

Banquet

Banquet Menu

DINNER MENU #1

FIRST COURSE

(choice of one)

Lobster Bisque
Lobster Meat + Scallions

French Onion Soup
Provolone + Gruyere Cheeses, Garlic Crouton

SECOND COURSE

(choice of one)

Steakhouse Salad
Mixed Field Greens / Red Onion / Cherry Tomatoes / Garlic
Croutons + Sherry Vinaigrette

Caesar Salad
Garlic Croutons / Shaved Parmesan Cheese + Caesar
Dressing

ENTREES

(choice of one)

New York Strip
14 oz. USDA Prime Strip Steak

Surf + Turf
7 oz. Filet Mignon + 8oz. Warm Water Lobster Tail

Colorado Lamb Chops
16 oz. Colorado Lamb Rib Chops

Oven Roasted Chicken
Slow Roasted with Braised Vegetables + Lemon Pan Jus

Pan Roasted Seabass
Citrus Thyme Butter + Artichokes + Cherry Tomatoes +
Mushrooms

Mashed Potatoes + Buttered Broccoli served Family Style
**Vegetarian Options Available Upon Request

DESSERTS

(choice of one)

Warm Chocolate Cake
Warm Chocolate Cake / Soft Chocolate Center

New York Style Cheesecake
Fresh Cherries / Brandied Cherry Sauce

DINNER MENU #2

FIRST COURSE

Lobster Bisque
Lobster Meat + Scallions

SECOND COURSE

(choice of one)

Steakhouse Salad
Mixed Field Greens / Red Onion / Cherry Tomatoes / Garlic
Croutons + Sherry Vinaigrette

Caesar Salad
Garlic Croutons / Shaved Parmesan Cheese + Caesar
Dressing

ENTREES

(choice of one)

New York Strip

14 oz. USDA Prime Strip Steak

Filet Mignon Oscar

7 oz. Filet Mignon + Jumbo-Lump Crab Meat + Bearnaise

Oven Roasted Chicken

Slow Roasted with Braised Vegetables + Lemon Pan Jus

Pan Roasted Seabass

Citrus Thyme Butter + Artichokes + Cherry Tomatoes +
Mushrooms

Mashed Potatoes + Buttered Broccoli served Family Style

**Vegetarian Options Available Upon Request

DESSERTS

(choice of one)

Warm Chocolate Cake

Warm Chocolate Cake / Soft Chocolate Center

New York Style Cheesecake

Fresh Cherries / Brandied Cherry Sauce

DINNER MENU #3

FIRST COURSE

Lobster Bisque

Lobster Meat + Scallions

SECOND COURSE

(choice of one)

Steakhouse Salad

Mixed Field Greens / Red Onion / Cherry Tomatoes / Garlic
Croutons + Sherry Vinaigrette

Caesar Salad

Garlic Croutons / Shaved Parmesan Cheese + Caesar
Dressing

ENTREES

(choice of one)

Filet Mignon Oscar

7 oz. Filet Mignon + Jumbo-Lump Crab Meat + Bearnaise

Colorado Lamb Chops

16 oz. Colorado Lamb Rib Chops

Oven Roasted Chicken

Slow Roasted with Braised Vegetables + Lemon Pan Jus

King Salmon

Preserved Lemon + Champagne Cream Sauce

Mashed Potatoes + Buttered Broccoli served Family Style

**Vegetarian Options Available Upon Request

DESSERTS

(choice of one)

Warm Chocolate Cake

Warm Chocolate Cake / Soft Chocolate Center

New York Style Cheesecake

Fresh Cherries / Brandied Cherry Sauce

DINNER MENU #4

FIRST COURSE

(choice of one)

Lobster Bisque

Lobster Meat + Scallions

Steakhouse Salad

Mixed Field Greens / Red Onion / Cherry Tomatoes / Garlic

Croutons + Sherry Vinaigrette

ENTREES

(choice of one)

Filet Mignon Oscar
7 oz. Center-Cut Tenderloin

Oven Roasted Chicken
Slow Roasted + Lemon Pan Jus

Shrimp Scampi
Garlic + White Wine Sauce

King Salmon
Preserved Lemon + Champagne Cream Sauce

Mashed Potatoes + Buttered Broccoli served Family Style
**Vegetarian Options Available Upon Request

DESSERTS

(choice of one)

Warm Chocolate Cake
Warm Chocolate Cake / Soft Chocolate Center

New York Style Cheesecake Fresh Cherries / Brandied
Cherry Sauce

MENU ENHANCEMENT SELECTIONS

CREATE YOUR OWN SHELLFISH DISPLAY

Jumbo Shrimp Cocktail

Oysters on the Half Shell

Jumbo Lump Crabmeat Cocktail

COLD SELECTIONS

Tomato or Wild Mushroom Bruschetta

Tuna Tar Tar on Wonton Crisp

HOT SELECTIONS

Crabmeat Stuffed Mushroom Caps

Mini Crab Cakes

Spicy Pepper Pot Calamari

Lobster Rangoon

Oysters Rockefeller

Bacon Wrapped Jumbo Shrimp

BBQ Beef Short Rib Sliders

Seared Sliced New York Strip

Chicken Satay with Thai Peanut Dipping Sauce

Filet Brochettes (Seared Steak Kabobs with Assorted Vegetables)

DISPLAYED HORS D'OEUVRES

Cheese & Fruit Display (serves

1/2 Cheese & Fruit Display (assortment of domestic and imported soft, semi-soft and hard cheeses, assorted crackers, served with fresh fruit; serves 8-10)

Vegetable Crudites (assortment of fresh seasonal vegetables served with bleu cheese and ranch dips)

APPETIZERS

Miniature Crab Cakes with Corn Salsa

Spicy Pepper Pot Calamari

Wild Mushroom Bruschetta

Beef Carpaccio

Oysters Rockefeller

Shrimp Scampi

Jumbo Shrimp Cocktail

Oysters on the Half Shell

Colossal Lump Crabmeat Cocktail

Vegetable Crudites

Domestic and Imported Cheese Tray with Fruit