



2004 Huntington Dr.
San Marino, CA 91108
(626) 308-1720

Menu #1

Chicken Tequila Fettucine

(Boneless Chicken Breast sautéed in a tequila lime cream sauce with assorted bell peppers and red onions)

Tomato Vodka Cream Sauce served over Bow Tie Pasta

Assorted Seasonal Oven Roasted Vegetables

Homemade Garlic Rolls

House Dinner Salad

(Baby greens tossed with cherry tomatoes, pine nuts and balsamic vinaigrette)

\$21.95 Per Guest

Menu # 2

Butter Dill Breast of Chicken

Mediterranean Rice Pilaf with Toasted Pine Nuts

Assorted Seasonal Vegetables

Rolls & Butter

Napa Salad

(Baby Greens lightly tossed with balsamic vinaigrette dressing, dried apricots, red onions, feta cheese crumbles, and candied pecans)

\$22.95 Per Guest

Menu #3

Chicken Marsala

(served over your choice of rice pilaf or mashed potatoes)

Assorted Seasonal Vegetables

Homemade Garlic Rolls

House Dinner Salad

(Baby greens tossed with cherry tomatoes, pine nuts and balsamic vinaigrette)

Iced Tea, Lemonade & Coffee

\$22.95 Per Guest

Menu #4

Pan Seared Chicken with Balsamic Cream Sauce, Caramelized Onions and Mushrooms
Homemade Parmesan Mashed Potatoes
Assorted Seasonal Vegetables
Baby greens with Seasonal Berries, Goat Cheese Crumbles & Candied Walnuts
Rolls & Butter
\$24.95 Per Guest

Menu #5

Apple Chutney Stuffed Pork Loin
(stuffed with a seasonal apple chutney, almonds & cranberries. Served with an apple & white zinfandel gastrique)
Trilogy Wild Rice Pilaf
Oven Roasted Asparagus
Rolls & Butter
House Dinner Salad
(Baby greens tossed with cherry tomatoes, pine nuts and balsamic vinaigrette)
\$24.95 Per Guest

Menu #6

Asian Marinated Tri-Tip
(served with a Plum Sauce)
Homemade Mashed Potatoes
Sauteed Broccolini
Rolls & Butter
House Dinner Salad
(Baby greens tossed with cherry tomatoes, feta cheese, pine nuts and balsamic vinaigrette)
\$27.95 Per Guest

Menu #7

Jack Daniels Tennessee London Broil
Sweet Potato Gratin
Homemade "Three Cheese" Mac & Cheese
Green Beans & Baby Carrots
Homemade Cornbread
House Dinner Salad
(Baby greens tossed with cherry tomatoes, pine nuts and balsamic vinaigrette)
\$27.95 Per Guest

Menu #8

Creamy Balsamic and Herb Chicken

Buttered Orzo

Oven Roasted Broccolini

Napa Salad

(Baby Greens lightly tossed with balsamic vinaigrette dressing, dried apricots, red onions, feta cheese crumbles, and candied pecans)

Rolls & Butter

\$24.95 Per Guest

Menu #9

Boneless Braised Short Ribs

(Braised for over six hours in Merlot wine and aromatics. Served with a Merlot wine demi-glace)

Homemade Parmesan Mashed Potatoes

Napa Salad

(Baby Greens lightly tossed with balsamic vinaigrette dressing, dried apricots, red onions, feta cheese crumbles, and candied pecans)

Rolls & Butter

\$30.95 per person

Service Fees

Food Servers.....\$22.50 per hour

Lead Server.....\$25.00 per hour

Bartender.....\$25.00 per hour

Manager.....\$30.00 per hour

****All Rentals to Be Determined**