



Banquet Lunch Menu

Pre-Ordered Appetizers (Optional)

Appetizers for group reservations get served two-three (2-3) orders per Table

Blackened Shrimp & Crawfish Fondue with Toasted Garlic Bread **\$12.95 per Order**

Almond Baked Brie with Apricot-Mango Chutney, Sliced Apples and Buttered Toast Rounds **\$8.95 per Order**

Hand Passed Hors d'œuvres Chef Selected Variety (available for Parties of 50 or more Guests) **\$9.00 per Person**

Select One (1) from the following Starters

Field Green Salad with Torn Herbs, Apple Cider Vinaigrette, and Goat Cheese Toast **\$7.95**

Roquefort Apple Salad with Apple Cider Vinaigrette and Spiced Walnuts **\$8.95**

Caesar Salad with Shaved Parmesan and Bacon **\$8.95**

Select from the following Entrées

All Entrees are served with Chef Selected Vegetables

Choose Two (2) Entrees for 30 or fewer Guests;

Choose *One (1) Entrée for 31 or more Guests

**(Entrée Duo Available = 2 different Entrees, in smaller portion on one (1) plate)*

Bacon-Wrapped Grilled Beef Tenderloin with Port Wine Demi Glace **\$28.95**

Zihuatanejo Snapper

Fresh Snapper Fillet with Jumbo Lump Crab, Pico De Gallo and Chardonnay Butter Sauce **\$21.95**

Raspberry Chipotle Glazed Salmon with Two (2) Grilled Shrimp **\$20.95**

Chicken Mazatlan

Avocado Salsa, Two (2) Grilled Shrimp, Chihuahua Cheese, Served on Serrano Butter Sauce **\$18.95**

Stuffed Chicken Cordon Bleu

Stuffed with Cure 81 baked Ham, Gruyère Cheese and Dijon Mustard on Dijon-Chardonnay Butter Sauce **\$17.95**

Select One (1) from the following Desserts

Nutella Chocolate Torte Chocolate Cake with Chocolate Hazelnut Butter Cream **\$9.95**

Berries Napoleon Fresh Berries with White Chocolate Pastry Cream in a Praline Cup **\$9.95**

Christopher's Seasonal Bread Pudding **\$7.95**

Christopher's Seasonal Cheesecake **\$7.95**

Crème Brûlée **\$8.95**

(PRICES DO NOT INCLUDE TAX, BEVERAGES, OR SERVICE CHARGES)