

Banquet Menu – Lunch

CAJUN CHICKEN SALAD

Strips of plump chicken breast in Cajun spices and served with sweet chili garlic vinaigrette and soup of the day. \$11.00

SHRIMP AND SCALLOP SALAD

Grilled shrimp and Alaskan scallops on a bed of fresh mixed seasonal greens, tomatoes, olives and sprouts. With buttermilk garlic dressing. \$13.00

SOUP, SALAD AND SANDWICH BUFFET

Our soup of the day, fresh green salad and a hot sandwich served on French bread. \$13.00
Choices include:

*Sliced beef and Provolone with sautéed onion, garlic and pepper.

*Turkey and cheddar with Dijon mayonnaise

*Seafood salad

HALIBUT ILIAMNA

Local halibut filet topped with a sauce of crab meat, artichoke hearts and sour cream then oven baked. Served with rice pilaf and fresh vegetables. \$18.00

ROSEMARY CHICKEN PASTA

Boneless chicken breast and vegetables sautéed with olive oil, garlic, white wine and rosemary. Entrée includes green salad and fresh baked bread. \$12.00

SIRLOIN SKEWERS

Tender beef sirloin skewers grilled and served on a bed of rice with mushroom demi and horseradish Dijon dipping sauce. Accompanied by fresh green salad. \$12.00

CITRUS COCONUT CHICKEN

Chicken breast simmered in a citrus infused sauce of ginger, garlic and coconut milk. Entrée includes rice and green salad. \$12.00

All entrees are priced per person. Coffee or Tea are served with all meals.

To substitute clam chowder, please add \$1.00 per person.

Please ask about double item Buffet prices.

Current local tax and 18% gratuity added to all Food & Beverage charges.