

Relics Restaurant - Banquet Menus

Plated Beaujolais Menu

\$40 Per Person
With Homemade Dessert - Add \$7 Per Person

Angus Prime Rib

Slow Roasted 8 oz Cut of Our Famous Prime Rib
Served Medium Rare with Au Jus,
Seasonal Vegetables & Signature Irish Mashed Potatoes

Trout Almondine

Boneless Idaho Rainbow Trout
Sautéed and Topped with Sliced Almonds and
Orange Liquor and Served with Seasonal Vegetables
& Signature Irish Mashed Potatoes

Pasta Du Jour

Chef's Choice of Pasta
Served with Fresh-Made Sauce

Plated Champagne Menu

\$60 Per Person
With Homemade Dessert - Add \$7 Per Person

Tournedos of Beef Au Poivre

Tender Filet Medallions Finished with a
Peppercorn Brandy Sauce, Seasonal Vegetables & Signature
Irish Mashed Potatoes

Baked Halibut

Herb Encrusted Halibut Filet
Served with a Lemon Beurre Blanc Sauce, Seasonal
Vegetables & Signature
Irish Mashed Potatoes

Pasta Du Jour

Chef's Choice of Pasta
Served with Fresh-Made Sauce

Plated Cabernet Menu

\$50 Per Person
With Homemade Dessert - Add \$7 Per Person

Angus Prime Rib

Slow Roasted 10 oz Cut of Our Famous Prime Rib
Served Medium Rare with Au Jus,
Seasonal Vegetables & Signature Irish Mashed Potatoes

Atlantic Salmon Filet

Charbroiled and Topped with Lemon Tarragon
Butter and Served with Seasonal Vegetables
& Signature Irish Mashed Potatoes

Pasta Du Jour

Chef's Choice of Pasta
Served with Fresh-Made Sauce

Plated Menus Include: Mix Field Greens Salad, Rolls & Butter, Non-Alcoholic Beverage; Tables, Chairs, Linens, Food Server(s) and Table Busser(s). Cocktail Servers Available If Desired - Add \$50 Per Server. Many Bar Options Available.

Prime Rib Buffet

\$40 Per Person (50 Or More Guests)
With Homemade Dessert - Add \$7 Per Person

- Carved Prime Rib with Au Jus
- Seasonal Vegetables
- Signature Irish Mashed Potatoes
- Pasta Du Jour
- Mixed Field Greens
- Rolls & Butter
- Non-Alcoholic Beverage

Buffet Includes: Tables, Chairs, Linens, Buffet Attendant and Table Busser(s). Cocktail Servers Available if Desired - Add \$50 per Server. Many Bar Options Available.

Hors d'Oeuvres (Passed or Buffet)

• Meat Balls & Sauce (100 Pieces) \$250

Meat balls smothered in rich house marinara sauce.

• Shrimp with Cocktail Sauce (100 Pieces)

Jumbo Shrimps with Homemade Cocktail Sauce.
(Subject to market price fluctuations and availability)

• Peking Duck Roll (100 Pieces) \$250

Marinated and roasted duck breast with cabbage, julienned onions and Asian herbs inside a thin and crispy spring roll skin.

• Beef Wellington (100 Pieces) \$300

Juicy beef tenderloin baked in puff pastry.

• Artichoke Beignet (100 Pieces) \$225

Artichoke hearts with creamy boursin-style cheese, battered in bread crumbs and Parmesan cheese.

• Honey Sriracha Chicken Meatballs (100 Pieces) \$255

Asian chicken meatballs boldly seasoned & glazed with sriracha and honey.

Note:

- Vegetarian dishes such as Pasta with Garden Fresh Sauces are available
- Prices do not include 9.85% Sales Tax, 20% Gratuity or Room Fees (Fri-Sun)