

# IDEAL

## Bar & Grill



# Banquet Packet

# Continental Breakfast

**\$8 per person**

Available Monday - Friday for groups of 15 or more when booked in combination with a Lunch option (see Lunch 1/Lunch2)

Coffee, Tea and Orange Juice  
Fresh Baked Muffins  
Croissants  
Fresh Fruit Platter

# Breakfast / Brunch

**\$14 per person**

Please select three (3) entrées.

Brunch entrées are served with fresh baked muffins.

## Eggs Benedict

toasted english muffins topped with grilled canadian bacon, poached eggs and hollandaise sauce, served with homefries

## French Toast

thick sliced and topped with fresh fruit and powdered sugar, served with maple syrup and butter

## Bacon & Cheese Scramble

three eggs scrambled with smoked-maple bacon, jack and cheddar cheese, served with homefries

## Monterey Caesar

our classic caesar topped with crispy fried calamari

## Denver Scramble

three eggs scrambled with jack and cheddar cheese, bell peppers, onions and canadian bacon, served with homefries

## Seafood Melt

shrimp and crab meat with scallions and celery grilled on sourdough with jack cheese, served with potato salad

*All prices and items are subject to change.  
Service charge and applicable sales tax not included in prices listed.*

Breakfast & Brunch

# Lunch Menu #1

**\$16 per person**

Please select three (3) entrées.

For groups of 50 or more, please select two (2) entrées.

Lunch entrées are served with a

**Fresh Chilled Garden Salad**

## Spicy Cajun Style Mahi Mahi

hot skillet grilled in cajun spices, topped with a zesty citrus cilantro beurre blanc and fresh mango salsa served with rice and vegetables

## Chicken Caesar Salad

our classic caesar tossed with crispy seasoned croutons and grated parmesan cheese, topped with a sliced charbroiled breast of chicken

## Fettucine Pacifica

fettucine tossed with crab, shrimp and scallions in a creamy alfredo sauce

## Ideal Cheeseburger

a half pound burger with cheddar cheese, lettuce, tomato, onion and pickle, served with french fries

## Seafood Melt

shrimp and crab meat with scallions and celery grilled on sourdough with jack chesse, served with potato salad

## Hawaiian Style Teriyaki Chicken

breast of chicken charbroiled and basted with a tangy gingered teriyaki glaze then topped with fresh grilled pineapple and toasted sesame seeds, served with rice pilaf and steamed fresh vegetables

## Dessert

**add one of the following desserts for \$3 per person**

**New York Cheesecake  
Decadent Chocolate Brownie  
Ice Cream**

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Lunch 1

# Lunch Menu #2

**\$21 per person**

Please select three (3) entrées.  
For groups of 50 or more, please select two (2) entrées.

Entrées are served with a cup of soup or chilled green salad, and warm sourdough rolls.

## Malaysian Coconut Prawns

butterflied prawns breaded in a seasoned panko coconut mixture then golden fried and served with a tangy asian plum sauce, served with rice pilaf and steamed fresh vegetables

## Chicken Cobb Salad

charbroiled chicken breast atop a traditional cobb salad with crumbled bleu cheese, bacon, hard boiled egg, tomato and avocado

## Fresh Salmon with Tropical Fruit Salsa

fresh salmon charbroiled and topped with our tangy tropical fruit salsa and a zesty citrus beurre blanc, served with rice pilaf and steamed fresh vegetables

## Chicken Castroville

tender breast of chicken seasoned and rubbed with fresh herbs sauteed in garlic, olive oil and white wine with artichoke hearts, capers & olives served with rice pilaf and fresh vegetables

## Prawn Pomodoro

linguini noodles and jumbo prawns sautéed in olive oil, white wine and fresh garlic with kalamata olives, artichoke hearts, scallions, tomatoes and mushrooms, topped with fresh basil and grated parmesan cheese

## New York Steak

an 8 oz. choice aged New York strip seasoned then charbroiled, served with french fries and steamed fresh vegetables

## Dessert

**add one of the following desserts for \$3 per person**

**New York Cheesecake  
Decadent Chocolate Brownie  
Ice Cream**

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# Appetizers

Any number of the following individual appetizers may be chosen to be included with any of the lunch or dinner menu options.

## Prawn Cocktail

five chilled jumbo prawns served with zesty cocktail sauce \$13

## Roasted Garlic & Brie

served with sliced toasted baguette and fresh fruit \$14

## Fried Calamari

tenderized calamari, breaded and deep fried, with tartar and cocktail sauces \$14

## Fried Artichoke Hearts

artichoke hearts lightly battered and fried, served with chipotle aioli and marinara dipping sauces \$12

## Classic Potato Skins

with jack, cheddar, bacon and scallions \$10

## Garlic Bread

with melted parmesan cheese and scallions \$6

## Crispy Coconut Prawns

butterflied prawns breaded in a seasoned panko coconut mixture then golden fried and served with a tangy asian plum sauce \$13

# Appetizer Platters

Each platter serves up to twenty (20) people.

## Vegetable Platter

\$60.00

## Tomato, Fresh Basil

## & Mozzarella

\$60.00

## Artichoke & Spinach Dip

## with Baguettes

\$65.00

## Seafood Stuffed

## Mushroom Caps

\$75.00

## Fruit & Cheese Platter

\$75.00

## Ichiban Prawn

## Skewers

\$90.00

## Roasted Garlic & Brie

\$75.00

## Classic Potato Skins

\$55.00

## Fried Calamari

\$75.00

## Chilled Jumbo Prawns

\$90.00

## Teriyaki Chicken Skewers

\$75.00

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# Dinner Menu #1

Please select three (3) entrées.

For groups of 60 or more, please select two (2) entrées.

**add a chilled garden salad and sourdough rolls. \$3**

## Chicken Castrovilla 21

tender breast of chicken seasoned and rubbed with fresh herbs, sauteed in garlic, olive oil and white wine with artichoke hearts, capers & olives, served with rice pilaf and fresh vegetables

## Fresh Salmon with Tropical Fruit Salsa 22

lightly seasoned and charbroiled then finished with a zesty citrus cilantro buerre blanc and tropical fresh fruit salsa, served with rice pilaf and seasonal fresh steamed vegetables

## Wasabi Ginger Ahi 22

Sesame Panko breaded sushi grade tuna, lightly seared served very rare, sliced thin & topped with creamy pink ginger wasabi-buerre blanc, served with white jasmine rice and seasonal fresh stir fried vegetables.

## Linguini Pomodoro 19

linguini noodles sautéed in olive oil, white wine and fresh garlic with kalamata olives, artichoke hearts, scallions, tomatoes, mushrooms and fresh basil, topped with grated parmesan cheese

## New York Steak 27

a 12 ounce choice aged New York strip seasoned then hot skillet seared and charbroiled, served with garlic mashed potatoes and seasonal fresh steamed vegetables

## Filet Mignon 33

a 8 ounce filet hot skillet seared then charbroiled and topped with a medallion of roasted garlic gorgonzola butter, served with garlic mashed potatoes and seasonal fresh steamed vegetables

## Warm Water Lobster Tail market price

a 10-12 ounce warm water tail, split then baked and basted with drawn butter, served with a baked potato and seasonal fresh steamed vegetables

## Spicy Cajun Style Mahi Mahi 21

hot skillet grilled in cajun spices, topped with a zesty citrus cilantro buerre blanc and fresh mango salsa, served with rice and vegetables

## Dessert

**add one of the following desserts for \$3 per person**

**New York Cheesecake  
Decadent Chocolate Brownie  
Ice Cream**

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# Dinner Menu #2

**\$41 per person**

Please select three (3) entrées.

For groups of 60 or more, please select two (2) entrées.

## Appetizer

### Ichiban Prawn Skewers

marinated then charbroiled and basted with chinese pesto sauce,  
served with a roasted red pepper cream sauce

## Salad

### Fresh Chilled Garden Salad

with crispy seasoned croutons and roasted  
garlic and herb vinaigrette dressing

## Entrées

Dinner entrées are served with sourdough rolls  
and coffee, tea, milk or soda.

### Filet Mignon

8 ounce filet hot skillet seared then charbroiled and topped with a medallion of roasted garlic  
gorgonzola butter, served with garlic mashed potatoes and seasonal fresh steamed vegetables

### Stuffed Salmon Supreme

fresh local salmon stuffed with a mixture of crab and shrimp with spinach, jack cheese, fresh basil, parmesan and cream  
then baked and topped with a sundried tomato buerre blanc, served with rice pilaf and seasonal fresh steamed vegetables

### Steak Santa Cruz

8 ounce top sirloin steak charbroiled and topped with roasted garlic, sauteed prawns, artichoke hearts  
scallions and mushrooms, served with garlic mashed potatoes and seasonal fresh steamed vegetables

### Malaysian Coconut Prawns

butterflied prawns breaded in a seasoned panko coconut mixture then golden fried  
served with a tangy asian plum sauce, rice pilaf and seasonal fresh steamed vegetables

### Chicken Castroville

tender breast of chicken seasoned with fresh herbs then sauteed with garlic, olive oil and white wine,  
artichoke hearts, capers and olives, served with rice pilaf and fresh steamed vegetables

## Dessert

**New York Cheesecake**  
**Decadent Chocolate Brownie**  
**Ice Cream**

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