



## Cost of **Menu** - \$25.00

Includes 8.75% Sales Tax, 15% Service



**SPECIAL SOUP OF THE DAY** or **HOUSE SALAD** with pesto vinaigrette

#### WHITEFISH ST. BARBARA

Sauteed with plum tomatoes, mushrooms, olives, capers, butter and white wine, served with rice and fresh vegetables

or

#### **CHICKEN TUSCANY**

Baked breast of chicken topped with prawns in a scampi style, olive oil and tomato sauce with fresh avocado, served with fresh vegetables and two grain rice

or

#### **SEASONAL COBB SALAD**

Choice of vinaigrette, ranch or bleu cheese dressing

or

#### **BISTRO STEAK**

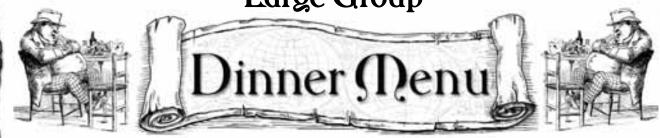
Broiled New York steak with fresh mushrooms and garlic butter, served with roasted potatoes and fresh vegetables



## CHEF'S CHOICE DESSERT COFFEE/HOT TEA/ICED TEA

For Reservations call 510-536-2050. We gladly accommodate requests for vegetarian or special dietary needs.





## Cost of **Menu** - \$35.00

Includes 8.75% Sales Tax, 15% Service



QUINN'S SEAFOOD CHOWDER or HOUSE SALAD with pesto vinaigrette

#### FILET OF SALMON PICCATA

Broiled, topped with bay shrimp and capers in a wine butter sauce, served with fresh vegetables and two grain rice

or

#### **CHICKEN TUSCANY**

Baked breast of chicken topped with prawns in a scampi style, olive oil and tomato sauce and fresh avocado, served with fresh vegetables and two grain rice

or

#### PRAWN & SHRIMP SUPREME SALAD PLATTER

Served with louis dressing and traditional garnish

or

#### **NEW YORK SIRLOIN STEAK**

Topped with a bearnaise sauce and fresh button mushrooms, served with a baked potato and fresh vegetable bouquet





DECADENT CHOCOLATE CAKE or BLACKBERRY SORBET CONE
VIENNA BLEND COFFEE or SELECTION OF HERBAL TEAS

For Reservations call 510-536-2050. We gladly accommodate requests for vegetarian or special dietary needs.





## Cost of **Menu** - \$19.75

Includes 8.75% Sales Tax. 15% Service



**SALAD OF MIXED GREEN** with balsamic vinaigrette



### Your Choice of:

#### **SMOKED TURKEY DIP**

Served on a soft roll with french fries and pickle spear

or

#### **HOUSEMADE LASAGNE**

Layered with beef, Italian sausage, mushrooms, onions, ricotta cheese and marinara sauce, topped with jack and mozzarella cheeses

#### **BEER BATTER "FISH AND CHIPS"**

Served on special slaw with housemade tartar sauce and malt vinegar



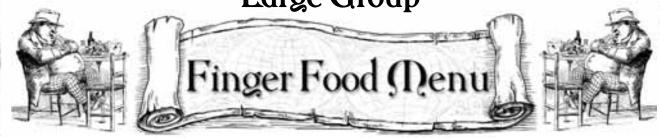
## Includes one of the following:

Soft Drink, Iced Tea, Coffee or Lemonade Refills are free!



For Reservations call 510-536-2050. We gladly accommodate requests for vegetarian or special dietary needs.





# (Minimum of 25 people) Cost of $\Omega$ enu – \$16.00 per person

Includes 8.75% Sales Tax, 15% Service



### · · · Cold Section

#### TRADITIONAL MIXED VEGETABLE TRAY

Served with fat-free wasabi and bleu cheese dips

#### **ASSORTED FRESH FRUIT TRAY**

#### SELECTION OF COLD CUTS & CHEESES

Served with crackers and breads

### · Not Section

#### **QUINN'S FAMOUS FRIED CHICKEN WINGS**

Spiced with fresh garlic and tabasco

#### ST. LOUIS STYLE MEATBALLS

Served in a smokey BBQ sauce

#### CHEESE FILLED JALAPEÑO POPPERS

Served with ranch dressing dip

### ——· Additional Selections · • —

(sales tax and service charge included)

<u>LARGE CRAB BOILED PRAWNS PRESENTATION</u> (18 per pound) . . . . . . . \$30.00 per pound

Served in a saffron and pernod broth

Served with remoulade sauce and creamed cranberry horseradish

For Reservations call 510-536-2050. We gladly accommodate requests for vegetarian or special dietary needs.