

Banquet Menu Dinner

ROAST PRIME RIB OF BEEF (10oz) **\$25.00**

Slow roasted with a blend of herbs and kosher salt for tenderness. Served the traditional way with au jus and horseradish sauce.

PRIME RIB AND SEAFOOD COMBINATIONS **\$30.00**

A 10 oz cut of slow roasted beef with your choice of seafood. With 3 broiled scallops or 3 grilled shrimp.

HALIBUT ILIAMNA **Market Price**

Local halibut filet topped with sauce of crab meat, artichoke hearts and sour cream then oven baked.

LAND'S END BROCHETTE **\$25.00**

Grilled prawns and Alaskan scallops brushed with basil pesto on a bed of julienne spinach. Topped with a citrus cream sauce.

FRESH FISH COMBO **Market Price**

Fresh local halibut and salmon grilled to perfection with maitre d'butter.

ALASKAN SALMON **\$24.00**

Brushed with a light teriyaki marinade and grilled. Served with a ginger cream sauce.

CHICKEN AND SHRIMP **\$24.00**

Grilled chicken and 3 grilled shrimp, topped with a lemon basil buerre blanc.

CHICKEN PICCATA **\$20.00**

Chicken breast sauteed with capers, garlic, white wine and lemon juice.

MEDITERRANEAN PASTA **\$18.00**

Artichoke hearts, mushrooms, red bell peppers, kalamata olives, red onion, spinach and feta in a garlic, white wine butter sauce. Served over pasta.

All entrees are priced per person and served with chef's choice of side dishes, a fresh green salad and fresh baked bread.

Current local sales tax of 7.5% and 20% Service Charge is added to all food & beverage charges.

Market Prices can be confirmed 2 weeks prior to your event.