



Dinner Menu for Groups of 12 to 45 Guests

First Course

please select one of the following Salads

- Baby Toss Greens with crumbled gorgonzola, cherry tomatoes, garlic croutons and Balsamic Vinaigrette,
- Baby Spinach leaves with toasted walnuts, shaved pears, goat cheese and Sherry Vinaigrette,
- Iceberg wedge with blue cheese dressing
~ served with assorted bread and creamery butter ~

Main Course

please select up to four of the following Entrees

- **Herb Roast Chicken** ~ 1/2 Chicken, Roasted with Thyme & Rosemary, served with a Chicken Jus.
- **Salmon Oscar** ~ Broiled Filet of Salmon Served with a Crab Meat Béarnaise and Asparagus
- **Prime Rib** ~ Served with Garlic Mashed Potato (Entrée will served Medium-Rare)
- **Fettuccini Rock Shrimp Primavera** ~ Rock Shrimp Sautéed with Garlic, Mushrooms, Spinach, And Tomatoes Finished With Whole Butter
- **Roasted Vegetable Wellington** ~ Sautéed Vegetable wrapped in phyllo served with Roasted Red Pepper and Tomato Sauce
~ served with Chef's Select Entree Accompaniments ~

Dessert Course

please select one of the following Desserts

- **Chocolate Trilogy** ~ chocolate genoise, white, milk & dark chocolate mousse, dark chocolate shavings & powdered sugar
- **Pyramid Noisette** ~ chocolate ganache, hazelnut mousseline, marble chocolate shell
- **Key Lime Calypso** ~ key lime mousse, vanilla genoise with white chocolate chips
- **Raspberry Mont Blanc** ~ white chocolate mousse, 'framboise' raspberry liquor-soaked raspberries, white & red chocolate pyramid shell
- **Chocopear** ~ chocolate genoise, chocolate mousse, pear mousse, swirled dark & white chocolate wrap, diced poached pear, chocolate flakes
~ served with Starbucks Coffee or Teas ~

\$45.00 per person
Plus 20% gratuity & 9.5% Sales Tax

Make your dinner party something *Extraordinary!*

Add one or more of the following beautiful Hors d'Oeuvre platters for your guests to enjoy before dinner. Our platters serve 25 guests each

ANTIPASTO DISPLAY \$165

Grilled and Marinated Vegetables, Cured Meats, Smoked Mozzarella, Olives, Roasted Peppers, Pepperoncini, and Sliced Baguette

CRUDITÉS DISPLAY \$125

Seasonal Garden Vegetables with Blue Cheese Dressing

FRESH FRUIT DISPLAY \$125

Selection of Fresh Fruits and Berries with Honey Yogurt

CHEESE DISPLAY \$165

Californian and European Cheeses with Fruit Garnish, Sliced Baguette and Assorted Crackers

BOWL OF SHRIMP WITH COCKTAIL SAUCE \$250

2 Shrimp per Person

TEA SANDWICHES \$140

Assortment of Watercress and Cucumbers, Smoked Salmon and Dill, Turkey and Cherry Tomatoes, and Brie and Apple

MEDITERRANEAN PLATTER \$125

Hummus and Pita Chips, Dolmas, and Olives

LAVOSH PINWHEEL SANDWICHES \$140

Assortment of Turkey, Ham and Vegetable



Don't forget the Children

Our Children's menu offers a choice of

Chicken Breast Strips Dinner

Mac & Cheese or

Fish n Chips

And

Ice cream sundae for dessert

\$24.00 per person

All prices are exclusive of 20% service charge and 9.5% state sales tax.

And now for Dessert...

For those special Birthdays and Anniversaries you can order a special cake with a special wish written on the top or add some scrumptious Petits Fours or maybe some chocolate covered strawberries to the festivities.

CAKES

Select one of each:

FLAVORS: White Cake, Yellow Cake, Chocolate Cake, or Carrot Cake (filled with Cream Cheese Only)

FILLINGS: Raspberry, Custard, Lemon, Fresh Strawberry with Whipped Cream, or Chocolate Mousse

ICINGS: Butter Cream, Chocolate Butter, Whip Cream, Chocolate Whip, or Chocolate Ganache

Served with Group Menu Dessert

9" cake (serves 12pp)	\$ 60.00
1/4 Sheet (serves 18 pp)	\$ 75.00
1/2 Sheet (serves 38pp)	\$145.00
Full Sheet (serves 72pp)	\$230.00

Special Requests can be accommodated.

*Specialty lettering must be given no less than 7 business days prior to event.

*If served in lieu of Group menu dessert selection deduct \$2.00 per person from Specialty cake price

PETITE FOURS

\$4.00 Per Piece

(order by the dozen)

Dark Chocolate & White Chocolate Petite Fours with Raspberry Filling

DOUBLE DIPPED STRAWBERRIES

\$5.00 Per Piece

(order by the dozen)

Fresh Strawberries Double Dipped in both Dark & White Chocolate

CHOCOLATE TRUFFLES

\$6.00 Per Piece

(order by the dozen)

Dark Chocolate Truffles with Walnuts

COMBINATION OF PETITE FOURS, DOUBLE DIPPED STRAWBERRIES & CHOCOLATE TRUFFLES

\$5.00 Per Piece

(order by the dozen)

Cake Cutting Fee

\$2.50 per Person

All prices are exclusive of 20% service charge and 9.5% state sales tax.

What is a party *without* Wine and Champagne...

We offer a wide selection of wines and champagnes by the bottle including our MMC private label by Benziger Winery. Just let us know which ones you would like to serve.

Wine Menu

Marines Memorial Private Label House		Benziger Winery 06	<i>Glen Ellen, CA</i>	30
Benziger Family Winery, Glen Ellen, CA		Rosenblum 08	<i>Paso Robles, CA</i>	34
MMC Cabernet Sauvignon	30	White Zinfandel		
MMC Merlot	30	Beringer Winery	<i>Napa, CA</i>	30
MMC Chardonnay	30			
Champagne and Sparkling Wine				
JFJ Brut	Ceres, CA			30
Chandon Blanc de Noir	<i>Napa, CA</i>			45
GH Mumms Carte Classique	<i>France</i>			99
Mumms Napa Cuvee 187 ML	<i>Napa, CA</i>			14
Mumms Napa Cuvee 750 ML	<i>Napa, CA</i>			35
Piper Heidsieck Brut	<i>France</i>			95
Piper Sonoma Brut	<i>Sonoma, CA</i>			35
R.Hunter Brut de Noirs 99	<i>Sonoma, CA</i>			58
Schramsberg Mirabelle Brut	<i>Napa, CA</i>			40
Veuve Clicquot 375 ML	<i>France</i>			52
Veuve Clicquot 750 ML	<i>France</i>			95
White Wine				
Chardonnay				
Edna Valley 07	<i>Slo County, CA</i>			34
Kendall Jackson	<i>Santa Rosa, CA</i>			32
Mark West 05	<i>Central Coast, CA</i>			32
Nicholson Ranch 05	<i>Sonoma, CA</i>			56
Stonestreet 05	<i>Sonoma, CA</i>			54
La Crema	<i>Sonoma, CA</i>			44
Pinot Grigio				
R. Pepi 07	<i>Santa Rosa, CA</i>			32
Sterling Vineyards 08	<i>Napa, CA</i>			32
Riesling				
Sageland's Vineyard	<i>Napa, CA</i>			30
Sauvignon Blanc				
Red Wine				
Cabernet Sauvignon				
BV-George de la Tour 05	<i>Napa, CA</i>			85
Kendall Jackson 04	<i>Santa Rosa, CA</i>			35
Ray's Station 06	<i>North Coast, CA</i>			32
Sterling Vineyards 06	<i>Napa, CA</i>			45
Stonestreet 01	<i>Sonoma, CA</i>			65
Stonestreet 03	<i>Sonoma, CA</i>			70
Merlot				
Clos du Bois 05	<i>North Coast, CA</i>			35
Firestone Estates 04	<i>Santa Barbara, C</i>			32
Hawley 02	<i>Santa Maria, CA</i>			52
Stonestreet 02	<i>Sonoma, CA</i>			49
Pinot Noir				
Chalone 08	<i>Monterey County, CA</i>			36
La Crema 07	<i>Sonoma, CA</i>			48
Mark West 08	<i>Central Coast, CA</i>			32
Nicholson Ranch 05	<i>Sonoma, CA</i>			58
Robert Hunter 05	<i>Sonoma, CA</i>			55
Carmel Road 07	<i>Monterey, CA</i>			
Syrah				
Cambria 05	<i>Santa Barbara, CA</i>			37
Zinfandel				
Edmeades 06	<i>Sonoma, CA</i>			40
Haywood 05	<i>Redwood Valley, CA</i>			50
Rosenblum 07	<i>Paso Robles, CA</i>			35

All prices are exclusive of 20% service charge and 9.5% state sales tax.

And now for the Small Print ~ Our policies...

- To reserve a semi private dining area and guarantee your date and time of your event, we shall need a valid credit card number. This card number is to be given at the time of booking.
- Menu selections are to be made no less than 8 days prior to event
- Groups of 25 or more the Host is to sign and returned the BEO and Invoice with menu selection and expected guest attendees.
- Cancellation notice is required five (5) business days prior to event for a full refund of deposit.
- Final Minimum Guest Attendance Guarantee with the number of each selected Entrée are required three (3) business days prior to event.
- MMC will bill client for the guaranteed number of guests or the actual number of guest, whichever number is higher.
- Color coded place cards are available to indicate guests entrée selections.
- All groups are subject to 20% gratuity and state sales tax of 9.50%
- Payment is due at the end of the event either by one (1) personal check with Member ID number or by valid Credit Card