



ONE PLACE FOR EVERY TASTE

Banquet Dinner Menu Option 1

First Course

Classic Caesar Salad

Creamy Caesar Dressing and Parmesan

One2One House Salad

Hearts of Palm, Tomato, Balsamic Vinaigrette

Beau Nash Smoked Chicken and Corn Soup

Smoked Chicken, Corn, Bacon, Avocado, & Lime

Entrees

Kobe Beef Meatloaf

Chive Mashed Potatoes and Sautéed Haricot Vert

Pan Seared Salmon

Israeli Couscous, Micro Veggies, Asparagus, Mustard Vinaigrette

Grilled Marinated Chicken

Chive Mashed Potatoes and Sautéed Haricot Vert

Pasta Primavera

Mixed Seasonal Vegetables, Angel Hair, Marinara

Dessert

Tiramisu

Kahlua Soaked Lady Fingers, Mascarpone Cheese, Whipped Cream

New York Style Cheesecake

Creamy Cheesecake with Graham Cracker Crust

Warm Apple Crisp

Oatmeal-Brown Sugar Topping, Heirloom Apples Vanilla Ice Cream

\$42 Per Person

****Menu Items are Seasonal and Subject to Change* ****



restaurant & bar

ONE PLACE FOR EVERY TASTE

Banquet Dinner Menu Option 2

Starters

Caesar Salad

Creamy Caesar Dressing, Croutons and Parmesan

One2One House Salad

Hearts of Palm, Tomato, Balsamic Vinaigrette

Beau Nash Chicken and Corn Soup

Smoked Chicken, Corn, Avocado, Bacon, and Lime

Entrees

8 oz Filet Mignon

Roasted Squash, Haricot Vert, Port Demi-Glace

Kobe Beef Meatloaf

Chive Mashed Potatoes and Sautéed Haricot Vert

Pan Seared Salmon

Israeli Couscous, Micro Vegetables, Asparagus, Mustard Vinaigrette

Grilled Marinated Chicken

Chive Mashed Potatoes and Sautéed Haricot Vert

Lobster Ravioli

Spinach and Mushrooms, Cream Sauce

Desserts

Tiramisu

Kahlua Soaked Lady Fingers, Mascarpone Cheese, Whipped Cream

Warm Apple Crisp

Oatmeal-Brown Sugar Topping, Apples, Vanilla Ice Cream

New York Style Cheesecake

Creamy Cheesecake with Graham Cracker Crust

\$56 Per Person

Vegetarian Menu Items Available Upon Request

Menu Items are Seasonal and Subject to Change



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ONE PLACE FOR EVERY TASTE

***Banquet Dinner Menu Option 3
30 Minutes Reception with Chef Selected Appetizer***

First Course

Caesar Salad

Creamy Caesar Dressing, Crisp Romaine, Parmesan, Croutons

One2One House Salad

Hearts of Palm, Tomato, Balsamic Vinaigrette

Beau Nash Smoked Chicken and Corn Soup

Crisp Tortilla, Bacon, Avocado and Lime

Entrees

8 oz Filet Mignon

Roasted Squash, Haricot Vert, and Port Demi Glaze

12 oz Ribeye

Port Demi, Chive Mash and Sautéed Spinach

Kobe Meatloaf

Chive Mashed Potatoes and Sautéed Haricot Vert

Pan Seared Salmon

Israeli Couscous, Micro Vegetables, Asparagus, Mustard Vinaigrette

Grilled Marinated Chicken

Chive Mashed Potatoes and Sautéed Haricot Vert

Lobster Ravioli

Spinach and Mushrooms, Cream Sauce

Desserts

Tiramisu

Kahlua Soaked Lady Fingers, Mascarpone Cheese, Whipped Cream

Warm Apple Crisp

Oatmeal-Brown Sugar Topping, Heirloom Apples Vanilla Ice Cream

New York Style Cheesecake

Creamy Cheesecake with Graham Cracker Crust

\$68 Per Person

Vegetarian Menu Items Available Upon Request

Menu Items are Seasonal and Subject to Change