



MELBA'S

BANQUET & CATERING

MENU'S

# Banquet & Catering Menu

## Lunch Salads & Sandwiches

### Smoked Turkey & Boursin Croissant 19

Lezberg, Lamb's Lettuce, tomato, dzerker dressing

### Chicken Salad Sandwich 18

Honey Crisp Apples, Spring Lettuce, Asflora, Tomato, Brioche Bun

### Nam Nam Shrimp Salad Wrap 21

Classic Vietnam Bang Bang, Napa Cabbage, Bean Sprouts, Wasabi Aioli, Tomato, Tortilla Grande'

### "Marsz" Watterson Brisket Sandwich 19

Sugar Bourbon BBQ Glaze, Jewish Pickles, Black Wax Cheddar, Tomato

### Pinehurst Jewish Deli Sandwich 19

Hot Pastrami, West Coast Slaw, Black Wax Cheddar, Fried Egg on Sourdough

### Un Bien Layer Roast Beef Sandwich 19

Marinated Artichoke, Arugula, Swiss, Tomato, Horseradish Aioli on Brioche

### Wisconsin Turkey "Hot" 18

Napa Goat Cheese & Brioche Bun

Balsamic Aioli, Cipollini Onion Chutney, lezberg, Tomato

### Brown Derby Cobb 19

From the Brown Derby in Hollywood California, consist of

Turkey, Bacon, Olive, Blue Cheese, Tomato, Avocado, Ham, lezberg with Raspberry Vinaigrette or Green Goddess Dressing

### Yellow Fin Tuna Salad Niçoise 21

Pickled Bean, California Gold Potato, Buffalo Mozzarella,

Calmativz Olivz, "OO" Tomato's, Cipollini Onion Chutney,

Sourdough Parmesan Croutons

### Caesar Salad .....Classical Boring!! 18

Blond Romainz, Caesar Dressing, House Grissini, Pecorino Cheese, "OO" Tomato, Olive Oil, your choice Chicken, Shrimp or Skirt Steak

### Chop Chop 18

Roasted Turkey, lezberg, Spring Mix, Mandarin oranges, Cranberries, Almond, Radish, Cheddar

Cheese, Tomatoes, Green Goddess Dressing

### Inverno 21

Red Cash Romainz, Lamb Lettuce & Popcorn Shoots with Goat Cheese Herb Buttermilk Dressing with Pork Belly

Comes with cup of soup, House Waffle Chips, French Baguette & Gorgonzola Cheese dip, Coffee, Tea, or Milk

# Banquet & Catering Menu

## Lunch Entrée

### Paris Grille 24

Grilled Filet Mignon & Breast of Chicken, Lemon Cream, Pear Pomme & House Vegetables

### Atlantic Halibut 24

Butter baked, French White Burgundy Compound Butter, House Herbs, Milk Truffle Risotto and House Vegetables

### Yellow Fin Tuna 24

Seared San Francisco Cabbage Slaw, Goat Cheese Truffle, Wasabi Beurre Blanc, House Vegetables

### Tennessee Bourbon Chicken 21

Cornish Cornwell, Sugar Bourbon BBQ, Celery Slaw, Pat's Corn Cake Muffin and House vegetables

### Spaghetti Bolognese 20

House Pasta, Traditional Ragu, Grissini Breadsticks

### Dayboat Cod 24

Boston Aioli, Lemon Crumbs, Lemon Butter, Pear Pomme & House Vegetables

### Lamb Leg 21

Grilled with Mint Cranberry Compound Butter, Glaze, Butter Mount, Whipped potatoes and House Vegetable

### Doc's Spring Vegetables Sandwich 20

Portabella Mushroom, Spring Squash, Roasted Pepper, Boursin Cheese, Grilled Asparagus on Brioche Bun. Fresh Fruit & House French Fries

### Ladies Quiche Montpellier 22

Egg Cream Custard, Honey Ham, Emmentaler cheese, Bechamel, French Parisian Fruits. Lyonnaise Potato

### Pacific Salmon 23

Seared & Butter baked, Lemon Basil Butter, Cranberry Risotto, House Vegetables

### Roasted Continental Pork Loin 21

Shitake & Enoki Marsala Cream, Potato Anna's, House Vegetable

Comes with cup of soup or Lunch Salad, French Baguette & Gorgonzola Cheese Dip, Coffee, Tea, or Milk

# Banquet & Catering Menu

## DINNER ENTREE

### Café de Paris Grille

33.00

Grilled Filet Mignon, Chicken Breast & Mexican Gulf Shrimp with a Basil Garlic Cream  
Pomme Williams & House Vegetables

### Pacific Halibut

35.00

Meyer Lemon, Beurre Monté, Boston Aioli, Milk Truffle Risotto & House Vegetables

### Pacific Salmon

32.00

Grilled & Basted, House Herbs, Butter Poached Tennessee Asparagus, Roasted Garlic Parsnip, Chardonnay Herb  
Compound Butter

### Lamb Prime Rib

39.00

Lagerdal Cauliflower Purée, Butter Poached White Asparagus, Barolo Maitre d Hotel Butter, Robuchon Potatoes.

### Beef Prime Rib

32.00

Continental Yorkshire Pudding, Au Jus, Maple Carrots, Pomme William, Butter Poached Tennessee Asparagus

### Grimaud Hen

30.00

Continental Boneless Cornwell, Butter & Brick Sautéed, Lemon Vinaigrette, Pomme Williams & House Vegetables

### Canadian Sea Scallops

37.00

Boston Aioli, Lemon Cream, Milk Truffle Risotto, House Vegetables

### Egg & Truffle Ravioli

39.00

Poached Egg, White Truffle, Ricotta & House Herbs. Sage Walnut Butter, House Vegetables

### Filet Mignon American

59.00

Chicago Crust, Tomato Dubarry, Butter Poached Tennessee Asparagus, French Burgundy Compound Butter & Pomme  
William

### Atlantic Black Bass

\$41.00

Noily Prat Beurre Blanc, Creamed Green Garlic & Parmesan Crust, Continental "Old School" Rice Pilaf & House  
Vegetables

All dinner come with House Salad, French Garden Crudites, American Milk Rolls & Butter, Coffee, Tea or Milk

## Hors d'oeuvres

### Hot Hors d'oeuvres—per piece

|                                     |   |
|-------------------------------------|---|
| Honolulu Crab Bottle Rockets        | 4 |
| Vito's Bourbon Shrimp               | 5 |
| Filet Cajun Slider                  | 5 |
| Green Bay Curds n Dipping           | 4 |
| Bettendorf Chicken Spring Roll      | 5 |
| Danny's 234 Wahoo Taco              | 5 |
| Thai Beef New York Satay            | 5 |
| Thai Duck Satay                     | 5 |
| Tennessee Asparagus Fry Roll        | 4 |
| Louisville Baby Hot Brown Ballotine | 5 |
| Chicken Lollipops aux Sharky Sauce  | 3 |
| Colorado Lamb Lollipop with Shiraz  | 6 |
| Char-Oyster, Parmesan Gratin        | 4 |

### Cold hors d'oeuvres—per piece

|                                 |   |
|---------------------------------|---|
| Chilled Grilled Shrimp          | 4 |
| Shrimp Cocktail Continental     | 4 |
| Picnic Deviled Egg              | 4 |
| French Liver Paté Canapé        | 4 |
| British Tea Sandwich            | 4 |
| Smoked Salmon Canapé            | 5 |
| Ahi Tuna Canapé aux Tico Circle | 6 |
| Cornet of Salami, Savory Cheese | 4 |

## RECEPTION DISPLAY

International Cheese Board 6  
Assorted Aged, Soft and Herb Cheeses  
Honey Comb, Granny Apple, Thompson  
House Grissini & Crostini

Antipasto 9  
Cured Blunder flesh, Hard Salami,  
Andouille Sausage, Smoked Turkey Kiel,  
Smoked Idaho Trout & Cheese, French  
Liver Paté Gelée,  
House Grissini & Crostini

Guacamole 80 qt  
Avocado, Onion, Lemon, Jalapeno,  
Cilantro, House Corn Chips

French Crudités 4  
Grilled Asparagus, Herbed Roma, Grilled Zucchini, Baby  
Cauliflower, Roasted filled Banana peppers, Roasted Bell  
Peppers in House Italian, Continental Filled Celery boats

Atlantic Scottish "Loch Duart" Smoked Salmon 130  
Mixer Plus of Egg White & Yolk Minezed, Capers, Onion,  
Mexican Banjo Cucumbers, House Grissini & Crostini

Chilled Seafood on Ice 18  
Mexican Gulf Shrimp & Oysters, Snow Crab Claws,  
Horse radish, Cocktail Sauce, Club Crackers

Chicago Crust Camembert 95  
French Bread, Apricot & Golden Raisin Chutney  
Served Under Lamp, Warm

## CARVING STATION

Roasted Prime Rib 320  
Continental Yorkshire, Au Jus, Horseradish

Mexican Banjo Ham 180  
Three-Mustards, French Baguette, Popi's Cream

Roasted Leg of Lamb 230  
Mint Jus, Mint Jelly, Peppered Onions Relish  
French Baguette

# BOX LUNCHES

Smoked Turkey & Boursin Croissant

With Heirloom Tomato, Lettuce, Bacon and Basil.

Picnic Potato Salad

Deviled Egg

Orange Chocolate Pillow Cookie

Fresh Fruit

Honey Ham & Emmenthaler on Brioche

With Heirloom Tomato, Honey Dijon Mustard, Lettuce and Herb

Duck Egg Pasta Salad

Deviled Egg

White Chocolate Chunk & Pecan Cookie

Fresh Fruit

Roast Beef & Cheddar on Sourdough

With Heirloom Tomato, Lettuce, Horseradish and Herb

Antipasto Salad

Deviled Egg

Danish Carrot Cake Petit Four

Fresh fruit

Jalisco Mexican Wrap

With Spicy Shrimp Salad, Roasted Poblano Pepper, Queso Fresco, Chipotle Aioli & Lettuce

Radish, Goat Cheese and Cucumber Salad

Deviled Egg

Dark Chocolate Mille-Feuille Petit Four

Doc's Veggie Sandwich

With Portabella, Roasted Pepper, Artichoke, Avocado, Brie Cheese and Maple Carrot on Brioche

Picnic Potato salad

Deviled Egg

Orange Chocolate Pillow Cookie

Fresh Fruit

\$16.50 per lunch Box