



Seated Dinner Group Dining Menu

Menu #1 \$14.99 per person (Excluding Tax & Service Charge)	Menu # 2 \$19.99 per person (Excluding Tax & Service Charge) May Select Items from Menu #1 & Menu #2	Menu #3 \$25.99 per person \$29.99 per person** (**if Filet Mignon is chosen as a menu option) (Excluding Tax & Service Charge) May Select Items from Menu #1, Menu #2 & Menu #3
Entrée Caesar Salad add chicken or bay shrimp Chopped Salad Bay Shrimp Cobb Salad BBQ Chicken Salad BLT and Avocado Salad Shrimp Louis Ultimate Macaroni & Cheese Fettuccine Alfredo add chicken or bay shrimp Pasta Primavera Spaghetti Bolognese	Grilled Flat Iron Steak* Bleu Cheese Tenderloin Medallions* Molasses Glazed Meatloaf* Double Cut Pork Chop* Simply Grilled Fish* (CA Covina Sea Bass) Grilled Shrimp Scampi* Parmesan Lemon Sole* Chicken Picatta* Chicken Parmesan w/Penne Beef Stroganoff Cajun Shrimp Pasta	Grilled Salmon* Potato Wrapped Halibut* Grilled Dry Pack Eastern Scallops Classic Rib-Eye Steak* Simply Grilled Sirloin* Oven Roasted Prime Rib* Classic Filet Mignon **

* Served with seasonal vegetable. Please select 1 starch to be served with all entrees.

Starches

Buttermilk Mashed Potatoes
 Corn Cilantro Mashed Potatoes
 Roasted Red Potatoes
 Rice Pilaf

Add a starter soup or salad - \$3.99 Per Person

Butternut Squash / Yellow Pepper
 (Changes w/the season)
 Soup of the Day
 Grilled Pear Salad
 Caesar Salad
 Wedge of Iceberg Salad

Add Dessert

Assorted Cookies and Brownies \$2.99 per person
 Chocolate Almond Ganache \$7.99 per person
 Crème Brulee \$7.99 per person
 Zephyr Grill Seasonal Cheesecake \$7.99 per person
 Seasonal Fruit Crisp w/Vanilla Ice Cream \$7.99 per person

Number of Entrees Selected Is Determined By Banquet Size

15 – 25 Guests - Up to 4 Entrees
 26 – 40 Guests - Up to 3 Entrees
 41 – 60 Guests - Up to 2 Entrees