



## **DINNER BANQUET MENU 1**

*\$55.00 per person-Tax & Gratuity Included*

### **ENTRÉES**

Served with Jake's Caesar Salad and Fresh Bread

#### **NEW YORK STEAK**

Certified Angus Corn Fed Midwestern Beef  
With Crisp Onion Rings

#### **HERB CRUSTED FRESH FISH**

Fresh Fish Sautéed with Panko Bread Crumbs,  
Parmesan Cheese, and Herbs, with Butter, Lemon, and Capers

#### **SEAFOOD PASTA PROVENÇAL**

Jumbo Scallops and Tiger Prawns Sautéed in Olive Oil,  
White Wine, Garlic and Tomato Concassé

#### **ALPINE CHICKEN**

Hazelnut crust, Jarlsberg Swiss Cheese, Black Forest Ham,  
Mustard Sauce

### **DESSERT**

CHOICE OF ONE OF THE FOLLOWING FOR YOUR EVENT:

Cheesecake  
Seasonal Fruit Cobbler  
Warm Brownie with Vanilla Ice Cream

Coffee or Tea

# **DINNER BANQUET MENU 2**

*\$74.00 per person-Tax & Gratuity Included*

## **APPETIZER**

**Prosciutto Wrapped Basil Prawns Grilled with Dijon Vinaigrette**

## **ENTRÉES**

Served with Jake's Caesar Salad and Fresh Bread

### **NEW ZEALAND RACK OF LAMB**

Herb Dijon Mustard Crust Finished with a  
Roasted Garlic Port Wine Sauce

### **TOURNEDO AND LOBSTER**

Filet of Beef Tenderloin Sautéed with Béarnaise  
and a Lobster Tail

### **SALMON AND LOBSTER**

Tournedo of Atlantic Salmon with  
Hollandaise and a Lobster Tail

### **HERB CRUSTED FRESH FISH**

Fresh Fish Sautéed with Panko Bread Crumbs,  
Parmesan Cheese and Herbs, with Butter, Lemon and Capers

### **NEW YORK STEAK**

Certified Angus Corn Fed Midwestern Beef  
with Crisp Onion Rings

## **DESSERT**

CHOICE OF ONE OF THE FOLLOWING FOR YOUR EVENT:

Crème Brulee

Seasonal Fruit Cobbler

Warm Brownie with Vanilla Ice Cream

Coffee or Tea