



PRIVATE DINING

2-COURSE LUNCH

MENU #1

\$32 Per Person

(All food & beverage is subject to a 20% service charge and current City of Antioch sales tax.)

Unlimited fountain sodas, iced tea, lemonade, coffee & tea included with the price of lunch.

STARTERS

21 - 40 Guests: Please Select 2 Starters For Your Guests To Choose From
41 - 100 Guests: Please Select 1 Starter To Serve To All Your Guests

CLAM CHOWDER New England-style chowder with clams, potatoes & bacon.

HOUSE SALAD Romaine, red onions, bacon, tomatoes, croutons & balsamic vinaigrette.

CAESAR SALAD Hearts of romaine tossed in a house made Caesar dressing. Topped with Grana Padano cheese & croutons

ENTRÉES

21 - 40 Guests: Please Select 3 Entrées (4 if a vegetarian option is desired.)
41 - 100 Guests: Please Select 2 Entrées (3 if a vegetarian option is desired.)

GF CHICKEN & STRAWBERRY SALAD Grilled chicken breast, strawberries, arcadian field greens, crumbled goat cheese, candied pecans, crisp prosciutto & brown sugar balsamic vinaigrette

PRAWN COBB SALAD Spring mix, smoked tomato vinaigrette, grilled prawns, bacon, corn, avocado, egg, cherry tomatoes, bleu cheese crumbles.

GRILLED CHICKEN FETTUCCINE White wine, garlic, Parmesan cheese cream sauce, parsley & Parmesan.

FOUR CHEESE RAVIOLI WITH PRAWNS Filled with ricotta, Romano, Parmesan & Asiago in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan cheese.

TUSCAN PORK TENDERLOIN Marinated, roasted & sliced pork tenderloin served with an apricot & whole grain mustard sauce. Served with mashed potatoes & seasonal vegetables.

V GF RISOTTO PRIMAVERA A combination of shallots, broccoli, zucchini, parsley, arborio risotto & heavy cream. Topped with Asiago cheese.

SWEET TREAT

BITE SIZE FUDGE BROWNIES

Complimentary at the conclusion of your luncheon.

ADD ON DESSERT @ \$8 PER PERSON

21 - 40 Guests: Please Select 2 Desserts For Your Guests To Choose From
41 - 100 Guests: Please Select 1 Dessert To Serve To All Your Guests

GF V CHOCOLATE DECADENCE A dense chocolate flour-less cake with raspberry sauce.

V SEASONAL CHEESECAKE Ask your banquet coordinator about the current offering.

V CARROT CAKE Layers of carrot cake with vanilla cream cheese filling served with caramel sauce & topped with whipped cream.

VEGAN GF SEASONAL SORBET Ask your coordinator for our current option.



PRIVATE DINING

2-COURSE LUNCH

MENU #2

\$43 Per Person

(All food & beverage is subject to a 20% service charge and current City of Antioch sales tax.)

Unlimited fountain sodas, iced tea, lemonade, coffee & tea included with the price of lunch.

STARTERS

21 - 40 Guests: Please Select 2 Starters For Your Guests To Choose From

41 - 80 Guests: Please Select 1 Starter To Serve To All Your Guests

CLAM CHOWDER New England-style chowder with clams, potatoes & bacon.

STRAWBERRY SALAD Strawberries, arcadian field greens, crumbled goat cheese, candied pecans, crisp prosciutto & brown sugar balsamic vinaigrette

***CAESAR SALAD** Romaine tossed in a house-made Caesar, topped with Grana Padano cheese & croutons.

HOUSE SALAD Romaine, red onions, bacon, tomatoes, croutons & balsamic vinaigrette.

ENTRÉES

21 - 40 Guests: Please Select 3 Entrées (4 if a vegetarian option is desired.)

41 - 100 Guests: Please Select 2 Entrées (3 if a vegetarian option is desired.)

All entrées, excluding items marked with a double asterisk** are served with buttermilk mashed potatoes & seasonal vegetables.

PETITE FILET 6oz. grilled filet mignon served with a Jack Daniels green peppercorn sauce.

MACADAMIA CRUSTED SEA BASS Roasted wild sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa.

CHICKEN MARSALA Boneless, skinless chicken breast pan seared & topped with a rich creamy mushroom & Marsala wine sauce.

CHICKEN SALTIMBOCCA Thin slices of boneless, skinless chicken breast rubbed with house-made herb butter & topped with prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese.

GF SIMPLY GRILLED SALMON Grilled King salmon with a citrus beurre blanc sauce.

GF SALMON PROVENÇAL Pan-seared then oven-roasted King salmon topped with sun-dried tomato pesto cream.

CLAMS LINGUINE** Manila clams steamed in white wine, garlic, butter, lemon, tomato & shallots with a hint of fresh cream & tossed with linguine pasta. Served with seasoned crostini.

FETTUCCINE ALA MONTE CARLO** Salmon, halibut, sea bass & prawns sautéed with shallots, brandy & demi-glaze. Garnished with parsley.

BRAZILIAN SEAFOOD PASTA** Clams, mussels, prawns, & a fresh seafood medley sautéed with peppers, onion tomatoes cilantro & garlic. Tossed with linguine in a coconut cream Piri Piri sauce.

V FOUR CHEESE RAVIOLI** Filled with ricotta, Parmesan, Romano & Asiago in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.

V EGGPLANT PARMESAN** Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & mozzarella cheeses & topped with marinara sauce. Served with penne pasta.

SWEET TREAT

BITE SIZE FUDGE BROWNIES

Complimentary at the conclusion of your luncheon.

ADD DESSERT - \$8 PER PERSON

21-40 Guests: Please Select 2 Desserts For Your Guests To Choose From

41-100 Guests: Please Select 1 Dessert To Serve To All Your Guests

GF CHOCOLATE DECADENCE Dense chocolate flourless cake with raspberry sauce & whipped cream.

V SEASONAL CHEESECAKE Ask your banquet coordinator about our current offering.

V CARROT CAKE Layers of carrot cake with vanilla cream cheese filling served with caramel sauce & topped with whipped cream.

VEGAN GF SEASONAL SORBET Ask your coordinator for our current option.

V - Vegetarian

GF - Gluten Free

1-1-24