

# Monterey Hill Steakhouse

## Holiday On the Hill

### Fun Package

Sunday through Thursday  
Excluding December 25th & 31<sup>st</sup> 2000

#### **Hors d' Oeuvres ~ Butler Passed**

Please select three  
Coconut Chicken  
Spanikopitas  
Crab Stuffed Mushrooms  
Chicken Sate  
Mushroom Tarts

#### Plated

Organic California Greens with Raspberry  
Vinaigrette Dressing

#### Entrees

Please Select One for Group  
Baked Fresh Salmon with Dill Sauce  
Chicken Marsala  
Sliced London Broil

#### Buffet

Minimum 50 Guests

#### Salads

Please Select Two  
Greek Salad  
Caesar Salad  
Spiral Garden Salad  
Chicken Primavera Salad

**Chef' Selection of**  
Potatoes or Rice  
Seasonal Vegetables  
Holiday Dessert  
Rolls and Butter  
Coffee & Tea Service

#### Entrees

Please select two  
Chicken Chardonnay  
Baked Fresh Salmon with Dill Sauce  
Korean Style Ribs

**Plated**

\$30.95

**Buffet**

\$35.95

Subtract \$5.00 from the per person price for lunch events  
All prices subject to Service Charge and Current Sales tax  
Menu Items and Prices Subject to change Without Notice

# *Elegant Package*

## *Hors D' Oeuvres ~ Butler Passed*

*Please select three*

*Coconut Chicken*

*Spanikopitas*

*Crab Stuffed Mushrooms*

*Chicken Satay*

*Mushroom Tarts*

*Beef Brochette*

## *One Well Drink Ticket per Guest*

*Good for House wine, house brand liquor domestic & imported beer, bottled water & soft drinks*

## *Butler Passed Champagne During First Hour*

### *Plated*

*Organic California Greens with  
Raspberry Vinaigrette Dressing*

### *Entrees*

*Please select one for group*

*Fresh Baked Salmon*

*Sliced Top Sirloin of Beef*

*Chicken Chardonnay*

*Roast Prime Rib of Beef au Jus*

### *Chef's Selection of*

*Potatoes or Rice*

*Seasonal Vegetables*

*Holiday Dessert*

*Rolls and Butter*

*Coffee & Tea Service*

### *Buffet*

*Minimum of 50 Guests*

### *Salads*

*Please select three*

*Greek Salad*

*Caesar Salad*

*Chicken Primavera Salad*

*Penne Pasta Shrimp Salad*

### *Entrees*

*Please select two*

*Chicken Chardonnay*

*Fresh Baked Salmon with Dill Sauce*

*Sliced Top Sirloin of Beef*

*Halibut with Sun Dried Tomato Sauce*

*Turkey or Sugar Baked Ham w/ Carver*

*Sliced Tri-Tip w/ Gravy*

### *Chef's Selection of*

*Potatoes or Rice*

*Seasonal Vegetables*

*Assorted Dessert Display*

*Rolls and Butter*

*Coffee & Tea Service*



***Plated***

***\$44.95***

***Buffet***

***\$49.95***

*Subtract \$5.00 from the per person price for lunch events*

***All prices subject to Service Charge and Current Sales tax***

*Menu Items and Prices Subject to change Without Notice*

# Premier Package

## One Hour Hosted Well Bar

*First Hour of House Brand Liquors, Domestic & Imported Beers, House Wines, Soft Drinks and Bottled Water*

## Hors d' Oeuvres – Butler Passed

*Please select four*

*Shrimp Kebab  
Bacon Wrapped Scallops  
Seared Ahi  
Imported Cheese Display*

*California Rolls  
Crab Cakes  
Crab Stuffed Mushrooms*

## Glass of House Wine with Entrée

## Butler Passed Champagne During First Hour

## Cappuccino Station

*Flavored Coffees / Cappuccino, Chocolate Sprinkles, Cinnamon Sticks, Whipped Cream and Sugar Cubes*

## Plated

*Fresh California Greens with Raspberry  
Vinaigrette Dressing or Caesar Salad*

### **Entrees**

*Crab Stuffed Salmon  
Petite Filet Mignon & Chicken Oscar  
Filet Mignon  
Prime Rib of Beef au Jus*

### **Chef's Selection of**

*Potatoes or Rice  
Seasonal Vegetable*

### **Holiday Dessert**

*Rolls and Butter  
Coffee & Tea Service*

*\*Included with plated and buffet options*

## Buffet

*Minimum of 50 Guests*

### **Salads**

*Please select three  
Caesar Salad  
Mushroom Vinaigrette  
Shrimp & Scallop Ceviche  
Asian Chicken Salad  
Baby Green Salad  
Cajun Pasta Salad*

### **Entrees**

*Please select two  
Top Sirloin with Wild Mushrooms  
Chicken Mona Lisa with Crabmeat  
Salmon with Tomato Vinaigrette  
Pasta Primavera*

### **Carving Station**

*Please select one  
Roast Prime Rib of Beef  
Roasted Turkey  
Sugar Baked Ham*

*Assorted Dessert Display*



**Plated**

**\$57.95**

**Buffet**

**\$61.95**

*Subtract \$5.00 from per person price for lunch events  
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# ***Celebration Package***

## ***First Two Hours Hosted Well Bar***

*House Brand Liquors, Domestic & Imported Beers, House Wine, Soft Drinks and Bottled Waters*

## ***Hors d' Oeuvres – Butler Passed***

*Please select four*

*Shrimp Skewers  
Bacon Wrapped Scallops  
Seared Ahi*

*Crab Stuffed Mushrooms  
Smoked Salmon Bouchee  
Imported Cheese Display*

## ***Glass of House Wine with Entrée***

## ***Butler Passed Champagne During First Hour***

## ***Cappuccino Station***

*Flavored Coffees / Cappuccino, Chocolate Sprinkles, Cinnamon Sticks, Whipped Cream and Sugar Cubes*

### **Plated**

*Organic California Greens with  
Raspberry Vinaigrette Dressing or  
Caesar Salad*

### ***Entrees***

*Please select two*

*Fresh Baked Salmon  
Petite Filet Mignon & Chicken Oscar  
Filet Mignon  
Prime Rib of Beef au Jus  
Shrimp Scampi*

### ***Chef's Selection of***

*Potatoes or Rice  
Seasonal Vegetables*

*Rolls and Butter  
Coffee & Tea Service*

*Holiday Dessert*

### **Buffet**

*Salads*

*Please select four*

*Mushroom Vinaigrette  
Smoked Salmon Pasta Salad  
Caesar Salad  
Cajun Pasta Salad  
Asian Chicken Salad  
Shrimp & Scallop Ceviche*

### ***Entrees***

*Please select two*

*Fresh Baked Salmon with Tomato Sauce  
Seafood Pasta  
Sliced Tri Tip w/ Gray  
Chicken Mona Lisa with Crabmeat  
Top Sirloin with Wild Mushrooms*

### ***Carving Station***

*Please select one*

*Roast Prime Rib of Beef  
Roasted Turkey  
Sugar Baked Ham  
Roasted Lamb*

*Assorted Dessert Display*

*Rolls and Butter  
Coffee & Tea Service*

***Plated***

***\$67.95***

***Buffet***

***\$71.95***

*Subtract \$5.00 from per person price for lunch events  
All prices subject to Service Charge and Current Sales Tax  
Minimum of 50 Guests for Buffet Set Up*



# ***Exquisite Package***

## ***First Two Hours Hosted Call Bar***

*House & Call Brand Liquors, Domestic & Imported Beers, House Wines, Soft Drinks and Bottled Waters*

## ***Hors d' Oeuvres – Butler Passed***

*Please select five*

*Crab Cakes  
Smoked Salmon Display  
Shrimp & Andouille Kebabs  
Sashimi and Sushi w/ Wasabi*

*Seared Ahi  
Kobe Beef Brochette  
Imported Cheese Display  
Bacon Wrapped Scallops*

## ***Glass of Premium California Wine with Entrée***

## ***Butler Passed Premium Champagne During First Hour***

### ***Organic Greens with Candied Walnuts***

*Organic California Greens with Raspberry Vinaigrette Dressing topped with Candied Walnuts*

*or*

### ***Caesar Salad***

*A Crisp Romaine Salad Tossed in Our House Caesar Dressing*

## ***Sorbet Intermezzo***

### ***Entrees***

*Please select two*

*Filet Mignon & Australian Lobster Tail*

*Filet Mignon*

*Roasted Prime Rib of Beef*

*Double Cut Lamb Chops*

*Chicken Marsala*

*Swordfish with Shrimp in a Lemon Buerre Blanc Sauce*

## ***Chef's Selection of***

*Potatoes or Rice*

*Seasonal Fresh Vegetables*

*Rolls and Butter*

*Holiday Dessert*

*Coffee & Tea Service*

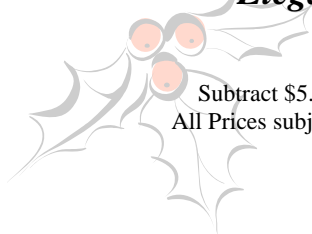
## ***Cappuccino Station***

*Flavored Coffee / Cappuccino, Chocolate Sprinkles, Cinnamon Sticks, Whipped Cream and Sugar Cubes*

## ***Elegant Linen Chair Covers***

**\$85.95**

Subtract \$5.00 from per person price for lunch events  
All Prices subject to Service Charge and Current Sales Tax



# *Exquisite Package Buffet*

## *Salads*

*Please select Three*

*Caesar Salad  
Scallop & Shrimp Ceviche  
Grilled Chicken Primavera Salad  
Baby Greens, Candied Walnuts & Bleu Cheese  
Penne Pasta & Shrimp Salad  
Greek Salad*

## *Entrée Selections*

*Please select two*

*Baked Salmon with Tomato Vinaigrette  
Pasta Primavera  
Top Sirloin with Wild Mushroom Sauce  
Chicken Mona Lisa topped with Jumbo Crab Meat and Hollandise Sauce  
Herb Roasted New York Strip*

## *Carving Station*

*Please select two*

*Roasted Lamb  
Roasted Turkey  
Roasted Tenderloin of Beef*

## *Chef's Selection of*

*Potatoes or Rice  
Seasonal Fresh Vegetables*

*Assorted Dessert Display*

*Rolls and Butter  
Coffee & Tea Service*

**\$93.95**

Subtract \$5.00 from per person price for lunch events  
All Prices subject to Service Charge and Current Sales Tax  
Menu items and pricing subject to change without notice  
Minimum 50 Guests for Buffet Set Up

