PLATED LUNCH BANQUET OPTIONS

All Banquets include your choice of freshly brewed coffee, tea or soda.

BANQUET MENU

MENU ONE

1ST COURSE (choice of)

Our famous Tortilla Soup

Loaded Baked Potato Soup

2ND COURSE (choice of)

*Seared Ahi Tuna Tataki (served chilled & rare) with Asian snow pea/carrot salad

Rotisserie Pork Loin Chop. Slow Roasted & served with Garlic Whipped Potatoes & Raspberry Chipotle sauce

Rotisserie Half Chicken. Served with garlic whipped potatoes & sautéed green beans

3RD COURSE

Key Lime Pie with raspberry puree

MENU TWO

1ST COURSE (choice of)

Stone Werks Spinach Artichoke Dip

Mixed Greens with Goat Cheese & a Raspberry Vinaigrette

2ND COURSE (choice of)

Big Rock Chopped Salad with fried Chicken Tenders

*Pan Seared Salmon with asparagus, grape tomatoes, cipollini onions, roasted beets & olive tapenade. Served with garlic whipped potatoes

Fire Grilled Chicken Breast. Served with Wild Rice Blend & sautéed vegetables

3RD COURSE (choice of)

Stone Werks 14 Karat Cake

Housemade Apple Cobbler with vanilla ice cream

MENU THREE

1ST COURSE (choice of)

Crispy Calamari served with sweet chili garlic sauce & traditional marinara

Caesar salad with big garlic croûtons

Mini Wedge with apple-wood bacon, diced tomatoes, red onions & a bleu cheese ranch dressing with bleu cheese crumbles

2ND COURSE (choice of)

*Grilled Shrimp with drawn butter & wild rice blend. Served with sautéed green beans

Fettuccine Alfredo with Grilled Chicken with imported asiago & parmesan cheese

*8oz Hickory Rubbed Rotisserie Prime Rib with horseradish cream. Served with garlic mashers & vegetable medley

3RD COURSE (choice of)

Rockslide Chocolate Cake with vanilla bean ice cream

Big Rock Cheesecake with Strawberries

Please contact a member of our management staff for more details.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.