
Idaho Baked Potato

Safron Basmati Rice  
Shiitake Risotto  
Wild Rice

Haricot Vert  
Asparagus  
Sauteed Spinach

### FOURTH COURSE - DESSERT

Please Choose Three Items

Chocolate Cake  
Chocolate Flourless Torte

Strawberry Cheesecake  
Tiramisu

Bread Pudding  
Cinnamon Apple Bars

Includes Beverages - Soft Drinks and Iced Tea

#### Additional Charges:

Hot Beverages- Coffee and Hot Tea  
International Coffee and After Dinner Beverages  
Liquor, Beer & Wine Packages Available  
Dessert Packages & Viennese Table  
Room Decoration Packages