



BANQUET MENU

APPETIZERS

Each tray averages 20 pieces unless otherwise specified

Steak Skewers \$78

Garlic + parsley, chimichurri

Caprese Skewers \$65

heirloom tomato, mozzarella, pesto

Chicken Teriyaki Skewers \$70

Marinated chicken thighs, house teriyaki, sesame, scallion, lime

Calamari \$65

Scallion, cilantro, sesame, sweet chili aioli

Cheeseburger Sliders (15ea) \$75

Black Angus beef, cheddar cheese, red onion, iceberg, pickles, secret sauce

Pulled Pork Sliders (15ea) \$70

12 hour pulled pork, spicy BBQ, coleslaw, b + b pickles

Impossible Sliders (15) \$80

Impossible burger, cheddar cheese, red onion, iceberg, pickles secret sauce

Deviled Eggs \$56

Bacon jam, chives

Cheese Crostini \$58

Local cheese, fig jam, balsamic reduction

Crispy Corn Fritters \$59

Pesto aioli, chives, lemon

Chicken Wings \$45

Buffalo sauce, celery + carrots, blue cheese dressing

Meatballs \$68

Organic tomato sauce, parmesan, basil

Cauliflower "Wings" \$60

Crispy cauliflower, sesame, scallions, spicy ranch

Ahi Poke Wontons \$78

Citrus ponzu, crispy wontons, sweet chili aioli

Shrimp Ceviche Tostadas \$72

Guacamole, Fresno pepper, salsa verde

Philly Spring Rolls \$75

Shaved tri tip + caramelized onions, fondue, jalapeno aioli



BANQUET MENU

MCNEAR'S BUFFET MENU

SOUTHWEST BUFFET \$35 PER PERSON

Chips + Salsa

Southwest Salad

Chopped romaine, black beans, roasted corn, heirloom tomatoes, queso cotija, crispy tortillas, chipotle ranch

Cheese Enchiladas

Corn tortillas, house Guajillo enchilada sauce, jack cheese

Taco Bar

Black Beans, Spanish Rice,

Marinated grilled Chicken & Spiced Ground Beef

Lettuce, tomatoes, onions, cilantro, sour cream, house made salsas, jalapeños, House guacamole, corn tortillas, flour tortillas, crispy tortillas shells.

CHICKEN DINNER \$37 PER PERSON

House Salad

Spring greens, fuji apples, pickled onions, cherry tomatoes, croutons, Blue cheese crumbles, balsamic vinaigrette

Caesar Salad

romaine hearts, brioche croutons, parmesan, house Caesar dressing

Seasonal Vegetables

Citrus Herb Butter

Mashed Potatoes and Gravy

Garlic + chive butter potatoes + chicken gravy

Mary's Chicken

Pan seared chicken thighs, Sherry-chicken jus



BANQUET MENU

BUFFET MENU

COMPLETELY CUSTOMIZABLE
INCLUDES BREAD, BUTTER, AND COFFEE STATION

TRI TIP DINNER \$38 PER PERSON

House Salad

Spring greens, fuji apples, pickled onions, cherry tomatoes, blue cheese, balsamic vinaigrette

Caesar Salad

romaine hearts, brioche croutons, parmesan, house Caesar dressing

Seasonal Vegetables

Garlic + chive butter

Mashed Potatoes and Gravy

Whipped potatoes + chicken gravy

Tri-Tip

Black pepper crusted tri tip, creamy horseradish, Au jus

CHICKEN + TRI TIP COMBO \$45 PER PERSON

House Salad

Spring greens, fuji apples, pickled onions, cherry tomatoes, blue cheese crumbles, balsamic vinaigrette

Caesar Salad

romaine hearts, brioche croutons, parmesan, house Caesar dressing

Seasonal Vegetables

Garlic + chive butter

Mac and Cheese

Macaroni pasta, 5 cheese mix, fondue, garlic bread crumbs

Mary's Chicken

Pan seared chicken thighs, Sherry-chicken jus

Tri-Tip

Black pepper crusted tri tip, creamy horseradish, roasted shallot Au jus



BANQUET MENU

BUFFET MENU

COMPLETELY CUSTOMIZABLE
INCLUDES BREAD, BUTTER, AND COFFEE STATION

SURF & TURF \$59 PER PERSON

House Salad

Spring greens, fuji apples, pickled onions, cherry tomatoes,
blue cheese crumbles, balsamic vinaigrette

Caesar Salad

romaine hearts, brioche croutons, parmesan, house Caesar dressing

Seasonal Vegetables

Garlic + chive butter

Mashed Potatoes and Gravy

Whipped potatoes + short rib gravy

Wild Salmon

Citrus beurre blanc, roasted tomatoes

Prime Rib

Black Angus beef, creamy horseradish, Roasted shallot Au jus
