

PRIVATE DINING

2-COURSE LUNCH

MENU #1

\$22 Per Person

Only available for groups of 24 or less. For larger groups please refer to Menu #2 & Menu #3

(All food & beverage is subject to a 20% service charge and current City of Antioch sales tax.)

Unlimited fountain sodas, iced tea, lemonade included with the price of lunch.

ENTRÉES

ALASKAN COD "PO'BOY" SANDWICH Beer battered & fried crisp on grilled sour dough bread with fresh avocado, shredded lettuce, tomatoes, sambal aioli and house made tartar sauce. Served with French Fries.

VEGAN PACIFIC RIM SALAD Napa cabbage with green onions, shredded carrots, snow peas, mandarin oranges, cashews, jicama tossed in a soy ginger vinaigrette & garnished with crispy rice noodles, sesame seeds & pickled ginger.

PRIME RIB DIP MELT Slow roasted prime rib, sliced thin & served on a toasted French roll with havarti cheese & a side of creamy horseradish. Served with French Fries

PRAWN COBB SALAD Spring mix with a smoked tomato vinaigrette layered with a skewer of large wild prawns, bacon strips, grilled fresh corn, avocado, egg & cherry tomatoes. Topped with crumbled bleu cheese.

AVOCADO CHICKEN BURGER A Mary's free range Cajun spiced chicken breast grilled to perfection & topped with a thick slice of house smoked cheddar & avocado. Served on a toasted bun with a side of spicy chipotle mayonnaise. Served with French Fries

OCTOPUS SALAD Diced octopus tossed in a red wine vinaigrette with Italian parsley, celery, English cucumbers, red onion, capers, kalamata olives & diced tomatoes. Served with seasoned crostini.

CHICKEN CORDON BLEU SANDWICH Panko coated Mary's free range chicken breast sautéed golden brown with prosciutto, Havarti cheese & Dijon mustard on grilled sourdough. Served with French Fries.

VEGAN GF HEIRLOOM TOMATO NAPOLEON A hazelnut, walnut, cashew, Pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil and balsamic glaze.

***AHI TUNA TACOS** Seared rare, in warm corn tortillas, spicy wasabi slaw, green onions, Asian dipping sauce.

V FRIED AVOCADO TACOS Fresh avocado coated in panko & deep fried. Served in a corn tortilla with shredded lettuce & corn relish. Finished with a drizzle of poblano ranch dressing.

DESSERT

MINT BROWNIES A Smith's Landing staple. Chocolate brownie with a peppermint filling.

You may offer an upgraded dessert for an additional charge of \$5 per person.

PRIVATE DINING

3-COURSE LUNCH

MENU #2

\$26 Per Person

(All food & beverage is subject to a 20% service charge and current City of Antioch sales tax.)
Unlimited fountain sodas, iced tea, lemonade included with the price of lunch.

STARTERS

15 - 30 Guests: 2 Starters

31 - 96 Guests: 1 Starter

***CAESAR SALAD** Romaine lettuce, croutons, & parmesan cheese

EVERYBODY HAS A "HOUSE SALAD" SALAD Romaine, red onions, bacon, tomatoes & croutons.
– Served with Choice of Ranch or Balsamic Vinaigrette

VEGAN PACIFIC RIM SALAD Napa cabbage with green onions, shredded carrots, snow peas, mandarin oranges, cashews, jicama tossed in a soy ginger vinaigrette & garnished with crispy rice noodles, sesame seeds & pickled ginger.

CLAM CHOWDER

LOBSTER BISQUE

ENTRÉES

15 - 30 Guests: Up to 3 Entrées (4 if a vegetarian option is desired.)

31 - 96 Guests: Up to 2 Entrées (3 if a vegetarian option is desired.)

CHICKEN MARSALA Mary's free range, boneless, skinless chicken breast pan seared & topped with a rich creamy mushroom & Marsala wine sauce.

BLACKENED CHICKEN BUCATINI* Served with a white wine, garlic, Parmesan cheese cream sauce.
Garnished with chives & more Parmesan.

FOUR CHEESE RAVIOLI WITH PRAWNS Filled with ricotta, Parmesan, Romano & Asiago in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.

GF SIMPLY GRILLED SALMON Grilled seasonal salmon served with a side of citrus beurre blanc sauce

GF BLACKENED SEA BASS Pan seared & served with lemon butter sauce.

GF *PRIME STEAKHOUSE SIRLOIN A grilled prime sirloin served with Jack Daniels green peppercorn sauce.

V FOUR CHEESE RAVIOLI** Filled with ricotta, Parmesan, Romano & Asiago in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.

VEGAN GF HEIRLOOM TOMATO NAPOLEON A hazelnut, walnut, cashew, Pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil and balsamic glaze.

VEGAN PASTA ORTOLANO** Grilled zucchini, crookneck squash, eggplant & bell peppers. Served with a penne pasta & house made marinara. Garnished with basil & balsamic glaze.

DESSERT

MINT BROWNIES A Smith's Landing staple. Chocolate brownie with a peppermint filling.

You may offer an upgraded dessert for an additional charge of \$5 per person.

PRIVATE DINING

3-COURSE LUNCH

MENU #3

\$32 Per Person

(All food & beverage is subject to a 20% service charge and current City of Antioch sales tax.)
Unlimited fountain sodas, iced tea, lemonade included with the price of lunch.

STARTERS

15 - 30 Guests: 2 Starters

31 - 96 Guests: 1 Starter

***CAESAR SALAD** Romaine lettuce, croutons, & parmesan cheese

VEGAN PACIFIC RIM SALAD Napa cabbage with green onions, shredded carrots, snow peas, mandarin oranges, cashews, jicama tossed in a soy ginger vinaigrette & garnished with crispy rice noodles, sesame seeds & pickled ginger.

EVERYBODY HAS A "HOUSE SALAD" SALAD

Romaine, red onions, bacon, tomatoes & croutons.

– Served with Choice of Ranch or Balsamic Vinaigrette

CLAM CHOWDER OR LOBSTER BISQUE

– Please choose only 1

ENTRÉES

15 - 30 Guests: Up to 3 Entrées (4 if a vegetarian option is desired.)

31 - 96 Guests: Up to 2 Entrées (3 if a vegetarian option is desired.)

CHICKEN SALTIMBOCCA Thin slices of Mary's free range chicken breast rubbed with house made herb butter & topped with prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese.

BUCATINI ALA MONTE CARLO** Lobster meat, halibut, seabass & prawns sautéed with shallots, brandy & a creamy lobster bisque sauce. Garnished with chopped chives & truffle oil.

MACADAMIA CRUSTED SEA BASS Roasted wild California sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa. Served with corn cilantro mashed potatoes.

GF ALASKAN HALIBUT PRIMAVERA** Served with a creamy vegetable risotto & citrus beurre blanc. Drizzled with truffle oil & garnished with orange segments & chives.

GF SALMON PROVENCAL Pan seared then oven roasted wild seasonal salmon topped with sun-dried tomato pesto cream.

PETRALE SOLE ALA ROMA Filled with bay shrimp, Italian herbs, cream cheese, arugula & shallots. Panko breaded, pan seared & finished in the oven. Served in a pool of demi beurre blanc sauce.

***POINT REYES TENDERLOIN MEDALLIONS** Grilled with caramelized onions & topped with a Point Reyes Bleu Cheese sauce.

V FOUR CHEESE RAVIOLI** Filled with ricotta, Parmesan, Romano & Asiago in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.

VEGAN GF HEIRLOOM TOMATO NAPOLEON** A hazelnut, walnut, cashew, Pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil and balsamic glaze.

VEGAN PASTA ORTOLANO** Grilled zucchini, crookneck squash, eggplant & bell peppers. Served with a penne pasta & house made marinara. Garnished with basil & balsamic glaze.

DESSERT

MINT BROWNIES A Smith's Landing staple. Chocolate brownie with a peppermint filling.
You may offer an upgraded dessert for an additional charge of \$5 per person.

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PRIVATE DINING

ETC...

Please select either mashed potatoes or Asiago Au Gratin potatoes to be served with all entrées except for those with a double astrick.

Pricing includes unlimited fountain sodas, iced tea & lemonade..

All food and beverage is subject to a 20% service charge (gratuity) and current sales tax.
Menus and pricing subject to change without notice.

All entrées are served with seasonal vegetables with the exception of pasta and vegetarian/vegan dishes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Due to shared cooking & prep areas in our full service kitchen, we can not guarantee that any menu item will be completely free of allergens that you may have. Please consult your server in detail regarding any food allergies so we can better assist you.

UPGRADED DESSERT OPTIONS - \$5 PER PERSON

DESSERT

15-30 Guests: 2 Desserts

31-96 Guests: 1 Dessert

GF V PANNA COTTA

Sweet cream & vanilla bean custard topped with fresh berries & drizzled with raspberry sauce.

GF VEGAN SEASONAL SORBET

Ask your banquet coordinator for our current offering.

GF V CHOCOLATE DECADENCE

A dense chocolate flour-less cake with sweet raspberry sauce and whipped cream.

CHOCOLATE SALTED CARAMEL CRATER CAKE

A warm molten chocolate cake served with a flourish of caramel, sea salt & whipped cream.

CARROT CAKE

Layers of carrot cake with vanilla cream cheese filling served with caramel sauce, seasonal sorbet & vanilla bean ice cream. Topped with whipped cream.

SEASONAL CHEESECAKE

Ask your banquet coordinator about our current offering.

V - Vegetarian

GF - Gluten Free

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