

MISSION OAK GRILL

CARVING STATIONS

Slow Roasted Prime Rib of Beef
Natural Madeira Pan Jus
\$13.00 per guest

Whole Atlantic Salmon Poached in a Court Boullion
Dijon Cream Sauce
\$12.50 per guest

Grilled Tenderloin of Pork with Sage
Apple and Cranberry Chutney
\$11.00 per guest

Sauté of Scallops Or Shrimp
Served fresh over your choice of Pasta or Rice
\$14.50 per guest

Harvest Turkey Breast
Pomegranate Sweet and Tart Glaze
\$10.50 per guest

Succulent Rack of American Lamb
Mint Julep Sauce
\$15.50 per guest

Harvest Vegetable and Penne Toss
Lots of Grilled Veggies in a Pomodoro Sauce or Oil and Garlic
\$9.50 per guest

Portobella, Broccoli, Red Onion Linguini
Asiago and Fresh Garlic Herb Cream
\$10.00 per guest

Accompaniments
\$5 per guest

Roasted Baby Potatoes
Seasonal Roasted Squash
Olive Oil Mashed Potato
Grilled Asparagus
Steamed Baby Carrots
Sautéed Green Beans

Deposit/Booking Information

Should you decide to have your function at Mission Oak Grill, we require a non-refundable deposit to confirm your date.

The final guarantee of guests attending is needed 7 days prior to the event.

List prices are based on a minimum of
4 passed hors d'oeuvres and 2 carving stations

OR

7 passed hors d'oeuvres and 1 stationary display

(Bronze, Silver, and Gold menus are not subject to the above minimums)