




Lunch Group Dining Menu #1

\$22 Per Person

Starter

Please select 1 salad and 1 soup to offer your guests.

Soup of the Moment

  Butternut Squash Soup

 Grilled Pear Salad

 Caesar Salad

  Wine Country Salad

Entrees

13 - 25 Guests: Up to 3 Entrees (4 if a Vegetarian Option is desired)



26 – 48 Guests: Up to 2 Entrees (3 if a Vegetarian Option is desired)

Prime Rib Dip Melt

Asian Chicken Salad

Cobb Salad

Steak Salad

  Heirloom Tomato Napoleon

 Spinach Gorgonzola Ravioli

 Gnocchi Rustica

Dessert

Mint Brownies

You may offer an upgraded dessert for an additional charge of \$5 per person.





Lunch Group Dining Menu #2

\$26 Per Person

Starters

Please select 1 salad and 1 soup to offer your guests.

Soup of the Moment

  Butternut Squash Soup

 Grilled Pear Salad

 Caesar Salad

  Wine Country Salad

Entrees

13 - 25 Guests: Up to 3 Entrees (4 if a Vegetarian Option is desired)

26 - 48 Guests: Up to 2 Entrees (3 if a Vegetarian Option is desired)

 Molasses Glazed Meatloaf


Bleu Cheese Tenderloin Medallions

 Blackened Sea Bass

Chicken Marsala

Cajun Shrimp Penne Pasta

Tahoe Blue Fusilli Pasta

  Heirloom Tomato Napoleon

 Spinach Gorgonzola Ravioli

 Gnocchi Rustica

Dessert

Mint Brownies

You may offer an upgraded dessert for an additional charge of \$5 per person.




Lunch Group Dining Menu #3

\$32 Per Person

Starter

Please select 1 salad and 1 soup to offer your guests.

Soup of the Moment

  Butternut Squash Soup

 Grilled Pear Salad

 Caesar Salad

  Wine Country Salad

Entrees

13 - 25 Guests: Up to 3 Entrees (4 if a Vegetarian Option is desired)

26 - 48 Guests: Up to 2 Entrees (3 if a Vegetarian Option is desired)

 Grilled Wild Salmon  Potato Wrapped Halibut

Macadamia Crusted Sea Bass

Prime Steakhouse Sirloin Oven Roasted Prime Rib

 Classic Rib Eye Steak Chicken Marsala

  Heirloom Tomato Napoleon

 Spinach Gorgonzola Ravioli

 Gnocchi Rustica

Dessert

Mint Brownies

You may offer an upgraded dessert for an additional charge of \$5 per person.



Upgraded Dessert Options

13-20 Guests: 2 Desserts

21-48 Guests: 1 Dessert

  Blood Orange Sorbet

 Chocolate Salted Caramel Crater Cake

  Chocolate Decadence Truffle Cake

  Panna Cotta

 Caramel Fruit Basket

 Seasonal Cheesecake

 Vegetarian

 Gluten Free