

Pharmaceutical Dinner Package

PACKAGE INCLUDES APPETIZER, INTERMEZZO, ENTRÉE SELECTION & DESSERT.

COCKTAIL SOCIAL HOUR CHOICE OF THREE (3)

CRABMEAT STUFFED MUSHROOM CAPS | GRILLED BRUSCHETTA | BEEF TERIYAKI Golden Fried Calamari | Bacon-Wrapped Scallops | Coconut Chicken

INTERMEZZO WITH FRESH BAKED BAGUETTES, RED PEPPER JAM & HONEY BUTTER CRISP CÆSAR SALAD

ENTRÉE SELECTIONS SELECT UP TO THREE (3) ENTRÉES SEASONAL RAVIOLI - VARIETIES OF VEGETARIAN SELECTIONS PAIRED WITH APPROPRIATE SAUCE FILET MIGNON - BROILED 8 OUNCE FILET, MERLOT AU JUS CEDAR PLANK SALMON - WITH CITRUS BEURRE BLANC BAKED STUFFED JUMBO SHRIMP - SEAFOOD STUFFED, SERVED WITH DRAWN BUTTER EMMA'S CHICKEN - BONELESS, DELICATELY GRILLED, GLAZED WITH A CRANBERRY-MAPLE SAUCE SURF & TURF - 8 OUNCE FILET MIGNON & TWO BAKED STUFFED SHRIMP BAKED STUFFED LOBSTER - WITH A CRABMEAT & SCALLOP CRACKER STUFFING MOST ENTRÉES SERVED WITH GARLIC SMASHED POTATOES & SEASONAL VEGETABLE

DESSERT SERVED WITH COFFEE & TEA CHEESECAKE WITH FRESH STRAWBERRIES

BEER & WINE

IMPORTED & DOMESTIC | SELECTION OF CALIFORNIA WINES

\$125 PER PERSON, INCLUSIVE OF PRIVATE ROOM, ALL TAXES & 22%HOUSE FEE* LCD PROJECTOR AND SCREEN AVAILABLE AT NO ADDITIONAL COST. Note: A pre-ordered menu with accurate meal counts Must be given 10 days prior to function.