

Amador Dinner Banquet

-15-25 guest minimum-

FIRST COURSE

Choose one of the following:

Black Bean Soup with sour cream and salsa
Caesar Salad with garlic croutons and shaved parmesan cheese

MAIN COURSE

Choose one of the following:

Pan Roasted Chicken breast in a mustard crust

Lemon aioli, mashed potatoes, arugula dressed with sherry vinaigrette,
Applewood bacon and cherry tomatoes

Grilled Fish of the day

Chef's Daily Fish special

Angel Hair Pasta

Angel Hair and vine-ripened tomatoes, nicoise olives, capers, garlic, basil
Leaves, chiles and extra virgin olive oi

Grilled Idaho Kobe Steak

Masami Kobe beef with crimini and porcini mushroom sauce, mashed
potatoes with Brie cheese and spinach

Roasted Meatloaf

Individual rounds of beef and veal wrapped with applewood bacon and
stuffed with blue cheese. Served with pan gravy, shitake mushrooms,
Blue Lake green beans, and asparagus, and mashed potatoes

Grilled Pork Rack Chop

Chipotle honey glaze sauce, roasted garlic mashed potatoes and roasted
Asparagus wrapped in prosciutto

Bread and Coffee service included

\$27.00 for one entrée plus tax & 20% gratuity