The Spinnaker Restaurant

BANQUET MENU SELECTIONS

Hot Appetizers

Served Tableside

Cup of Boston Clam Chowder or Soup du Jour	11.50
La Bruschetta: *Hot Focaccia Bread with Roma Tomato or Eggplant, Garlic, Olive Oil, Pesto, Pecorino Romano Cheese, and Mozzarella*	15.95
Dungeness and Rock Crab Cakes with Remoulade Sauce	22.95
Rock Crab Pot Stickers with Cilantro, Sesame, Soy	18.95
Veal Tortellini or Large Four-Cheese Ravioli with Walnut Alfredo or Pesto Cream Sauce	15.95

Cold Appetizers

Served Tableside

Oysters on the Half Shell with Oriental Mignonette and Cocktail Sauce	26.50
Bay Shrimp Cocktail	20.95
Dungeness Crab Cocktail	29.95
Prawn Cocktail	24.95
Smoked Salmon on Toast with Mascarpone Cheese and Wasabi Caviar	19.95
Rock Shrimp and Avocado with Papaya Salsa	21.95
Chilled Seafood Sampler: Oyster, Prawn, Shrimp, and Smoked Salmon	24.50
Antipasto Plate with Prosciutto, Salami, Copacola, Mozzarella, Fontina, Olives, and Marinated Vegetables	21.95

Starter Salads

Caesar Salad with Sourdough Croutons and Asiago Cheese	15.25
Little Gem and Spring Greens with Sunflower Seeds, Balsamic Vinaigrette, and Asiago Cheese	13.95
Little Gem and Spring Greens with Maple Vinaigrette & Laura Chenel Goat Cheese	15.25
Baby Arugula with citrus Vinaigrette and Sliced Oranges Strawberries, Red Grapes Candied Walnuts and Laura Chenel Goat Cheese	15.50
Butter Lettuce tossed with Apples, Sundried Cranberries, Crumbled local Point Reyes Blue Cheese	15.25
Little Gem and Spring Greens with Cabernet Vinaigrette and Danish Blue Cheese	14.95
Mixed Green Salad with Choice of Dressing	14.50
With Crab	28.50
With Bay Shrimp	24.95

Sales Tax and 20% service charge not included in menu price
Prices Subject to change

DINNER SELECTIONS

Fish and Shellfish Entrees

All entrees are accompanied by
Sourdough French Bread, Fresh Vegetables, and
Melon Seed Pasta, Potatoes, or Rice Pilaf

Ahi Tuna Medallions with Lemon-Teriyaki Marinade	41.95
Crab Cakes with Red Pepper- Garlic Remoulade Sauce	37.50
Petrale Sole Doré	36.50
Petrale Sole with Crushed Crouton and Macadamia Nut Crust	38.50
Mixed Seafood Grill: Prawns, Scallops, Halibut, and Salmon	39.25
Salmon Sauté Puttanesca Style with Fresh Basil, Capers, and Tomato	40.50
Seared Salmon with Roasted Corn Salsa	39.95
Grilled Salmon with Herb Butter	39.25
Pan Roast Halibut Filet with Warm Banana Chutney and Pecans	42.95
Halibut Sauté with Lemon, Caper, and Beurre Blanc	42.25
Halibut Filet Seared with Fresh Spinach and Basil Mousse	42.95
Seared Swordfish with Ancho Chili Spice Rub and Tropical Fruit Salsa	41.95
Swordfish Medallions on a Bed of Crab Hash	42.95
Swordfish Sautéed with Pancetta, Roma Tomatoes, and Roasted Garlic	41.95
Grilled Swordfish with Fresh Herb Beurre Blanc	40.95
Grilled Chilean Sea Bass with fresh Seasonal Fruit Chutney	50.95
Sea Bass Sauté with Truffle oil, Roma Tomatoes, Portobello & Crimini Mushrooms	51.95
Grilled Mahi with Grilled Portobello Mushroom and Rosemary Butter	39.95
Combination Prawns and Scallops Sauté	39.95
Grilled Scallop Brochette with Porcini Mushroom Sauce	37.95
Ahi Tuna Medallions Sauté with Merlot, Artichoke Hearts, and Mushrooms	42.95
Grilled Lobster Tail	*Market Price*

Meat and Poultry

Filet Mignon with Cabernet Bordelaise Sauce	49.95
Petite Filet Mignon and Sautéed Prawns	57.50
Petite Filet Mignon and Grilled Salmon Filet	57.95
Rib Eye Steak, Grilled with Porcini Mushroom Demi-Glace	50.95
New York "Creek Stone" Steak, Grilled with Porcini Mushroom Demi-Glace	46.95
Petite New York and Lobster Tail	*Market Price*
Grilled Chicken Breasts with Garlic, Olive Oil, and Rosemary Baste	33.50
Braised Chicken Breasts with Roast Garlic, Shallots, Crimini Mushrooms	33.95
Piquant Chicken Breasts Sauté with Champagne, Lemon, and Capers	33.95
Chicken Breast Breasts Sauté with Portobello, Shitake, Crimini, & Porcini Mushrooms	34.25
Double Chicken Breast stuffed with Shitake Mushrooms and Pancetta	36.95
Grilled Lamb Brochette with Green Peppercorn Sauce	48.50
Grilled Veal Chop with Forest Mushrooms Saute and Demi-Glace Sauce	48.50
Prime Rib of Beef (Minimum 14 Persons)	51.95

Vegetarian Entrees

Pasta Primavera, a medley of colorful Vegetables, Greens, and Mushrooms tossed with fresh Pasta and topped with crispy fried Leeks	26.50
Eggplant and Portobello Mushroom Napoleon with Fontina Cheese and Roma Tomatoes	26.95
Roasted Acorn Squash with Citrus Lentils, Pearl Curry Onions and on a bed of Quinoa with Heirloom Tomatoes, Pistachio Relish and Moroccan Yogurt	28.50

LUNCH SELECTIONS
Entree Selections

All entrees are accompanied by
Sourdough French Bread, Fresh Vegetables, and Rice Pilaf, Potatoes, or
Melon Seed Pasta

Crab Cakes with Red Pepper- Garlic Remoulade Sauce	35.25
Mixed Seafood Grill: Prawn, Scallop, Halibut, and Salmon	37.25
Petrale Sole Doré	33.95
Petrale Sole with Crushed Crouton and Macadamia Nut Crust	35.25
Quesadilla with Crab, Shrimp and Fresh Basil	33.50
Seafood Cannelloni with Shrimp and Bay Scallops	33.95
Grilled Chicken Quesadilla	32.95
Halibut Seared with Fresh Spinach and Basil Mousse	38.25
Swordfish Filet: Grilled or Sautéed	39.50
Pacific Mahi Pan Roast with Cilantro, Red Pepper Tomato and Avocado	37.50
Salmon Grilled with Herb Butter	35.95
Seared Salmon with Roasted Corn Salsa	36.50
Piquant Chicken Breasts Sauté with Champagne, Lemon, and Capers	32.25
Grilled Chicken Breasts with Garlic, Olive Oil, and Rosemary Baste	31.25
Braised Chicken Breasts with Roast Garlic, Shallots, Crimini Mushrooms	32.50

Lunch Entree Salads

Seafood Caesar with Bay Scallops and Bay Shrimp	33.50
Grilled Chicken Salad with Thai Peanut Sauce and Ginger Dressing	31.95
Grilled Salmon on Mixed Greens with Maple Vinaigrette and Goat Cheese	36.25
Classic Cobb Salad with Turkey, Bacon, Blue Cheese, Egg, and Avocado	31.25
Cobb Salad with Bay Scallops, Shrimp, Bacon, Egg, Avocado, & Blue Cheese	33.95
Shrimp Louis	33.95
Seafood Salad: Scallops, Prawns, and Shrimp	38.95
Dungeness Crab Louis	42.50

COCKTAIL HORS d' OEUVRES

Hot

(Priced for 25 pieces)

Macadamia Stuffed Mushroom Caps	124.00
Petite Crab Cakes with Remoulade Sauce	156.00
Rock Shrimp Corn Fritters with Chipotle Crème Fraiche	135.00
Fillo Shells with Shrimp and Feta Cheese	144.00
Spring Rolls with Fresh Seasonal Vegetables and Plum Sauce	134.00
Rock Crab Pot Stickers with Ginger and Cilantro Thai Sauce	150.00
Oysters on the Half Shell Casino with Sun-dried Tomato, Pepper, and Garlic	145.00
Oysters on the Half Shell Florentine with Spinach and Anisette	145.00
Jumbo Prawn Skewers with Asian Dipping Sauce	155.00
Thai Red Pepper Chicken Skewers	134.00
New York Strip Beef Skewers with Peanut Sauce Satay	146.00
Skewered Sea Scallop with Chipotle Sauce	145.00
La Bruschetta: *Warm Focaccia Bread with Roma Tomato Romano and Mozzarella Cheese*	126.00
La Bruschetta: *Warm Focaccia Bread with Eggplant, Pesto, Romano, and Mozzarella Cheese*	130.00
Fresh Spinach and Herb Frittatas	132.00

Cold

(Priced for 25 pieces)

Rock Shrimp Honduran Style with Coconut, Lime, and Jalapeno	140.00
Sea Scallop Ceviche with Pepper, Lime, and Orange	139.00
Oysters on the Half Shell with Oriental Mignonette	141.00
Smoked Salmon on Sourdough Toast with Mascarpone and Wasabi Caviar	147.00
Crab Canapés	151.00
Shrimp Canapés	146.00
Ahi Tuna Sashimi with Ginger Soy and Wasabi Caviar	155.00
Assorted Croustini (Olive Relish, Grilled Chicken, Eggplant, Goat Cheese, Ahi Tuna Mousse, Red Peppers, and Smoked Salmon)	152.00
Prosciutto Wrapped Asparagus	137.00
Curried Stuffed Eggs with Tobiko Caviar	136.00
Marinated Calamari Mini Cocktail	136.00
Large Prawns, Skewered with Cocktail Dipping Sauce	155.00

Display Hors d'oeuvres

(Each item serves approximately 30-50 persons)

Poached Whole Salmon on Display Mirror	410.00
Pâtés: Vegetable, Country, or Chicken Liver, with Baguette Toasts	245.00
Fresh Fruit and Cheese Display	320.00
Shrimp Mousse Mold with Cracker Assortment	255.00
Fresh Vegetable Display with Assorted Dipping Sauces	320.00
Organic Smoked Salmon Tray *with Caviar, Bermuda Onions, Cucumber, Capers*	295.00
Baked Brie with Roast Garlic and Baguette Toasts	193.00
Antipasto Display *with Prosciutto, Salami, Copacola, Mozzarella, Fontina, Olives, and Marinated Vegetables*	330.00
Warm Tortilla Chips with Salsa Cruda and Guacamole	204.00
Black Bean and Pepper Jack Nachos	215.00
Rock Crab Mold with Cracker Assortment	255.00
Whole Roasted New York Strip Green Peppercorn Sauce	470.00
Roasted Turkey served with Cranberry Chutney	365.00

Cold Seafood Bar:

An Assortment of Fresh Oysters and Seafood Mini Cocktails including Marinated Calamari, Rock Shrimp, Sea Scallop Ceviche, Ahi Tuna Sashimi, and Rock Crab Displayed on Ice with a Variety of Sauces and Condiments.
Oysters Shucked to order at the Bar.
24.95 Per Person

BRUNCH BANQUET MENU

All Entrees served with Fresh Fruit and
Home-Fried Potatoes, Muffin and Croissant Basket

Eggs Spinnaker: Crab Cakes, Poached Eggs, Hollandaise	32.95
Eggs Juneau: Smoked Salmon, English Muffins, Poached Eggs, Hollandaise	31.95
Scrambled Eggs with Crab Hash	29.50
Brunch Quesadilla: Scrambled Eggs, Spinach, Linguica, and Jack Cheese	30.50
Frittata with Fresh Spinach, Mushrooms, and Jack Cheese	29.95
Scrambled Eggs with Hickory Smoked Bacon and Hash Browns	28.50
French Toast with Honey Maple Syrup, and Link Sausage or Bacon	28.95

BREAKFAST AND BRUNCH BUFFETS

1. Continental Breakfast 24.50 per person

Assorted Danish, Muffins, Bagels, and Croissants
with Jams and Jellies
Fresh Seasonal Fruits and Dried Fruit Compote
Assorted Juices
Coffee, Decaf, and Herbal Teas

2. Health Conscious Continental Breakfast 44.50 per person

Fresh Fruit Tray or Fresh Fruit Salad
Assorted Fruit and Nut Breads:
Date and Walnut, Banana and Pecan, Cranberry and Walnut
Oatmeal or Cream of Wheat and Swiss Muesli Breakfast Cereal
Nine Grain Wheat Toast and Bran Muffins
Dried Fruit Compote
Cottage Cheese and Assorted Yogurts
Assorted Juices
Coffee, Decaf, and Herbal Teas

3. Brunch Buffet 59.95 per person

Assorted Mini Pastries, Muffins, Bagels and Croissants
Fresh Seasonal Fruit Display
Scrambled Eggs
Eggs Benedict with Hollandaise
French Toast with Honey Maple Syrup
Home-fried Potatoes
Apple wood Smoked Bacon, Sausage Links, and Canadian Bacon
Grilled Salmon or Grilled Chicken Breast with Rosemary
Assorted Fruit Juices
Coffee, Decaf, and Herbal Teas

4. Light Luncheon Buffet 39.95 per person

Sourdough French bread
Mixed Green Salad with Assorted Dressings
Sandwich Combination Tray: Turkey/Swiss, Black Forest Ham/Cheese
B.L.T.'s, Salmon Salad, Shrimp and Avocado, Combination Cheese
Assorted Cookies

-or-

Italian Ciabatta Bread
Mixed Green Salad with Assorted Dressings
Penne Pasta with Grilled Chicken Breast, Sun dried Cranberries,
Pine Nuts, and Basil
Assorted Cookies

(There is a 12-person minimum for the Breakfast Buffets)

Dinner and Lunch Buffets

Served with Fresh Sourdough French Bread,
Romaine and Spring Greens, Roma Tomatoes and
Glazed Walnuts with Choice of Three Dressings.
Fresh Seasonal Vegetable, Porcini Mushroom Risotto,
Roast New Potatoes

Your Choice of the following:

Buffet #1

Grilled Chicken Breast Marinated with Garlic, Lemon and Rosemary
Angel Hair Pasta with Sauté Scallops, Prawns, Swordfish, Clams, and Mussels
in a Fresh Light Tomato Cream Sauce
Followed by Coffee service and Dessert

76.00 per person

Buffet # 2

Chicken Breast Sauté with Porcini Mushrooms in a Champagne sauce
Angel Hair Pasta with Sauté Scallops, Prawns, Swordfish, Clams, and Mussels
in a Fresh Light Tomato Cream Sauce
Sliced Roast New York Strip with a Green Peppercorn Sauce
Followed by Coffee service and Dessert

88.00 per person

Buffet # 3

Grilled Salmon with Herb Butter
Braised Chicken Breasts with Artichokes
Sliced Beef Tenderloin with Cabernet Bordelaise sauce
Followed by Coffee service and Dessert

$98.00 per person

(There is a 75-person minimum for the lunch and Dinner Buffets.
Smaller groups can be accommodated for an additional charge.)

Banquet Dessert Menu

Chocolate Decadence Cake	14.50
Tri Color Chocolate Mousse Torte	14.00
New York Style Cheesecake	13.50
Berry Trifle: Fresh Berries, Sponge Cake, Custard, Whipped Cream	13.50
Cream Puff: Bavarian Cream Filled, with Chocolate Gouache and Almonds	13.75
Tiramisu: Mascarpone, Lady Fingers, Espresso, and Brandy	13.25
Rustic Apple Tartine	14.00
Lemon Tart	13.50
Fresh Baked Cookies (2)	6.25
Petite Fours (2)	8.95
Ice Cream Sundae	9.95
Gelato: Vanilla Bean or Spumoni Italian style Ice Cream	8.75
Ice Cream: French Vanilla, Chocolate Mousse, El Corazon or Mango Sorbet)	8.25
Chocolate Dipped Biscotti	4.25

Chocolate Fountain:

(Minimum of 40 People)

Dark Chocolate with Fresh Strawberries, Bananas, Pineapple, Cream Puffs,
Assorted Cookies, Rice Crispy Treats, and Marshmallows
15.50 Per Person

RED WINES

Bin Number

B14	Merlot, Sterling, California, 2022	44.00
203	Merlot, Fitch Mountain, Dry Creek, 2022	56.00
87	Merlot, Alexander Valley Vineyards, Sonoma 2020	59.00
72	Merlot, Trefethen, Napa 2020	80.00
56	Zinfandel, Wild Thing “Old Vine”, Mendocino County 2021	56.00
24	Zinfandel, Ridge, “Pagani Ranch” Sonoma 2019	109.00
73	Zinfandel, Turley, California 2019	99.00
209	Zinfandel, Hartford Family “Old Vine”, Russian River 2023	105.00
97	Pinot Noir, Bouchaine, Carneros 2021	79.00
200	Pinot Noir, Furthermore, Russian River 2021	69.00
53	Pinot Noir, Blood Root, Coastal California 2023	58.00
B16	Pinot Noir, Windracer, Anderson Valley 2015	69.00
B18	Pinot Noir, Sean Minor, California 2024	48.00
52	Pinot Noir, MacMurray Ranch, Russian River 2021	63.00
43	Pinot Noir, Frank Family, Sonoma – Carneros 2023	106.00
142	Pinot Noir, Carpe Diem, Anderson Valley 2021	88.00
131	Pinot Noir, DuMol, Sonoma Coast 2023	166.00
98	Pinot Noir, Failla, Sonoma Coast 2023	103.00
B20	Cabernet Sauvignon, Black Stallion, California 2023	47.00
B21	Cabernet Sauvignon, Egret, Sonoma Valley 2018	50.00
58	Cabernet Sauvignon, Titan Reserve, California 2023	53.00
146	Cabernet Sauvignon, Robert Hall, Paso Robles 2022	57.00
32	Cabernet Sauvignon, Robert Mondavi, Napa Valley 2022	96.00
231	Cabernet Sauvignon, Faust, Napa 2022	120.00
31	Cabernet Sauvignon, Caravan by Darioush, Napa Valley 2021	148.00
33	Cabernet Sauvignon, Barnett, Spring Mountain, Napa Valley 2022	198.00

WHITE WINES

Bin Number

7	Sauvignon Blanc, Francis Ford Coppola “Diamond Collection”, California 2022	48.00
9	Sauvignon Blanc, Saint Clair Family, Marlborough New Zealand 2024	56.00
270	Sauvignon Blanc, Bella Union by Far Niente, Rutherford, Napa Valley 2023	69.00
103	Sauvignon Blanc, Rombauer Sonoma 2024	60.00
35	Pouilly Fume, La Doucette, Loire Valley France 2022	110.00
29	Sancerre, La Villaudiere, Loire Valley France 2024	86.00
153	Riesling, Dr. Schmitt Sohne, Rheinhassen, Germany 2024	50.00
17	Chenin Blanc, Dry Creek Vineyard, Clarksburg, California 2024	48.00
102	Pinot Grigio, Jermann, Friuli Venezia Guilia, Italy 2023	79.00
265	Chardonnay, MacRostie, Sonoma Coast 2024	61.00
4	Chardonnay, Chalk Hill, Sonoma Coast 2024	62.00
1	Chardonnay, Hess Shirtale Ranches”, Monterey 2024	49.00
27	Chardonnay, Kisler, Russian River 2023	178.00
20	Chardonnay, Sonoma Cutrer, Russian River Ranches, Sonoma 2024	64.00
B19	Chardonnay, J. Lohr ‘Riverstone’ Arroyo Seco, Monterey 2023	48.00
25	Chardonnay, Rombauer, Carneros 2024	110.00
5	Chardonnay, Talbott, “Sleepy Hollow”, Santa Lucia Highlands 2023	66.00
111	Chardonnay, Macon Lugny “Les Charmes”, Maconnais France 2023	58.00
149	Chardonnay, Paul Hobbs, Russian River 2022	140.00
23	Chardonnay, Frank Family, Napa Valley 2023	99.00

CHAMPAGNES & SPARKLING WINES

75	Mionetto Superiore DOCG, Prosecco, Veneto, Italy	48.00
67	Mumm Napa, Brut Prestige, Napa	56.00
68	Gloria Ferrer, Blanc de Noirs, Carneros	55.00
69	Prosper Mafiux Rose, Cremant de Bourgogne NV	58.00
70	Domaine Carneros, Brut, Anderson Valley	76.00
76	Veuve Cliquot, Brut, Reims France NV	176.00
93	Laurent – Perrier La Cuvee Brut, Champagne, France NV	110.00

-Beverage and Bar-

Drink Prices

Call (Name Brands)	14.00
Premium	15.00
Cordial/ Port	16.00

Bottled Beer

Budweiser	8.25
Bud Light	8.25
Modelo Especial	8.25
Firestone Walker #805	8.25
Blue Moon	8.25
Racer 5 IPA	8.25
Stella Artois	8.25
Haake - Beck (Non-alcoholic)	8.25
Special Order Beers	MP

Non-alcoholic Beverages

Soft Drinks	2.75
Juices	3.75
Sonoma Sparklers Apple Cider (750ml.)	12.00
China Mist Iced Tea	3.50
San Pellegrino Mineral Water (500 ml)	4.25
San Pellegrino Mineral Water (33.8 oz)	8.00
Saratoga Bottled Water (355 ml)	4.25
Saratoga Bottled Water (28 oz)	8.00
Coffee/Tea (Graffeo Coffee/ Mighty Leaf Tea)	3.75

House Specialties

Fruit Punch	90.00 per gallon
Wine Punch	120.00 per gallon
Champagne Punch	130.00 per gallon
Margarita Punch	180.00 per gallon