

# Guest House Banquet Menu



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All prices include:

**Non-Alcoholic Beverages**

**Locally Fresh Baked Breads, Butter & Homemade Pesto**

**Guest House Salad** (*mixed greens, carrots, grape tomatoes, cucumbers, garbanzo beans croutons with ranch or honey mustard vinaigrette*)

Entrée: (please choose 3 items for your evenings menu)

**8 oz Top Sirloin** topped with house made onion strings, classic whipped potatoes, and fresh seasonal vegetables **26**

**8oz Filet Mignon** bacon wrapped and topped with house made onion strings classic whipped potatoes, and fresh seasonal vegetables **38**

**14oz Rib Eye** choice cut, topped with house made onion strings, classic whipped potatoes, and fresh seasonal vegetables **38**

**Herb Crusted Chicken Breast** with herb & pesto cream cheese sauce, classic whipped potatoes, and fresh seasonal vegetables **22**

**BBQ Chicken Breast** with house made bbq sauce, classic whipped potatoes, and fresh seasonal vegetables **22**

**Macadamia Nut Crusted Halibut** with pineapple chutney, coconut cream rice and fresh grilled asparagus **38**

**Spinach & Gorgonzola Stuffed Ravioli** topped with a spinach, sun-dried tomato and pine nut pesto cream sauce, served with garlic bread **22**

**15 guest minimum, all prices are subject to tax and a 20% gratuity, no separate checks**

**Corkage fee \$15 / bottle**

**Full Kids Menu available for children under 12**

*Upper patio, max seated capacity 45*

*Lower patio, max seated capacity 30*

*Dining Room. max single table capacity 24*

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**(805) 460-0193**