



## *Hot Hors*

### *d'oeuvres*

*20 pieces per platter*

---

### *Coconut Prawns*

*A guest favorite. Coconut crusted tiger prawns served with a sweet chili sauce \$70*

### *Petite Crab Cakes*

*Served with a Cajun remoulade \$60*

### *Baked Brie en Croute*

*Served with crostinis and a honey, pecan and dried cherry compote \$60*

### *Crispy Calamari*

*Served with green beans, jalapenos and a zesty remoulade \$55*

### *Teriyaki Beef Satay*

*Marinated in a sweet ginger glaze and grilled \$45*

### *Pastry - Wrapped Sausages*

*Chicken-apple sausage wrapped in puff pastry and served with a mustard dipping sauce \$40*

### *Pork Potstickers*

*Served with a sweet and spicy soy glaze \$40*

### *Bruschetta*

*Topped with fresh basil, diced tomatoes and house made mozzarella \$35*

### *Chilled Hors*

### *d'oeuvres*

*20 pieces per platter*

---

## *Jumbo Prawn Cocktail*

*With lemon and a spicy cocktail sauce \$60*

## *Antipasto*

*Prosciutto, red peppers, fresh mozzarella,  
asparagus spears, artichoke hearts,  
olives and roasted garlic \$55*

## *Cheese Assortment*

*A selection of cheeses served  
with assorted crackers \$55*

## *Seared Ahi Tuna*

*Served rare, with wasabi, pickled  
ginger and soy sauce \$50*

## *Pacific Oysters*

*Served on the half shell with a  
champagne mignonette \$50*

## *Prosciutto and Melon*

*Seasonal melon wrapped with prosciutto \$35*

## *Vegetable Assortment*

*Crisp vegetable crudité served with a*

*creamy ranch dipping sauce \$35*

## *Fruit Skewers*

*A selection of fresh seasonal fruits  
including berries and slices of melon \$35*

# *Lunch / \$21 per person*

*Does not include 20% gratuity & 8.5% sales tax*

## *Soup of the Day*

*Our signature lobster bisque made with  
lobster puree and a light brandied cream*

---

## *Selection of Sandwiches...*

*\*All sandwiches served with a side of French fries*

## *Rosemary Grilled Chicken*

*Field greens, tomato, red onion and garlic aioli on focaccia bread*

## *Turkey and Swiss*

*Lettuce, tomato and dill aioli on a croissant*

## *Crab Melt*

*Served open faced on toasted white bread with asparagus,  
tomato, melted Swiss cheese and zesty remoulade*

## *Reuben*

*Sauerkraut, Swiss cheese and Thousand Island on marbled rye*

## *Eggplant Napoleon*

*Eggplant, tomato, roasted red peppers, mushrooms and onions  
in balsamic with provolone, dill aioli on brioche*

---

# *Lunch | \$24 per person*

*Does not include 20% gratuity & 8.5% sales tax*

## *Vic's Mixed Green Salad*

*Mixed baby greens tossed with lemon-herb vinaigrette*

---

## *Choice of Entrée...*

### *Petrале Sole*

*Pan-seared and topped with Beurre blanc sauce,  
served with mashed potatoes and green beans*

### *Petite New York Strip Loin*

*Served with a wild mushroom demi-glace,  
mashed potatoes and broccoli*

## *Roasted Airline Chicken Breast*

*Brushed with garlic, lemon, fresh herbs and served  
With wild rice and seasonal vegetables*

## *Butternut Squash Ravioli*

*Served with creamy Marsala wine sauce  
and topped with fresh sage*

---

## *New York Cheesecake*

*With a graham cracker crust and  
finished with a fresh strawberry coulis*

*\*All steaks will be prepared medium-rare to medium.*

# *Lunch | \$27 per person*

*Does not include 20% gratuity & 8.5% sales tax*

## *Vic's Mixed Green Salad*

*Mixed baby greens tossed with lemon-herb vinaigrette*

---

## *Choice of Entrée...*

### *Petite New York Strip Loin*

*Dry rubbed and topped with a port wine and sage compound butter. Served with mashed potatoes and broccoli*

### *Filet of Salmon*

*With a Meyer lemon butter sauce, served with wild rice and a seasonal vegetable medley*

### *Chicken Piccata*

*Airline chicken breast, pan-seared with lemon-caper butter sauce, served with wild rice and vegetable medley*

### *Shrimp Primavera*

*Linguini in a creamy Alfredo sauce with  
dry jack cheese and seasonal vegetables*

---

## *New York Cheesecake*

*With a graham cracker crust and  
finished with a fresh strawberry coulis*

*\*All steaks will be prepared medium-rare to medium.*

*Dinner / \$35 per person*

*Does not include 20% gratuity & 8.5% sales tax*

## *Vic's Hearts of Romaine Classic Caesar Salad*

*With dry Jack cheese and herbed croutons*



---

## *Choice of Entrée...*

### *Stewart's Steak*

*New York strip loin served over smoked bacon and green beans topped with blue cheese sauce and a brandied cream demi glace with mashed potatoes.*

### *Grilled Salmon*

*With lemon-caper butter sauce, served with wild rice and seasonal vegetable medley*

### *Chicken Marsala*

*Pan-seared airline chicken with sautéed mushrooms, green onions and Marsala sauce, served with mashed potatoes and broccoli*

### *Shrimp Scampi*

*Tomatoes, chopped fresh garlic, herbs, spinach and a white wine butter sauce, tossed with linguini*

---

## *Trio of Desserts*

*Featuring a selection of petite seasonal favorites*

*\*All steaks will be prepared medium-rare to medium.*

*Dinner | \$42 per person*

*Does not include 20% gratuity & 8.5% sales tax*

*Vic's Hearts of Romaine Classic Caesar Salad*

*With dry Jack cheese and herbed croutons*

---

*Choice of Entrée...*

*Vic's Prime Rib*

*Rubbed with cracked black pepper and slow roasted,  
served with house made au jus, mashed potatoes and asparagus*

*Grilled Salmon @ Coconut Prawns*

*With a sesame teriyaki glaze, served with wild rice and green beans*

## *Sierra Nevada Peppercorn Steak*

*Topped with cracked black pepper, roasted garlic puree  
and a brandied demi-glace with mashed potatoes and green beans*

## *Chicken Saltimbocca*

*Pan-seared airline chicken with prosciutto, mozzarella  
and Marsala sauce, served with broccoli and scalloped potatoes*

---

## *Trio of Desserts*

*Featuring a selection of petite seasonal favorites*

*\*All steaks will be prepared medium-rare to medium.*

# *Dinner | \$51 per person*

*Does not include 20% gratuity & 8.5% sales tax*

# *Vic's Hearts of Romaine Classic Caesar Salad*

*With dry Jack cheese and herbed croutons*

---

## *Choice of Entrée...*

### *Bone-In New York*

*Dry rubbed with a blend of spices and topped with a port wine and sage compound butter, served with mashed potatoes and green beans*

### *Braised Lamb Shank*

*An 18oz cut cooked in a veal Demi-glace, served with mashed potatoes and seasonal vegetables*

### *Vic's Ribeye*

*Served with our signature barbeque sauce, caramelized Bermuda onions, mashed potatoes and asparagus*

### *Fresh Catch*

*Seasonal fish brought in from local markets.  
Ask your Banquet Coordinator for details.*

---

# *Trio of Desserts*

*Featuring a selection of petite seasonal favorites*

*\*All steaks will be prepared medium-rare to medium.*