

VAL'S LUNCHEON BUFFET
(FOR PRIVATE BANQUETS)

served 11am till 3:00 pm \$26.95, after 3:00 pm \$29.95 (plus tax & tip)

Call 650.755.3448

Buffet includes sliced fresh roasted turkey, baked ham, roast beef, cole slaw, potato salad, fresh fruit salad, tossed green salad w/ Italian dressing, cheeses, breads, relish trays & coffee

PLEASE CHOOSE TWO OF OUR HOT ENTREES:

BAKED LASAGNA MILANESE

SOUTHERN FRIED CHICKEN

BEEF & SPINACH STUFFED RAVIOLI MARINARA

THREE-CHEESE STUFFED RAVIOLI
(marinara sauce and fresh mushrooms)

CHICKEN STUFFED TORTELLINI w/ CREAMY PESTO

SAUTÉED BREAST OF CHICKEN MARSALA
(fresh mushrooms and marsala wine sauce)

GRILLED CHICKEN BREAST PICCATA
(lemon butter sauce, finished with capers)

SLOW BRAISED SIRLOIN TIPS OF BEEF & RICE PILAF
(fresh mushrooms and burgundy wine sauce)

BAKED FRESH PACIFIC RED SNAPPER
(bay shrimp, fresh mushroom & white wine sauce)

LOBSTER STUFFED RAVIOLI
(creamy champagne sauce)

***There is a Minimum of 25 persons & Maximum of 80 persons**

VAL'S LUNCHEON MENU
(FOR PRIVATE BANQUETS)
SERVED UNTIL 3:00 P.M. PHONE 650-755-3448
(LUNCHESES INCLUDE CHILLED HOUSE SALAD, DESSERT AND COFFEE}
(CHOOSE THREE ENTREES ONLY PLEASE)

HOMEMADE RAVIOLI w/MARINARA SAUCE <u>OR</u> LIGHT CREAM PESTO SAUCE	
<i>fresh grated asiago cheese and fresh hot garlic bread</i>	\$25.95
PENNE PASTA w/ GRILLED CHICKEN BREAST	
<i>garden fresh vegetables and light fresh cream</i>	\$25.95
SAUTÉED BREAST OF CHICKEN MARSALA	
<i>fresh mushrooms in a sweet marsala wine sauce, rice pilaf and seasonal vegetable</i>	\$26.95
HERB ROASTED ONE HALF CHICKEN	
<i>fresh buttermilk mashed potatoes</i>	\$25.95
ROAST TOM TURKEY	
<i>w/ cornbread dressing and fresh buttermilk mashed potatoes</i>	\$25.95
ROASTED LEG OF LAMB	
<i>fresh mashed potatoes and mint jelly</i>	\$29.95
OVEN-ROASTED PRIME RIB OF BEEF, AU JUS	
<i>fresh buttermilk mashed potatoes and horseradish</i>	\$31.95
BRAISED SIRLOIN TIPS OF BEEF	
<i>w/ fresh mushrooms, burgundy wine sauce and rice pilaf</i>	\$27.95
CHARBROILED TOP SIRLOIN LUNCHEON STEAK	
<i>french fried potatoes and seasonal vegetable</i>	\$28.95
BROILED FRESH ATLANTIC SALMON OR HAWAIIAN SWORDFISH	
<i>with seasonal vegetable and rice pilaf</i>	\$28.95
FRESH FILET OF PETRALE DORE'	
<i>lightly dipped in egg batter, sautéed with lemon butter, served with rice pilaf</i>	\$27.95
CALIFORNIA BAY SHRIMP LOUIE SALAD	
<i>fresh tomatoes, hard cooked egg and lots of California bay shrimp</i>	\$27.95

LUNCHEON BUFFET (minimum 25 persons) _____ \$26.95

AFTER 3:00 P.M. \$29.95 CHOICE OF TWO HOT ENTREES, plus
*(sliced fresh turkey, ham & roast beef, cole slaw, potato salad, fresh fruit salad,
tossed greens w/ Italian dressing, cheeses, breads, relish trays and coffee)*
DESSERT NOT INCLUDED. Cake Cutting Charge \$1.50 per person

**HOUSE WINE BY INGLENOOK AVAILABLE FOR \$25.00 PER FULL LITRE
OR \$9.00 PER PERSON**

**ALL PRICES PLUS 18% TIP AND 9.00 % SALES TAX
FOR LESS THAN 25 PERSONS THERE WILL BE A \$100.00 SERVICE CHARGE FOR PRIVATE ROOM
THERE IS A TWO HUNDRED DOLLAR DEPOSIT REQUIRED !**

**VAL'S DINNER MENU
(FOR PRIVATE BANQUETS)
PHONE 650-755-3448**

*(dinners include chilled house salad, coffee & dessert)
please choose THREE of the following entrees*

SOUTHERN FRIED CHICKEN w/ fresh creamy buttermilk mashed potatoes _____	\$31.95
BREAST OF CHICKEN CORDON BLEU' stuffed with imported prosciutto, Swiss cheese and herbed butter _____	\$33.95
HERB ROASTED ONE HALF CHICKEN w/ buttermilk mashed potatoes and fresh seasonal vegetable _____	\$32.95
SAUTEED BREAST OF CHICKEN MARSALA fresh mushrooms in a sweet marsala wine sauce, with rice pilaf _____	\$34.95
FRESH ROASTED TOM TURKEY w/ dressing and fresh buttermilk mashed potatoes _____	\$32.95
OVEN-ROASTED CHOICE PRIME RIB OF BEEF, AU JUS (selected from Harris Ranch beef) _____	\$41.95
CHARBROILED EXTRA CUT NEW YORK STEAK with a baked Idaho potato and homemade buttermilk battered onion rings _____	\$41.95
CHARBROILED CHOICE FILET MIGNON STEAK served with baked Idaho potato with all the trimmings _____	\$42.95
VEAL PARMAGIANA milk fed veal, mozzarella cheese and marinara sauce _____	\$39.95
BRAISED SIRLOIN TIPS OF BEEF w/ fresh mushrooms and burgundy wine sauce, served with rice pilaf _____	\$33.95
FRESH FILET OF PETRALE lightly dipped in egg batter then sautéed with lemon & butter _____	\$33.95
FRESH HAWAIIAN SWORDFISH from the broiler, served with rice pilaf and seasonal vegetable _____	\$37.95
BROILED FRESH SALMON FILET rice pilaf and garden fresh vegetables _____	\$37.95

HOUSE WINE BY INGLENOOK AVAILABLE FOR \$25.00 PER FULL LITRE OR \$9.00 PER PERSON.

ALL PRICES PLUS 18% TIP AND 9% SALES TAX.

**FOR LESS THEN 25 PERSONS, \$100.00 PRIVATE ROOM CHG. (MON - THURS)
FRI, SAT & SUN THERE IS A 40 PERSONS PRIVATE ROOM MINIMUM.**