

# 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

**PETRALE SOLE "PO'BOY" SANDWICH** Breaded & fried crisp on a lightly toasted hoagie roll with avocado, shredded lettuce, tomatoes, sambal aioli & house made tartar sauce. Served with French fries.

**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.

**GRILLED ROMAINE CRAB SALAD** Cherries tomatoes, fried capers, crumbled bleu cheese & balsamic vinaigrette. Served with crostini.

**PRAWN COBB SALAD** Spring mix, smoked tomato vinaigrette, a skewer of large wild prawns, bacon, corn, avocado, egg, cherry tomatoes, bleu cheese crumbles.

**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

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

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

**SHRIMP TACOS** Spicy grilled jumbo wild shrimp in warm corn tortillas with ranch slaw, sliced avocado & pico de gallo. Served with a side of salsa & fresh lime for extra zip.

## DESSERT

**MINT BROWNIES** chocolate brownie I 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 - 120 Guests: 1 Starter

**CAESAR SALAD** Romaine lettuce | croutons | parmesan cheese | house made dressing

**EVERYBODY HAS A "HOUSE SALAD" SALAD** romaine | red onions | bacon | tomatoes | croutons  
– Served with choice of Ranch or Balsamic Vinaigrette

**CLAM CHOWDER**

## ENTRÉES

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

31 - 120 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** Ricotta, Parmesan, Romano & Asiago cheeses. Tomato, garlic, basil & white wine sauce with a hint of marinara and 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 seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil & 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** chocolate brownie | peppermint filling.

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

V - Vegetarian

GF - Gluten Free

10/19

1 Marina Plaza, Antioch, CA 94509 \* 925-775-4862 \* smithslandingantioch.com

# 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 - 120 Guests: 1 Starter

**CAESAR SALAD** Romaine lettuce | croutons |  
parmesan cheese | house made dressing

**CLAM CHOWDER**

**EVERYBODY HAS A "HOUSE SALAD" SALAD**

romaine | red onions | bacon | tomatoes | croutons  
– Served with choice of Ranch or Balsamic  
Vinaigrette

### ENTRÉES

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

31 - 120 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, roasted red mashed potatoes.

**\*POINT REYES PETITE FILET** Caramelized onions & Point Reyes Bleu Cheese sauce. Served with roasted red mashed potatoes.

**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 California sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa. Served with roasted red mashed potatoes.

**PAN SEARED HALIBUT** Citrus beurre blanc, cherry tomatoes, roasted red mashed potatoes.

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

**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** chocolate brownie | peppermint filling.

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

10/19

1 Marina Plaza, Antioch, CA 94509 \* 925-775-4862 \* smithslandingantioch.com



## PRIVATE DINING

### ETC...

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 a vegetable medley 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  
31-120 Guests: 1 Dessert

#### **GF V** PANNA COTTA

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

#### **GF** <sup>VEGAN</sup> SEASONAL SORBET

Ask your banquet coordinator for our current offering.

#### **GF V** CHOCOLATE DECADENCE

dense chocolate flour-less cake | raspberry sauce | whipped cream

#### CHOCOLATE SALTED CARAMEL CRATER CAKE

warm molten chocolate cake | 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

10/19