



BANQUET PACKAGES

APPETIZER OPTIONS

We can mix and match any of these options with any of our entrée packages.

APPETIZER OPTION 1

\$4.50 PER PERSON

Artichoke Dip

Warm Artichoke and Spinach Gratin,
Crispy Vegetables, Wonton Crisps

- AND -

Shrimp Cocktail

Jumbo shrimp, Absolute Citron Cocktail Sauce.

APPETIZER OPTION 2

\$5 PER PERSON

Crab Stuffed Mushrooms

Garlic Butter, Mushroom Caps,
Crab Stuffing, Bleu Cheese

- AND -

Calamari

Calamari, Sweet Chili Sauce, Wonton Bowl

LUNCHEON PACKAGES

Unlimited non-alcoholic beverages included

PACKAGE 1

\$11 PER PERSON

Quiche of the Day

Baked fresh daily and served with a Side Salad

French Dip

Thin Sliced Roast Beef, Jarlsberg cheese.

Chicken Caesar Salad

Grilled Chicken, Caesar, Crispy Wontons.

PACKAGE 2

\$14 PER PERSON

Prime Rib Sandwich

A slice of our famous Prime Rib, Asiago Bread, Red Wine Jus

Peanut Shrimp Salad

Grilled Shrimp, Spicy Peanut Sauce, Fresh Greens, Ginger Soy Vinaigrette, Mandarin Oranges, Crispy Wontons

Innkeepers Chicken

Fresh Pineapple Relish, Ginger Teriyaki Glaze, Green Onions, House Rice Blend.

DINNER PACKAGES

All meals include non-alcoholic beverages, salad and bread service.

EXECUTIVE'S PACKAGE

\$22 PER PERSON

Prime Rib

The Moot House specialty for years. Seasoned then slow roasted in our special ovens. Sliced to order and served with a baked potato.

Honey Dijon Salmon

Honey Basted Wild Coho Salmon, Dijon Mustard and cinnamon. Served with our rice blend.

Inkeepers Chicken

Fresh Pineapple Relish, Ginger Teriyaki Glaze, Green Onions, House Rice Blend.

PREMIER PACKAGE

\$27 PER PERSON

Prime Rib

A 12oz seasoned then slow roasted in our special ovens. Sliced to order and served with a Baked Potato.

New York Strip

Our house cut Black Angus Strip Steak, Seasonal Vegetables, Baked Potato

Salmon Florentine

Grilled Wild Coho Salmon, Wilted Spinach, Roasted Red Peppers, Toasted Almonds, Balsamic Glaze, House Rice Blend

ELITE PACKAGE

\$39 PER PERSON

Steak Neptune

Grilled Tenderloin, Asparagus, Blue Crab Meat, Béarnaise, Creamed Spinach, choice of Potato

Steak and Shrimp

Sirloin, Beer Battered Shrimp, Creamed Spinach, choice of Potato

Alaskan King Crab

Steamed Alaskan King Crab, Baked Potato

DESSERT OPTIONS

Choose one. We can mix and match any of these options with any of our entrée packages.

DESSERT OPTION 1

\$4 PER PERSON

Moot Derby Pie

Chocolate chip cookie pie with pecans, served warm with vanilla ice cream.

DESSERT OPTION 2

\$4.50 PER PERSON

Flourless Chocolate Torte

Infused with Chambord, served with raspberry vanilla coulis and creme anglaise.

DESSERT OPTION 3

\$5.50 PER PERSON

Creme Brulee,

Fresh vanilla bean custard with a crispy sugar crust.

- OR -

Seasonal Cheesecake

Fresh housemade cheesecake over an Oreo cookie crust.

Inquire about our current flavor!