

## Banquet Menu / Al-a-Carte

Groups of 20-40 people are allowed **three** choices of entrees.

Groups of 40 and above must select one entree or pre-order with seating chart or place-markers.

### First Course - choose one

- Warehouse Caesar Salad
- Sonoma Greens with Point Reyes blue cheese, spiced walnuts and balsamic vinaigrette
- New England Clam Chowder

### Entree Course - choose three

	Dinner	Lunch
- Vegetarian Plate	\$31	\$26
- Grilled Chicken Penne with tomato, marjoram & garlic cream sauce	\$35	\$31
- Grilled Chicken Breast with a marsala-mushroom glaze	\$35	\$31
- 12-ounce Flatiron Steak with porcini-peppercorn steak butter	\$37	\$33
- 8-ounce Filet Mignon with porcini-peppercorn steak butter	\$46	\$42
- 16-ounce Ribeye Chop with porcini-peppercorn steak butter	\$48	\$44
- 10-ounce Slow-Roasted Prime Rib (cooked medium)	\$43	N/A
- 10-ounce Colorado Lamb Rib Chops	\$45	\$41
- Shrimp Scampi Linguini with tomato, marjoram & garlic cream sauce	\$40	\$36
- Blackened Tilapia with sun-dried tomato salsa	\$35	\$31
- Baked, Crab-stuffed Atlantic Salmon with lobster-chardonnay sauce	\$44	\$40
- Baked Northern Halibut with lemon-caper butter	\$43	\$39
- Mixed Grill; baked salmon, char-broiled swordfish & shrimp	\$42	\$38
- Oven-roasted Garlic King Crab Legs		Market

### Dessert - choose one

- Manhattan Cheesecake with fresh berries
- Brownie Sundae with vanilla bean ice cream
- Triple-layer Chocolate Cake

Entrees (except for pastas) are served with a choice of garlic mashed potatoes or vegetable of the day. Coffee, tea & soft drink service is included.

Other items from our regular dinner menu may be available for banquet service. Speak to a manager for availability.

A service charge and sales tax are added to all prices