

# Petar's Holiday Banquet Menus

Call Petar's at 925-284-7117



## Three Item Banquet Menu

Soup du Jour, Seafood Chowder or Tossed Green Salad

### *Choice of Entrée*

#### Prime Rib

Served Au Jus with Creamy Horseradish, mashed potatoes and fresh vegetables

#### Roasted Chicken Rosemary

Half chicken roasted with fresh herbs served with mashed potatoes or rice pilaf and fresh vegetables

#### Fresh Salmon

Broiled with a teriyaki glaze served with rice pilaf and fresh vegetables

#### Dessert

Apple Pie

Cheesecake

Coffee or Tea

Lunch Price 18.95 per person + tax and tip

Dinner Price 23.95 per person + tax and tip

House wine by the Carafe \$14.00 Burgundy and Chablis

House wine by the bottle \$16.00 Cabernet Merlot, Chardonnay or White Zinfandel

## Basic Banquet Menu

Tossed Green Salad with Choice of Dressing or Soup du Jour

Choice of Entrée

Sirloin Steak

Served with sautéed mushrooms and potatoes Ana with fresh vegetables.

Chicken Parmesan

Served with pasta and fresh vegetables

Filet of Sole Florentine

Fresh filet of sole atop a spinach bed with Hollandaise sauce

Cheese Ravioli

Served with sauce Romana

Dessert

Ice Cream, Sherbet or Chocolate Mousse

Coffee or Tea

Lunch Price 14.95 per person + tax and tip

Dinner Price 18.95 per person + tax and tip

## Continental Banquet Menu

Choice of Caesar Salad or Homemade Soup

Choice of Entrée

**Petrale Sole Almondine**

Served with rice pilaf and fresh vegetables

**Veal Piccata**

Succulent veal with capers in a white wine lemon sauce, with rice pilaf and fresh vegetables

**Chicken Jerusalem**

Boneless breast of chicken sautéed with mushrooms and artichoke hearts, sherry wine and demi glace with a touch of sour cream

**New York Steak**

Cooked to order

Choice of Dessert

**Tiramisu**

**Cheesecake**

Lunch price 19.95 per person + tax and tip

Dinner price 25.95 per person + tax and tip

Meatless entrée can be added to this menu upon request

***Optional pasta course add 3.00 per person***

Take 15% off any premium wine bottle price with this menu

## VIP Banquet Menu

Appetizers

Prosciutto and Melon

Bruschetta

Stuffed Mushrooms

Choice of Salad

Hearts of Romaine and Hearts of Palm with Bay Shrimp

Spinach Salad

Choice of Soup du Jour or Seafood Chowder

Choice of Entrée

Chateaubriand

Thinly sliced tenderloin of beef with sautéed mushrooms,  
roasted potatoes and fresh vegetables

Salmon Wellington

Filet of salmon spread with a seafood paste wrapped and tucked in a pastry shell,  
Served with rice pilaf and fresh vegetables

Chicken Cordon Bleu

Boneless breast of chicken pounded thinly and stuffed with ham and swiss cheese, topped  
with a creamy mushroom sauce. Served with rice pilaf and fresh vegetables

Veal Lafayette

Tender veal sautéed with shallots, garlic and white wine in a creamy Dijon sauce with  
rice pilaf and fresh vegetables

Choice of Dessert

Cherries Jubilee

Cheesecake

Tiramisu

Coffee or Tea

Price per person 36.00 plus tax and tip

## Mediterranean Menu

### Greek Salad

Tossed romaine salad vinaigrette with cucumber, cherry tomatoes, mint, feta cheese and Kalamata olives

### Shish Kabob with Rice Pilaf

Served with fresh vegetables

### Roast Leg of Lamb with Mint

Served with roast potatoes and fresh vegetables

### Lemon Chicken with Artichoke Hearts and Mushrooms

Served with rice pilaf and fresh vegetables

### Prawns Onassis

Prawns cooked in a tomato based sauce seasoned with garlic, oregano and white wine, Feta cheese and Greek olive garnish

Dessert

Baklava

Price per person 22.95 + tax and tip

## South of the Border Menu

### Chips and Salsa

### Mango Avocado Salad with Citrus Vinaigrette

Choice of Entrée

Red Snapper Veracruz

Chicken Enchilada

Pepper Beef

Top sirloin sautéed with green and red bell peppers, served with rice pilaf and fresh vegetables

Dessert

Flan

Coffee or Tea

Price \$16.95 per person + tax and tip

## Mardi Gras Menu

Pasta Jambalaya Appetizer

Tossed Green Salad

Choice of Entrée

Pan Fried Pecan Crusted Catfish

Shrimp Creole

Shrimp in a zesty tomato based sauce with bell peppers

Stuffed Pork Chop

Thick pork chops stuffed with chopped ham, bread crumbs, corn and seasonings

Coq Au Vin

Boneless breast of chicken cooked with wine, bacon mushrooms and seasonings

Choice of Dessert

Bananas Foster

Bread Pudding

Price per person 18.95 + tax and tip

## Afternoon Tea

Champagne Mimosa

*Served on trays on the table*

Cucumber and Watercress Finger Sandwiches

Ham and Cheese Finger Sandwiches

Belgian Endive Stuffed with Curried Chicken Salad and Mango

Deviled Eggs

Cold Poached Salmon with Dill

Assorted Pastries and Fruit

Tea

Price per person 22.95 + tax and tip

## Bag Lunch Special

*Perfect for portable banquets, picnics or in-office buffets*

**Please inquire about price**

Sandwich Choices with all the trimmings– lettuce, tomato, onion, pickle

Choice of Sandwich(es)

Sliced Turkey or Ham on French

Corned Beef on Rye

Shrimp Salad on Croissant

Armenian Rolls

Potato Salad or Pasta Salad

Fried Chicken and/or BBQ Ribs

Oatmeal and Chocolate Chip Cookies

## Cocktail Party

*Choose 4-6 Items*

**Please inquire about price**

### Finger Foods

Tacos  
Chips, Salsa, Guacamole  
Garlic Fries  
Armenian Rolls/ Sandwiches  
Beef and Chicken Teriyaki Sticks  
Grilled Italian Sausage  
Cold Meats and Cheese Assortment  
Prosciutto and Melon  
Smoked Salmon  
Bruschetta  
Prawn Cocktail  
Oysters on the Half Shell  
Stuffed Mushrooms

### Other Hot Appetizers

Fried Zucchini  
Fried Calamari  
Potato Skins  
Swedish Meatballs  
Clams Casino  
Oysters Rockefeller  
Shrimp Creole  
Prawns Onassis  
Fettuccini Alfredo  
Quesadillas  
Chicken Wings with Celery  
and Blue Cheese