



Happy 25th Anniversary!

Sunday, October 30th, 2011

Your Personalized Menu:

Assorted Crudite – 2 @ \$15 platters = \$30

A medley of fresh seasonal vegetables and housemade chips served with roasted red pepper & ranch dips

Housemade Chips & Salsa – 2 @ \$10 platters = \$20

Housemade corn chips and fresh cilantro salsa

Spinach & Artichoke Dip with toasted baguette – 2 @ \$8 plates = \$16

BBQ Pulled Pork Sliders

succulent slow roasted pork basted with our housemade BBQ sauce, with cilantro and coleslaw in a mini kaiser – 25 sliders @ \$2.5 = \$62.50

Stone Roasted Quesadillas – 3 @ \$11 = \$33 (15 pieces)

Succulent chicken or shrimp, roasted peppers all packed into a flour tortilla with jack cheese, salsa and sour cream.

Monterey Baked Chicken Wings – 5 lbs. @ \$8 = \$40 (~60 pieces)

Slow roasted and crispy, served a variety of ways ,
Buffalo style, Tequila BBQ, Thai Peanut, & Salt & Pepper

Artisan Gourmet Thin Crust Pizzas – 8 @ \$14 = \$112 (64 pieces)

~ Tomato Basil – roma tomatoes, fresh basil, mozza, herb oil drizzle
~ Born in East LA – Spanish wine chorizo, LA smoked meats, chili oil drizzle
Gourmet Hawaiian – Crisp pancetta, four cheeses & roasted pineapple

Napa Valley Bruschetta – 4 orders at \$9 = \$36

Fresh roma tomatoes, roast garlic, shallots, basil, served on grilled baguette with grana padano and balsamic – some also topped with sautéed prawns.

Total Food - \$350 + \$52.50 Gratuity + \$42 HST = \$444.50

Ask your bartenders about our bar menu & drink specials!

Have a great time but don't drink & drive!