



SEARS NIGHT Banquet Menu

Group Size Minimum – 15

- 1) Entrée choices require 72 hour prior count
- 2) Entrées – Choose 2 From List
- 3) Desserts- Choose one per party
- 4) Special Vegetarian Options are available

Passed Appetizers

(Minimum 25 each per order)

Chilled Tiger Prawns

2.25 Each

Smoked Salmon

On Toasted Brioche, Lemon Dill Crème Fraiche

2.25 Each

Minted Fava Bean Puree

With Parmesan on Crostini

1.75

Beef or Chicken Satay

With Asian Dipping Sauce

2.50

Seared Ahi Tuna

With Tarragon Nicoise Relish on Crostini

2.50

Displays

Assorted Vegetable Display

With assorted dipping sauces

40.00/Tray

Imported Cheese and Fruit Display

75.00/Tray

Assorted Fruit Display

35.00/Tray

Entrée Selections

(Choose 2 – Requires 72 hour Prior Count)

All Entrées include Fresh Mixed Green Salad with Balsamic Vinaigrette, Marinated Red Onions and Toybox Tomatoes

PAN ROASTED SALMON

Harissa-Lemongrass Sauce, Cilantro Pesto Rice,
Thai Style Vegetables 27.00

BLUE NOSE SEA BASS

Tarragon Soy Shallot Sauce, Tomato, Shitake Mushroom
Potato Puree 29.00

CHICKEN PICATTA

All Natural Free Range Chicken, Fresh Angel Hair Pasta,
Fried Capers, Garlic Lemon Cream Sauce 25.00

GRILLED ANGUS FLAT IRON STEAK

Truffle Mushroom Butter, Wild Baby Arugula, Baby Yukon
Gold Potatoes 26.00

FILET MIGNON

Potato Puree, Brandy Peppercorn Sauce, Sautéed Spinach 34.00

VEGETARIAN PLATE

Pan Sautéed Seasonal Vegetable, Roasted Baby Yukon Potatoes
Broccoli shitake mushroom puff, Butternut Squash 22.00

DESSERTS

VALHRONA CHOCOLATE MOUSSE CAKE,

Pecan Hazelnut crust, Whipped cream, Raspberry puree 9.00

SEASONAL SORBET

7.00