



# 94<sup>th</sup> Aero Squadron Restaurant

## BANQUET PLATED LUNCHEON MENU

*A minimum of 25 guests must be guaranteed. Available Monday- Friday only.  
Saturday Plated Lunches require a minimum of 50 guests  
Please select two (2) entrée choices only. Each additional entrée choice is \$3.00pp*

### Luncheon Salads- \$22.95++

*Salads include Rolls & Butter, Coffee, Tea, Soda and Choice of Dessert*

#### COBB SALAD

*Chopped Bacon, Turkey, Egg, Avocado, Tomato and Crumbled Blue Cheese Served over Shredded Iceberg Lettuce and Tossed with Balsamic Vinaigrette Dressing*

#### SHRIMP AND CRAB LOUIE

*Shrimp and Lump Crabmeat with Mixed Greens, Avocado, Tomatoes, Olives, Asparagus and Louie Dressing*

#### CHICKEN CAESAR SALAD or SALMON CAESAR SALAD

*Tender Slices of Marinated Chicken Breast or Fresh Grilled Salmon over Crisp Romaine Salad Tossed in a Classic Caesar Dressing with Parmesan Cheese and Croutons*

### Sandwiches- \$24.95++

*All Sandwiches include House Garden Salad, French Fries, Coffee, Tea, Soda and choice of Dessert*

#### NEW YORK STEAK SANDWICH

*Strip Steak, Served Open Faced on Baguette Toast with Onion Straws*

#### PRIME RIB FRENCH DIP SANDWICH

*Thin Slices of Tender Prime Rib of Beef on a Toasted French Roll, With Au Jus, Creamy Horseradish and Onion Straws*

#### BLACKENED CHICKEN BREAST SANDWICH

*Seasoned with Cajun Spices, Topped with Crispy Onions, Bell Peppers and Melted Jack Cheese*

#### FRESH FISH SANDWICH

*Skillet Blackened on a Toasted Baguette Roll with Lettuce, Tomato, Onion and House-Made Tartar Sauce*

All prices are subject to a 19% taxable service charge and applicable sales tax.

Prices are subject to change without notice

8885 Balboa Avenue, San Diego, CA 92123 Phone (858)560-6771 <http://www.94thsandiego.com/>

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## Luncheon Entrees- \$29.95++

*All Entrees include House Garden Salad, Chef's Selection of Potatoes, Fresh Vegetables, Rolls and Butter,  
Coffee, Tea, Soda and Choice of Dessert*

### PRIME RIB OF BEEF

*8 oz Cut of Angus Beef, Slow Roasted and Served with Au Jus and Creamy Horseradish*

### FILET MIGNON

*7oz Center Cut Tenderloin Served with a Mushroom Cap and Bordelaise Sauce*

### CHICKEN ROULADE

*Panko-Crusted Breast Stuffed with Ricotta Cheese, Spinach, Artichoke Hearts and Pine Nuts,  
Topped with White Wine Lemon Beurre Blanc Sauce*

### FRESH FILET OF ATLANTIC SALMON

*Charbroiled and Glazed with Brown Sugar, Honey, Mustard, Soy Sauce and Ginger*

### FILET OF TILAPIA FRANCESE

*Lightly Coasted with Parmesan Cheese and Sautéed in a Lemon Beurre Blanc White Wine Sauce*

## DESSERTS

*Select one (1) Choice Only. For Two Dessert Choices, add \$1.50++pp*

**Black Forest Layer Cake \* Chocolate Mousse Cake \* Tiramisu \* Carrot Cake  
\* New York Style Cheesecake with Strawberry Sauce**

**Total number of the two entrée choices are due four days prior to the event**

A custom menu may be designed by our Chef upon your request  
The above package is designed for a minimum of 25 or more guests

Consuming raw or undercooked meats, poultry and seafood may increase your risk of food borne illness.

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