

LONE TREE



GOLF & EVENT CENTER

SINATRA TRIBUTE DINNER MENU

Friday November 18th, 2011

Butler Passed Appetizers

CHEF'S CHOICE FANCY APPETIZERS

Salad Course

FOCACCIA BREAD AND BUTTER

BABY GREENS SALAD

BABY GREENS, DIJON VINAIGRETTE, BRIE WEDGES, ASIAN PEARS, RED WINE
CRANBERRIES AND TOASTED ALMONDS

Entrée Combination Plate

TERRES MAJOR STEAK

WRAPPED IN BACON AND ROASTED MEDIUM RARE
AND SERVED WITH A TRUFFLE BEAUJOLAIS SAUCE

CHICKEN SINATRA

STUFFED WITH PROSCIUTTO HAM AND GRUYERE CHEESE AND BREADED
IN ITALIAN BREAD CRUMBS AND PARMESAN

STUDDED MASHED POTATOES

CHEF'S SEASONAL VEGETABLES

ESPRESSO MOUSSE IN A CHOCOLATE CUP

RASPBERRY SAUCE

\$55.00 PER PERSON TAX AND TIP INCLUDED

RESERVATIONS REQUIRED WITH PRE-PAYMENT 925-706-4232

PURCHASE TICKETS EARLY FOR BEST SEATING