

The Brass Door –Banquet Menu

***Brass Door Banquet Prices include Gratuity and Sales Tax
Entrees include Caesar Salad, California Salad, OR Tossed Green Salad,
Appropriate Starch and Vegetable, Ice Cream Dessert, Coffee or Tea***

Choose Three of the Following Entrees:

12oz Roast Prime Ribs of Beef—46

9oz Roast Prime Rib of Beef--41

Brass Door House Specialty, Served au Jus with Fresh Horseradish, Creamed Spinach, Baked Potato

Petite Filet Mignon, Béarnaise Sauce (9 oz.)--47

The Most Tender of All Steaks

New York Steak or Ribeye Steak— 46

London Broil --36

Thinly Sliced Sirloin, Port Wine Mushroom Sauce

Chicken Breast Parmigiana—36

Melted Mozzarella, Marinara, Saffron Risotto

Chicken Picatta--36

Boneless Breast, Lemon Butter Sauce with Capers

Calamare Doré Amandine --36

Pan Fried Abalone Style, Toasted Almonds, Lemon Butter

Deep Fried Jumbo Gulf Prawns OR Eastern Scallops--35

Tartar and Cocktail Sauces, French Fries

Fresh Pacific Salmon --36

Char-Broiled Filet, Chef's Choice Sauce of the Day

Fresh Daily Catch--36

Always Fresh--Always Special

Vegetarian Pasta Primavera--34

Assorted Vegetables, Tomatoes, Garlic, Extra Virgin Olive Oil

Great Warm Weather Choices

Salads Below Served With a Cup of Soup

Shrimp Louis --30

Seafood Salad Supreme-36

Chinese Chicken Salad--28

Dessert Upgrades

Cheese Cake, Molten Chocolate Cake, Crème Brulee, or Bread Pudding—add \$6

Wine Corkage \$14

***Executive Room to 20 Guests /East Room to 42 Guests /West Room to 75 Guests
Food & Beverage Minimums \$200 for our Executive room and \$350 for East Room
www.Brassdoor.com 925-837-2501 Voice 925-743-2905 Fax***