



## Dinner Banquet Menu #1

Choice of Entrée:

**Chicken Breast Medallions Sautéed with Lemon & Capers**

Thinly pounded boneless breast sautéed with fresh lemon & capers,  
served over mashed potatoes and fresh spinach

**Wild Mushroom Pasta with Marsala Sauce**

Egg noodles with oyster, shiitake & portobello mushrooms sautéed with Marsala wine,  
garlic, shallots and fresh herbs

**Old fashioned Salisbury Steak with Red Wine-Mushroom Sauce**

with mashed potatoes and green beans

**DISH Fish Tacos**

Grilled filet of sole with *salsa fresca*, lettuce & sour cream  
in soft corn tortillas, served with “Spanish rice”

**“BLT Pasta”**

linguine with applewood-smoked bacon, cherry tomatoes & spinach tossed in parmesan-cream sauce

**Above menu: \$11.95 per person, food only**

Does not include beverage, tax or gratuity

**Add beverage: \$2.50** -- Choice of coffee, tea, ice tea or fountain soda

**Add assorted appetizers:**

Goat cheese on grilled sourdough with *salsa fresca* \$1.50 each

Fresh mushroom quesadilla with smoked mozzarella (4 pieces per quesadilla) \$6.95

**DISH “Sliders”**

Two oz. burger on a La Brea mini-bun with cheddar & 1000 island; \$2.95 each

Barbeque Pulled pork with onion marmalade on La Brea mini-bun; \$2.95 each

**Add green salad of baby organic greens with balsamic vinaigrette \$4.50**

**Add Dessert:**

Pre-select one of the following:

Warm fresh apple pie with heavy cream \$4.95 per person

Large Red Velvet Cupcake \$2.95 per person

Fresh made carrot cake with cream cheese frosting \$4.50 per person

Warm chocolate-espresso bread pudding with walnuts & whipped cream \$4.50 per person

Please note: for banquets the corkage fee is \$10.00 per bottle.

For parties that bring their own desserts there is a “cutting fee” of \$1.75 per person.



## Dinner Banquet Menu #2

Choice of Entrée:

**Pan roasted fresh Atlantic Salmon with Pesto,**  
served with wild rice and asparagus

**Grilled Breast of Chicken with Fresh Tomato-Basil salsa**  
Grilled marinated boneless breast served with fresh tomato-basil salsa, wild rice and vegetables

**Slow-braised Black Angus Beef Short Ribs with pan juices**  
Served with mashed potatoes and fresh vegetables

**Old Fashioned Shrimp Scampi**  
Linguine tossed with jumbo wild Pacific prawns, cherry tomatoes, white wine, garlic & basil

**Grilled Pork Chop with Spicy Apple Chutney**  
Served with mashed potatoes and sautéed spinach

**Above menu: \$15.95 per person, food only**  
Does not include beverage, tax or gratuity

**Add beverage: \$2.50**  
Choice of coffee, tea, ice tea or fountain soda

**Add assorted appetizers:**  
Goat cheese on grilled sourdough with salsa fresca \$1.50 each  
Fresh mushroom quesadilla with smoked mozzarella \$6.95 (4 slices)

**Add green salad of baby organic greens with balsamic vinaigrette \$4.50**

### Add Dessert:

Pre-select one of the following:

Warm fresh apple pie with heavy cream \$4.95 per person

Large Red Velvet Cupcake \$2.95 per person

Fresh made carrot cake with cream cheese frosting \$4.50 per person

Warm chocolate-esspresso bread pudding with walnuts & whipped cream \$4.50 per person

Please note: for banquets the corkage fee is \$10.00 per bottle.  
For parties that bring their own desserts there is a "cutting fee" of \$1.75 per person.

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## **Dinner Banquet Menu #3**

Choice of Entrée:

### **Ginger Chicken Salad**

Shredded chicken breast with snap peas, fresh orange slices, crispy noodles, sliced almonds, julienne carrots, cilantro, mixed greens and cabbage; tossed with sweet ginger sesame dressing

### **Linguine with Fresh Spinach & Cherry Tomatoes**

tossed with fresh basil and parmesan-cream sauce

### **DISH Cheeseburger**

Half pound of ground sirloin grilled medium & served on a La Brea Bakery sesame bun with pickle, tomato, red onion and French fries

### **Barbecued Pulled Pork Sandwich with Pickled Onions**

On a toasted sesame bun with sweet potato fries

**Above menu: \$9.50 per person, food only**

Does not include beverage, tax or gratuity

**Add beverage: \$2.50**

Choice of coffee, tea, ice tea or fountain soda

**Add assorted appetizers:**

Goat cheese on grilled sourdough with salsa fresca \$1.50 each

Fresh mushroom quesadilla with smoked mozzarella \$6.95

**Add green salad of baby organic greens with balsamic vinaigrette \$4.50**

**Add Dessert:**

Pre-select one of the following:

Warm fresh apple pie with heavy cream \$4.95 per person

Large Red Velvet Cupcake \$2.95 per person

Fresh made carrot cake with cream cheese frosting \$4.50 per person

Warm chocolate-espresso bread pudding with walnuts & whipped cream \$4.50 per person

Please note: for banquets the corkage fee is \$10.00 per bottle.  
For parties that bring their own desserts there is a "cutting fee" of \$1.75 per person.

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