

We feature a great staff of talented cutting edge chefs as well as highly trained wait staff.

This combined with all our years in the restaurant/catering business, the unbeatable harbor front dining and our knack for covering every little detail, will create an event to remember.

This menu is \$30.00 per person. You will have a personal wait person, or two depending on the size of party. This menu is served Buffet style.

House Caesar Salad

Our house made Caesar, hand tossed with fresh romaine lettuce, grated parmesan cheese, lightly seasoned baked croutons and our homemade creamy Caesar dressing.

Salmon

Wild Alaskan Salmon baked in-house and topped with champagne caper sauce.

Baron of Beef

A tender beef roast seasoned to perfection and slowly cooked at a low temperature to give you the melt in your mouth sensation.

Roasted Italian Potatoes

Red potatoes tossed in spices and baked till crispy on the out side, soft and hot on the inside.

Fresh Vegetables

An assortment of seasonal fresh cut vegetables lightly blanched then buttered and seasoned.

Bread

Fresh baked bread topped with garlic butter and lightly toasted.

Coffee and Tea will be included in the per person price. There will be an additional \$1.00 per person to include soda (Coke, Diet Coke, Sprite, Lemonade or Iced Tea).

Up grade to a tender prime rib seasoned to perfection and served with our tangy horseradish cream sauce for \$3 per person added to the above mentioned price.