



BANQUET DINNER MENU

Events held in December order off Christopher's December Banquet 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 **\$16.95** per Order
Almond Baked Brie with Apricot-Mango Chutney, Sliced Apples and Buttered Toast Rounds **\$11.95** 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 **\$8.95**
Roquefort Apple Salad with Apple Cider Vinaigrette, Julienne Apples and Spiced Walnuts **\$9.95**
Caesar Salad with Crisp Bacon, Shaved Parmesan and Cracked Black Pepper **\$9.95**

Select from the following Entrées

All Entrees are served with Chef Selected Vegetables

Choose Three (3) Entrees for 30 or fewer Guests;

Choose Two (2) Entrees for 31-50 Guests;

Choose *One (1) Entrée for 51 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 **\$38.95**
South American Marinated Beef
Grilled Beef Tenderloin Marinated in Chimichurri with Roasted Serrano Butter Sauce **\$32.95**
Grilled Beef Rib-Eye with Port Wine Demi Glace **\$34.95**
Zihuatanejo Snapper
Fresh Snapper Fillet with Jumbo Lump Crab, Pico De Gallo and Chardonnay Butter Sauce **\$29.95**
Raspberry Chipotle Glazed Salmon with Two (2) Grilled Shrimp **\$26.95**
Chicken Mazatlan
Avocado Salsa, Two (2) Grilled Shrimp, Chihuahua Cheese, served on Serrano Butter Sauce **\$25.95**
Stuffed Chicken Cordon Bleu
stuffed with Cure 81 baked Ham, Gruyère Cheese and Dijon Mustard on Dijon-Chardonnay Butter Sauce **\$24.95**
- ### Select One (1) from the following Desserts
- Peanut Butter Mousse Cake** Chocolate Cake with Peanut Butter Mousse **\$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)

-Please be aware that menu items & prices are subject to change due to market fluctuations-