



**Four Course Menu** \$45.00 pp \*select from each of the courses below

**Three Course Menu** \$40.00 pp \*select from three of the courses below

**Hors d' Oeuvres & Dessert Menu** \$20.00 pp \*Choose five appetizers and Chef's assortment mini desserts

**APPETIZER COURSE** *Choose two items: additional choices will be \$2 per person based on guest count*  
*\*\* please select a style of service: Seated or Passed*

- Papaya Shrimp
- Cucumber Cups
- Chicken Spring Roll
- Beef Sate
- Smoked Salmon Cakes
- Fresh Guacamole
- Tomato Olive Bruschetta
- Cactus Fries
- Cheese Plates\*add \$4.00pp

OR

- **Family Style Appetizer Sampler** *Sampling of three items from above \*add \$4.00pp*  
*\*\*Available for Seated Service ONLY*

**SALAD & SOUP COURSE** *Choose one item: additional choices will be \$2 per person based on guest count*

- Strawberry Salad
- Caesar Salad
- Black & Blue Salad
- Chef's Daily Soup

**ENTRÉE COURSE** *Choose three items: additional item choices will be charged \$5 per person based on guest count*

- Beef Filet Mignon
- Roasted Chicken
- Grilled Salmon
- Prime NY Strip \*add \$10.00pp
- Surf & Turf *Lobster Tail & Petite Filet \*add \$12.00pp*
- Grilled Vegetable Pasta
- BBQ Baby Back Ribs
- Macadamia Nut Halibut \*add \$6.00pp

**DESSERT COURSE** *Choose one item: additional choices will be \$2 per person based on guest count*

- Chocolate Cake
- Crème Brûlée
- Cheese Cake
- Chef's Selection Dessert Sampler \*add \$4.00