



**Hot Hors d'oeuvres**  
*20 pieces per platter*

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**Chilled Hors d'oeuvres**  
*20 pieces per platter*

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**Coconut Prawns**

*Coconut crusted tiger prawns served with a sweet chili sauce \$70*

**Jumbo Prawn Cocktail**

*With a spicy cocktail sauce \$60*

**Petite Crab Cakes**

*Served with a Cajun remoulade \$60*

**Antipasto**

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

**Baked Brie en Croute**

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

**Cheese Assortment**

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

**Crispy Calamari**

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

**Seared Ahi Tuna**

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

**Teriyaki Beef Satay**

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

**Pacific Oysters**

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

**Pastry-Wrapped Sausages**

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

**Prosciutto and Melon**

*Seasonal melon wrapped with prosciutto \$35*

**Pork Potstickers**

*Served with a soy glaze \$40*

**Vegetable Assortment**

*Crisp vegetable crudité's served with a creamy ranch dipping sauce \$35*

**Bruschetta**

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

**Fruit Skewers**

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

# Brunch Buffet / \$20 per person

*\*25 guest minimum*

*Does not include 20% gratuity & 8.25% sales tax*

## Featuring...

*Scrambled Eggs  
Smoked Bacon & Sausage  
Country Potatoes  
French Toast & Maple Syrup  
Freshly Sliced Seasonal Fruits  
Coffee & Hot Tea Included*

## (Optional) Mimosa Bar

*A fun addition to your special occasion.  
Have your guests mix their own mimosas!  
California Sparkling Wine...\$15 per bottle  
Orange Juice, Cranberry Juice, & Pineapple Juice ...\$9 per carafe*



# Lunch / \$21 per person

**\*15 guest minimum**

*Does not include 20% gratuity & 8.25% sales tax*

## **Soup of the Day**

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

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## **Selection of Sandwiches...**

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

### **Rosemary Grilled Chicken**

*Field greens, tomato, red onion and garlic aioli*

### **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, and dill aioli*

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## **Lunch / \$24 per person**

**\*15 guest minimum**

*Does not include 20% gratuity & 8.25% sales tax*

### **Vic's Mixed Green Salad**

*Mixed baby greens tossed with lemon-herb vinaigrette*

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## ***Choice of Entrée...***

### **Petrale 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*

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### **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

**\*15 guest minimum**

*Does not include 20% gratuity & 8.25% sales tax*

## **Vic's Mixed Green Salad**

*Mixed baby greens tossed with lemon-herb vinaigrette*

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## **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*

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### **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

**\*15 guest minimum**

*Does not include 20% gratuity & 8.25% sales tax*

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

*With dry Jack cheese and herbed croutons*

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## ***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*

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### **Trio of Desserts**

*Featuring a selection of petite seasonal favorites*

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

# Dinner / \$42 per person

**\*15 guest minimum**

*Does not include 20% gratuity & 8.25% sales tax*

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

*With dry Jack cheese and herbed croutons*

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## **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*

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### **Trio of Desserts**

*Featuring a selection of petite seasonal favorites*

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

# **Dinner / \$51 per person**

**\*15 guest minimum**

*Does not include 20% gratuity & 8.25% sales tax*

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

*With dry Jack cheese and herbed croutons*

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## ***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.*

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### **Trio of Desserts**

*Featuring a selection of petite seasonal favorites*

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