



Banquet Dinner Menus

These are our standard menu options. However, we do have the flexibility to customize these menus to fit your needs. Please contact the hotel and Chef Lyle directly if you are interested in a customized menu.

Hors d'oeuvres

Jumbo shrimp cocktail- \$75.00 per 25 pieces

*Imported and domestic cheese plate- \$8.00 per person
25 person minimum*

*Vegetable crudite with dips and artisan breads- \$7.00 per person
25 person minimum*

Cherry tomatoes stuffed with Boursin cheese- \$40.00 per 25 pieces

Assorted canapés- \$70.00 per 25 pieces

California sushi rolls with wasabi and soy- \$50.00 per 25 pieces

Prosciutto-wrapped pear with stilton cheese- \$50.00 per 25 pieces

Lobster, spinach and sun-dried tomato tartlets- \$100.00 per 25 pieces

Sausage-stuffed mushroom caps- \$50.00 per 25 pieces

Peanut and soy marinated chicken sate skewers- \$69.00 per 25 pieces

Bacon-wrapped scallops- \$75.00 per 25 pieces

Beef Wellington pockets- \$75.00 per 25 pieces

Miniature spanikopita- \$50.00 per 25 pieces

*Herb focaccia topped with olive tapenade and mozzarella-
\$25.00 per 25 pieces*

*Vegetable spring rolls with raspberry and orange dipping sauce-
\$50.00 per 25 pieces*

A customary 18% service charge and 8% sales and meals tax will be added to your check