

# Banquet Menu Lunch

**CAJUN CHICKEN SALAD** **\$12.00**

*Strips of plump chicken breast in cajun spices and served with sweet chili garlic vinaigrette and soup of the day.*

**SHRIMP AND SCALLOP SALAD** **\$14.00**

*Grilled shrimp and Alaskan scallops on a bed of fresh mixed seasonal greens, tomatoes, and olives served with buttermilk garlic dressing.*

**SOUP, SALAD, AND SANDWICH BUFFET** **\$13.00**

*Our soup of the day, fresh green salad and hot sandwich served on french bread.  
Choices include: Beef w/ Provolone, Tukey w/ Cheddar, Seafood Salad, & Vegetarian.  
Add additional \$1 for Clam Chowder.*

**HALIBUT ILIAMNA** **Market Price**

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

**ROSEMARY CHICKEN PASTA** **\$12.00**

*Pasta with boneless chicken breast and vegetables sauteed with olive oil, garlic, white wine cream and rosemary.*

**SIRLOIN SKEWERS** **\$13.00**

*Tender beef sirloin grilled and served on a bed of rice with mushroom Demi. Served with fresh green salad.*

**CITRUS COCONUT CHICKEN** **\$13.00**

*Chicken breast simmered in a citrus infused sauce of ginger, garlic and coconut milk.*

**MEDITERRANEAN PASTA** **\$15.00**

*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 and beverage charges.**

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

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