



LARK CREEK STEAK

Sample 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** starter, **1** appetizer, **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
menu 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, shaff 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

items in this section can be added to the 3 course option and shared family style

fried monterey bay calamari
smoked tomato sauce, mixed olive salad

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
sauteed mushrooms, whipped potatoes

free-range chicken, roasted breast, confit leg and thigh
pomegranate 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 crisp
vanilla bean ice cream

chocolate toffee trifle
marscapone cream, candied almonds

sorbets
orange lace tuile

chocolate brulee
biscotti