



\$73

SIGNATURE
LUNCH

All Guests will be welcomed with parker house rolls

Starters

CHOOSE TWO

CLAM CHOWDER

applewood smoked bacon

ROASTED BEETS

Humboldt Fog goat cheese

CAESAR SALAD

24 month reggiano, croutons

MIXED ORGANIC GREENS

golden balsamic dressing

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD

tomato, asparagus, fingerling potatoes

“MARY’S” ORGANIC CHICKEN

with herbed couscous

GRILLED CHICKEN PENNE CARBONARA

with pancetta

FARMED BRITISH COLUMBIAN ATLANTIC SALMON

pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 10oz

with chimichurri, tomato, and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

FIRE ROASTED BROCCOLINI

GRILLED ASPARAGUS

MAC & CHEESE

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$88

RESERVE
LUNCH

All Guests will be welcomed with parker house rolls

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD
tomato, asparagus, fingerling potatoes

“MARY’S” ORGANIC CHICKEN
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

FARMED BRITISH COLUMBIAN ATLANTIC SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8oz
with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$95

CHATEAU
LUNCH

All Guests will be welcomed with parker house rolls

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

TERIYAKI FILET MIGNON TIPS
spicy hoisin sauce

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

FILET MIGNON "DOUBLE R RANCH" 8oz
with chimichurri

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$95

SIGNATURE DINNER
THREE COURSE

All Guests will be welcomed with parker house rolls

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

PRIME SIRLOIN CAP STEAK 10oz
with chimichurri, tomato, and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$110

RESERVE DINNER
THREE COURSE

All Guests will be welcomed with parker house rolls

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN
with herbed couscous

FILET MIGNON “DOUBLE R RANCH” 8oz | 12oz + \$12
with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$125

CHATEAU DINNER
FOUR COURSE

All Guests will be welcomed with parker house rolls

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

TERIYAKI FILET MIGNON TIPS
spicy hoisin sauce

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

“MARY’S” ORGANIC CHICKEN
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FARMED BRITISH COLUMBIAN ATLANTIC SALMON
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8oz | 12oz + \$12
with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$145

ESTATE DINNER
FOUR COURSE

All Guests will be welcomed with parker house rolls

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

TERIYAKI FILET MIGNON TIPS
spicy hoisin sauce

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

“MARY’S” ORGANIC CHICKEN
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FARMED BRITISH COLUMBIAN ATLANTIC SALMON
pan roasted with a seasonal preparation

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

30 DAY DRY-AGED PRIME BONE-IN RIBEYE “DOUBLE R RANCH” 18oz
with chimichurri

FILET MIGNON “DOUBLE R RANCH” 8oz | 12oz +\$12
with chimichurri

SURF & TURF
8oz filet mignon and south african lobster tail

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption



APPETIZERS
TRAY PASSED

MINI CRAB CAKES

lump blue crab cakes with tartar sauce

4.00 PER PIECE

WILD JUMBO SHRIMP COCKTAIL

served with fresh horseradish cocktail sauce

3.50 PER PIECE

YELLOWFIN TUNA POKE

soy sauce, avocado, wasabi tobiko, sesame seeds

4.00 PER PIECE

TERIYAKI FILET MIGNON TIPS

spicy hoisin sauce

3.50 PER PIECE

VIETNAMESE CHICKEN LOLLIPOPS

lightly fried with a sweet and spicy glaze

3.50 PER PIECE

CRISPY FLATBREAD RATATOUILLE

with shallot jam

4.00 PER PIECE

minimum order of 25 pieces of each selection



APPETIZERS
TRAY PASSED

COCONUT CHICKEN

apricot sauce

3.50 PER PIECE

N'AWLINS BBQ SHRIMP

creole sauce

4.00 PER PIECE

COCOUNT SHRIMP

apricot sauce

4.00 PER PIECE

HEIRLOOM TOMATO BRUSCHETTA

whipped goat cheese and balsamic pearls

4.00 PER PIECE

ZUCCHINI LOLLIPOP

panko crusted with marinated mozzarella

3.50 PER PIECE

MINI BEEF SLIDERS

cheddar, caramelized onions, chipotle aioli

6.00 PER PIECE

minimum order of 25 pieces of each selection



APPETIZER PLATTERS

EASTERN & PACIFIC OYSTERS

served with fresh horseradish, cocktail and mignonette sauce

SEE DAILY PRICING

ARTISANAL CHEESE AND FRUIT PLATTER

served with assorted crackers

SMALL 140 (UP TO 25 GUESTS) | LARGE 260 (UP TO 60 GUESTS)

CRUDITÉS

array of seasonal fresh vegetables served with hummus, blue cheese and herb yogurt dressings

75 (UP TO 25 GUESTS)



ENHANCEMENTS AND INTERACTIVE STATIONS

Raw Bar & Oyster Shucking

eastern and pacific oysters, seasonal shellfish

PER PERSON PRICING VARIES WITH SELECTION

Carving Station

“Double R Ranch” beef tenderloin

with chimichurri, creamy horseradish, whole grain mustard sauce

28 PER PERSON

Hawaiian Poke Station

fresh wild yellowfin tuna and atlantic salmon are mixed with your choice of sauces and toppings, so your guests can create their own individual poke creation

seasonal ingredients include various dressing options, as well as fresh cucumber, avocado, daikon sprouts and wonton crisps

18 PER PERSON

Add To Your Steak

CAPELLA with mushrooms and onions 7

LUMP CRAB OSCAR with asparagus and Béarnaise 16

MELTED DANISH BLUE CHEESE 5

\$150 attendant fee required for all stations

minimum 30 Guests



MINIATURE
DESSERTS

ECLAIRS

CREAM-FILLED TARTS

FRUIT TARTS

MOUSSE CUPS

FRENCH MACARONS

CANNOLIS

CHEESECAKE BITES

BROWNIES

CHOCOLATE PETIT FOURS

LEMON BARS

\$4 per piece

Minimum of 25 pieces each selection



\$83

LUNCH BUFFET
30+ GUESTS

All Guests will be welcomed with parker house rolls

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

GRILLED CHICKEN BREAST
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK
with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

FIRE ROASTED BROCCOLINI

MAC & CHEESE

GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption