



*Blue Pheasant Lunch Banquet Menu*

*\$ 21.95 Per Person*

*Entrees include garden fresh mixed greens, potato or rice (depending on the item of choice) fresh vegetables, French bread, coffee or tea*

Please choose up to two items from this menu, orders must be made one week in advance of function, any changes must be made with twenty four hour notice. All reservations are guaranteed.

*Shrimp Louie*, Assorted fresh greens, bay shrimp, hard boiled egg, tomato, louie dressing

*Chicken Caesar Salad*, Fresh romaine tossed with chef's own Caesar dressing, fresh Parmesan, homemade croutons and grilled chicken breast

*Cobb Salad*, Bleu cheese crumbles bacon, tomatoes and eggs served with ranch style dressing

*Pasta Primavera*, Fresh seasonal vegetables tossed with linguini, fresh basil & garlic in a light dry white wine sauce

*Broiled Salmon*, Fresh king salmon broiled to perfection & topped with fresh dill sauce

*Bassa Filet* sautéed in pomodoro sauce & served with rice

*Breast of Chicken Jerusalem*, Boneless breast of chicken lightly sautéed in white wine, fresh squeezed lemon and artichoke hearts

*London Broil*, Tender Strips of London broil topped with sautéed mushrooms served au jus

*Roasted Sirloin of Beef*, with sautéed mushrooms, garlic and burgundy wine sauce

*Roasted Loin of Pork*, with garlic, rosemary and sherry wine sauce

*Blue Pheasant Luncheon Desserts*

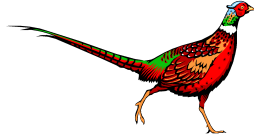
Peach Melba 2.50

Chocolate Mousse 2.50

8.75% sales tax and 18% gratuity will be added to the price of all entrees

www.bluepheasant.com 22100 Stevens Creek Blvd, Cupertino CA 95014 408 255-3300

Prices subject to change



## *Blue Pheasant Dinner Banquet Menu*

*\$ 31.75 Per Person*

*All dinners include mixed green garden fresh salad, potato or rice (depending upon the item), fresh vegetables, French bread, coffee or tea and house made dessert*

Please choose up to three items from this menu, orders must be made one week in advance and changes can be made with twenty four hour notice, after that time all reservations are guaranteed.

*Pasta Primavera*, Fresh seasonal vegetables sautéed with garlic, fresh herbs & White wine served over piping hot linguini

*Broiled Salmon*, Fresh king salmon broiled to perfection and topped with a fresh dill sauce

*Bassa Fillet*, sautéed in pomodoro sauce & served with rice

*Breast of Chicken Jerusalem*, Breast of chicken lightly sautéed in white wine, mushrooms and artichoke hearts

*London Broil*, Strips of London broil served au jus with fresh mushrooms

*Prime Rib of Beef*, Au jus served with fresh horseradish  
*Extra \$10.00*

*Roasted Loin of Pork*, with garlic, rosemary and sherry wine sauce

**8.75% sales tax and 18% gratuity will be added to the price of all entrees, private bar available \$60.00 additional fee, prices subject to change, dancing to the music of the 50's thru the 90's nightly  
22100 Stevens Creek blvd. Cupertino, 95014 (408)255-3300, (408)255-1467fax  
Prices subject to change**



## *Blue Pheasant Restaurant*

### *Dinner Banquet Menu*

*\$49.95 per person*



#### *Hors d' oeuvres*

*Assortments of cold oeuvres.*

#### *Choice of two salads*

*Classic Ceasar salad*

*Mixed green garden fresh salad, with house made dressing*

*Gorgonzola salad, spring mix, apples, walnuts, passion fruit vinaigrette*

#### *Choice of three Entrees*

*Prime Rib of Beef served with horseradish sauce and hot au jus*

*Broiled Rib Eye Steak USDA choice topped w/ walla walla onions*

*Filet Mignon, USDA choice wrapped topped w/ bérmaose sauce*

*Broiled Swordfish bordelaise sauce*

*Petrade Filet of Sole, sautéed in pomodoro sauce*

*Halibut sautéed with crab meat sauce*

*Chicken Buona Dona, sautéed boneless breast of chicken with prawns*

*Roasted Lion of Pork with garlic, rosemary sherry wine sauce*

#### *Choice of two Desserts*

*Chocolate mousse*

*Peach melba ice cream*

*Tuxedo torte*

*Lemont torte*

#### *Beverages*

*Coffee or hot tea*



Prices subject to change

## Blue Pheasant Restaurant



### Hors D' Oeuvres Trays & Platters

**Chilled Vegetable Platter**, Seasonal fresh vegetables served with herb dip  
69.95

**Fresh Fruit Platter**, Assortment of seasonal fresh fruits  
85.95

**Cheese & Cracker Tray**, An assortment of cheeses, crackers and grapes  
69.95

**Sautéed Chicken Strips**, Sautéed in fresh herbs, white wine (55 pieces)  
79.95

**Teriyaki Steak Kabobs**, Sirloin steak, mushrooms, & bell peppers (55 pieces) 79.95

**Fisherman's Combination**, Fried; Halibut, jumbo shrimp & calamari  
(55 pieces) 98.95

**Potato Skins**, Cheese, bacon, and chives (55 pieces)  
77.95

**Italian Meatballs**, (55 pieces)  
79.95

**Prawn Tree**, Jumbo tiger shrimp skewered on a tree made of pineapples served with cocktail sauce and lemon  
50 Shrimp 195.00      100 Shrimp 345.00

### Hors D'Oeuvres

25 pieces per tray

**Jumbo Prawns on Ice** 95.95

**Scallops wrapped in Bacon** 105.95

**Salmon En Croute'** 65.95

**Stuffed Mushroom Caps, crab & Cheese** 65.95

### Assortment Tray of Deluxe Hors D' Oeuvres

125.00 per tray minimum order two trays

Six dozen per tray including all of the following:

Salmon En Croute'  
Crab Salad Crackers  
Chicken Salad

Smoked Oysters Crackers  
Italian Meatballs  
Bay Shrimp in Roma tomato

\*\*\*\*\* 18% gratuity and 9% sales tax will be added to the price of all items  
Prices subject to change