



LARK CREEK STEAK
Banquet DINNER Menu

Please select either Menu One or Menu Two

MENU ONE – 3 COURSES

Pre-select 1 starter, 2 main courses (from which guests choose 1) and 1 dessert.

Parties of 40 or more receive one choice of entree. In addition, a vegetarian option is always offered.

MENU TWO – 4 COURSES

Pre-select 1-3 appetizers, 1 starter, 2 main courses (from which guests choose 1) and 1 dessert.

Parties of 40 or more receive one choice of entree. In addition, a vegetarian option is always offered.

menus are subject to change due to seasonal freshness & availability
menus choices must be finalized 4 business days prior to the event

S T A R T E R S

caesar salad
romaine, parmesan croutons

chopped little gem salad
bacon, chopped egg, shaft blue cheese dressing

star route farms baby green salad
blue cheese, walnuts, currant and banyuls vinaigrette

seasonal soup of the day

A P P E T I Z E R S

*this 1st course of a 4-course dinner
can be plated individually or shared family-style*

fried monterey bay calamari
housemade cocktail sauce

oysters rockefeller
spinach, pernod, bread crumbs

florida white prawn cocktail
horseradish-cocktail sauce

filet mignon steak tartar
crostini, fleur de sel, capers, onion

M A I N C O U R S E S

certified angus filet mignon - 8oz
sauteed mushrooms, whipped potatoes

certified angus new york steak - 10oz
sauteed mushrooms, whipped potatoes

usda prime boneless ribeye steak - 16oz *(SUPPLEMENT \$10)*
sauteed mushrooms, whipped potatoes

bacon wrapped mary's free-range chicken breast
chicken leg confit, parsnip puree, broccoli rabe, natural jus

grilled hampshire pork chop - 12oz
wild huckleberry-pork jus

fresh fish of the day
seasonal accompaniments

D E S S E R T S

famous butterscotch pudding
whipped cream, grated chocolate

seasonal fruit tart
vanilla bean ice cream

valrhona chocolate soufflé cake
raspberry chambord sauce, mascarpone cream

market fruit sorbet
fresh fruit, almond tuile