

Feed & Fuel

*Clements feed & fuel
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Clements, CA 95227
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Fax: (209) 759-1008*

*Lodi feed & fuel
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Lodi, CA 95240
(209) 365-1043
(209) 369-0266
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BRUNCH BANQUET MENU SELECTION FORM

Thank you for choosing feed & fuel for your banquet. To help us serve you better, please complete the following information and return it to us as soon as possible.

Date of Banquet _____ *Number of guests* _____

Clements feed & fuel: Banquet Room _____ *Sun Room Deposit* _____

Lodi feed & fuel Deposit _____

Time of Arrival _____ *Time to be seated* _____

Group Name _____

Host Name _____

Banquet Occasion _____

Sit Down _____ *Buffet* _____

Phone Number _____ *Fax Number* _____

Address _____

Signature _____ *Date* _____

CHOOSE UP TO THREE OF THE FOLLOWING:

Brunch entrees are served with a cream puff and breadbasket, coffee, orange juice or champagne.

BREAKFAST

Prime Rib: Choice aged beef, hand cut and roasted to perfection. \$22.95

Hand Cut New York and Eggs: Choice New York flame grilled to perfection served with scrambled eggs. \$19.95

Crab Cake Benedict: Poached eggs served on a crab cake topped with our homemade hollandaise sauce. \$18.95

Eggs Benedict: English muffin layered with Canadian bacon, poached eggs and topped with our own homemade hollandaise sauce. \$15.95

Your Choice Of Omelet:

Vegetarian Omelet: stuffed with artichoke hearts, mushrooms, spinach and cheese. \$14.95

Country-Omelet Stuffed with diced ham, cheese and vegetables \$15.95

Seafood-Omelet Stuffed with crab and shrimp, topped with our own special hollandaise. \$17.95

SANDWICHES

Served with French fries and a crisp garden salad.

Flat Iron Steak Sandwich: Certified Angus Flat Iron steak flame broiled to perfection served on a Grilled Dutch crunch roll. \$15.95

Grilled Chicken Breast With Sautéed mushrooms Sandwich: Charbroiled boneless, skinless chicken breast topped with sautéed mushrooms and Jack cheese served on a grilled on foccacia. \$13.95

SALADS

Served with a cup of our homemade soup.

Caribbean Chicken Salad: Sliced "spiced" grilled chicken breast over fresh mixed greens with diced red onion, tomatoes, green bell peppers, fresh mango and crisp tortilla chips. Served with a zesty ranch sauce. \$14.95

Flat Iron Steak Salad: Fresh mixed greens and fire roasted garlic, topped with tender slices of flame-broiled Certified Angus Flat Iron Steak, blue cheese crumbles and balsamic vinaigrette dressing. \$15.95

Crab, Shrimp, or Combo Louie: A delicious blend of fresh mixed lettuce with sliced hard-boiled eggs, kidney, garbanzo beans and tomatoes. \$15.95

Chopped Salad: Romaine lettuce, avocado, tomatoes, corn, bacon crumbles, green apples and blue cheese crumbles tossed in a ranch balsamic vinaigrette dressing \$12.95

Brunch Selections (Choose up to 3 items)

Appetizer Selection

Wine Selection

There is a \$300.00 fee for the Clements Banquet Room. A signed banquet menu selection form and room fee must be received upon completion of booking and room reservation will be definite.

There is a \$200.00 deposit for the Clements Sun Room and Lodi location. This deposit will be applied to the final total of the event. We must have a final count seven (7) days before the event.

Full payment is due upon completion of the event.

Please choose three (3) or less entrée selections

Our entrée selections can be altered upon requests. We would be happy to substitute, just ask!

A guaranteed count of guests must be received seven (7) business days prior to the function. All charges will be based upon the guaranteed number or actual number of guests served, whichever is greater. If the guaranteed number of guests is not received the original estimate count will be used.

Prices subject to an 18% gratuity and applicable sales taxes.

Prices subject to change without notice.

Nothing may be attached to ceiling, walls or doors without first consulting management. Patrons are responsible for any damage caused by their guests.

All decorations and equipment brought in must be removed promptly after the event.

Thank you for choosing feed & fuel for your event, we look forward to serving you. Please feel free to call if you have any questions or concerns.

Please sign below to verify that the menu selections made are correct.

Signature _____ *Date* _____

www.feedandfuelrestaurant.com