

1515

RESTAURANT LOUNGE

Will Work to Create Custom Menus

SPECIAL EVENT

&

CATERING

MENU

*Upstairs Room - Seated 70
tables of 8
- Standing 150*

*Contact Tiffany Furrer
tiffany.furrer@yahoo.com*

200 room fee - no minimums - will work to create custom menu

-STARTERS-

Crudite Platter

choice of fresh or roasted assorted in season vegetables

\$25 (serves 10)

\$55 (serves 20)

Fruit Platter

\$45 (serves 10)

\$85 (serves 20)

Cheese Platter

Assorted crackers and cheeses

\$75 (Serves 20)

Caprese Skewers

*cherry tomatoes, buffalo mozzarella, fresh basil, Kalamata Olives,
aged balsamic vinaigrette*

\$40 (serves 10) (20 skewers)

\$75 (serves 20) (40 skewers)

Grilled Portobello Mushrooms

balsamic vinegar and olive oil with fresh cracked pepper

\$35 (serves 10)

\$45 (serves 20)

Grilled Artichokes

garlic marinated and char-grilled served with housemade garlic aioli and chipotle aioli

\$45 (serves 10)

\$80 (serves 20)

Seared Ahi Tuna

with pineapple mango chutney

\$75 (20 servings)

\$140 (40 servings)

Tuna Tartare

Served on fried wontons

\$90 (30 pieces)

\$170 (60 pieces)

Ceviche

alaskan halibut, fresh squeezed citrus, red onion, jalapeno, red bell pepper, tortilla chips

\$60 (20 servings)

\$110 (40 servings)

Fried Coconut Prawns

coconut beer battered jumbo prawns served with orange marmalade sauce

\$80 (serves 10)

\$150 (serves 20)

Jumbo Prawn Cocktail Platter

served with our classic cocktail sauce

\$140 (40 pieces)

\$280 (80 pieces)

Calamari

lightly breaded, served with our signature housemade sauce

\$65 (serve 10)

\$120 (serve 20)

Seared Jumbo Scallops

with habanero orange glaze

\$70 (20 pieces)

\$130 (40 pieces)

1515 Crab Cakes

lemon mint caper sauce

\$120 (20 pieces)

\$230 (40 pieces)

1515's Epic Garlic Cheese Bread

sourdough bread rounds baked with our garlic herb asiago cheese spread

\$25 (serve 10)

\$40 (serve 20)

Fried Ravioli

mozzarella cheese with homemade marinara sauce

\$35 (20 pieces)

\$60 (40 pieces)

Shoe String French Fries

Sweet Potato Fries

\$25 (serve 10)

\$40 (serve 20)

SMALL PLATES

Truffle Mac & Cheese

Smoked cheddar, gruyere and mozzarella cheese with white truffle oil

Add \$10 each for Chicken or Bacon

\$70 serves 10

\$130 serves 20

Quesadillas

flour tortillas, jack cheese, housemade salsa, fresh guacamole, and sour cream

-cheese-

\$35 (serve 10)

\$60 (serve 20)

-chicken, steak, or prawns-

\$65 (serve 10)

\$120 (serve 20)

Fish Tacos

grilled swordfish, chopped cabbage, with avocado cilantro lime sauce

\$45 (10 pieces)

\$90 (20 pieces)

Street Tacos

warm corn tortillas, diced onion and cilantro served with housemade salsa

-chicken, steak, or prawn-

\$35 (20 pieces)

\$60 (40 pieces)

4 Inch Mini Skewers

cherry tomatoes, bell peppers, pineapple, mushrooms

-Chicken or Prawns-

\$75 (20 pieces)

\$140 (40 pieces)

-Filet-

\$90 (20 pieces)

\$170 (40 pieces)

Homemade Meatballs

beef and pork served in marinara sauce

\$40 (20 pieces)

\$75 (40 pieces)

Sliders

beef, grilled chicken, fried chicken, or pulled pork

\$35 (serves 10)

\$60 (serves 20)

Ahi Sliders

Seared ahi with sliced cucumbers, avocado, red onions, wasabi mouse and spicy ranch

\$45 (serves 10)

\$80 (serves 40)

-SALADS-

1515

mixed greens, roma tomatoes, green onions, asiago cheese

\$45 serves 10

\$70 serves 20

Greek

cucumber, red & green bell peppers, kalamata olives, red onions, tomatoes,

pepperoncinis, feta cheese, balsamic vinaigrette

\$65 serves 10

\$85 serves 20

Chopped Caesar

romaine lettuce, croutons, black pepper, housemade caesar dressing asiago cheese

\$55 serves 10

\$90 serves 20

Cobb

chopped romaine, grilled chicken breast diced tomatoes, sliced egg, diced bacon,

avocado, crumbled gorgonzola and blue cheese dressing

\$70 serves 10

\$110 serves 20

Spinach

chopped bacon, egg, red onion, candied walnuts, kalamata olives, feta, champagne

vinaigrette

\$60 serves 10

\$95 serves 20

Tuna Nicoise

Seared rare ahi Tuna, fingerling potatoes, green beans, diced tomatoes, red onions, roasted red bell peppers kalamata olives, sliced egg with Dijon vinaigrette

\$80 serves 10

\$120 serves 20

Fuji Apple

Butter Lettuce, Fuji Apples, grilled organic chicken breast, plum tomatoes, pistachios, red onions, and avocado, balsamic vinaigrette, topped with Feta crumbles

\$75 serves 10

\$115 serves 20

Shrimp Louie

fresh Oregon Bay shrimp, romaine, cucumber, red onion, avocado, roasted beets, sliced egg and louie dressing

\$75 serves 10

\$115 serves 20

Santa Fe Chicken Salad

BBQ chicken, romaine, roasted corn, applewood bacon, avocado, green onions, cheddar cheese, housemade BBQ ranch dressing

\$75 serves 10

\$115 serves 20

-PASTA-

Primavera

Penne pasta, garden vegetables, walnuts, extra virgin olive oil, garlic, herbs, asiago cheese and choice of pesto, olive oil and garlic or marinara sauce

\$70 serves 10

\$130 serves 20

Penne Burina

Italian sausage, tomato, red pepper, herbs, asiago cheese

\$75 serves 10

\$140 serves 20

Fettuccine Pescatore

fettuccine, tomato sauce, herbs, spices, calamari, prawns, clams, mussels

\$85 serves 10

\$160 serves 20

Penne Jambalaya

Chicken, jumbo prawns, Louisiana hot link, bell peppers, white onions, olive oil, garlic, chipotle cajun sauce

\$80 serves 10

\$150 serves 20

Penne Marsala

chicken, mushrooms, green onions, marsala wine sauce

\$75 serves 10

\$140 serves 20

Pertutti

Linguini pasta, prawns, artichoke hearts broccolini, garlic, white onions, tomatoes

\$80 serves 10

\$150 serves 20

- ENTRÉES-

FROM THE SEA

Salmon Filet

fresh sweet corn dill relish over grilled Oregon Salmon with garlic mashed potatoes

\$230 serves 10 (15 pieces)

\$440 serves 20 (30 pieces)

Alaskan Halibut

grilled with fresh avocado sweet corn salsa with choice of mix greens or garlic mashed potatoes

\$230 serves 10 (15 pieces)

\$440 serves 20 (30 pieces)

Oven Roasted Sea Bass

with scallops, bay shrimp, spring vegetables, and pesto gnocchi

\$280 serves 10 (15 pieces)

\$540 serves 20 (30 pieces)

MEATS AND POULTRY

Chicken Picatta

Organic Chicken Breast, white wine lemon butter caper sauce.

\$200

\$390

New York Pepper Steak Medallions

USDA prime cooked medium rare to medium with a mushroom demi glace

\$260

\$500.

Ribeye Steak

USDA prime beef, served with dill horseradish sour cream

\$300

\$580

Grilled Filet Mignon

10 oz. USDA Prime cooked medium rare, served with demi glace

\$325

\$600

Prime Rib

slow oven roasted, cooked medium rare served with Au jus and horseradish

\$600 (Serves 20)

Pork Chop

Bone in Niman Ranch pork chop, pan seared pancetta, South American mushrooms, shallots with a sherry wine Sauce

\$260

\$500

Lamb Chops

garlic herb marinated bone-in lamb chop medallions grilled with pomegranate glaze

\$270

\$510

Seasoned BBQ Tri Tip
grilled medium rare, and sliced
\$210
\$400

Grilled BBQ Chicken
organic chicken breast with smoky BBQ sauce
\$110
\$220

-Sides-
(1 per entrée Selection)

garlic mashed potatoes
roasted fingerling potatoes
Scalloped potatoes
baked potatoes
Risotto
Jasmine rice
Brown rice
angel hair pasta marinara

Vegetables
(1 per Entrée selection)
grilled seasonal vegetables
grilled asparagus
Sautéed vegetables with Garlic

-FLATBREAD PIZZAS-

\$15

We also offer traditional thick crust 18" for \$25 each

Margarita

extra virgin olive oil, light mozzarella, garlic, Roma tomato, fresh basil

Tony's

pesto sauce, light mozzarella, red onion, seasoned prawns, feta cheese

Popeye

tomato sauce, mozzarella, cheddar, spinach, chicken, mushroom

Meat Lovers

pepperoni, salami, sausage, beef, linguisa

Mediterranean

*extra virgin olive oil, garlic, mozzarella, spinach, sun dried tomatoes, kalamata olives,
feta cheese*

Barcelona

*avocado tomatillo sauce, light mozzarella, sundried tomatoes, red onion, chicken,
artichoke hearts, with feta cheese*

Luau

*BBQ sauce, pineapple, Canadian bacon, applewood bacon, light mozzarella, with green
onions*

Sylvia's

*pesto sauce, mozzarella, roasted eggplant, roasted bell pepper, white onion, with fresh
basil and tomato*

BBQ Chicken

*BBQ chicken, light mozzarella and cheddar, bell pepper, green and red onion
house made bbq sauce*

-HOT SANDWICHES-

\$12

Cheeseburger

*USDA prime beef, lettuce, tomato, onion, mayonnaise, 1515 sauce
on a french Roll with choice of cheddar, blue, jack, or swiss cheese
\$1 each add Bacon, grilled mushrooms, avocado*

Grilled Chicken

1515's beer marinated, lettuce, tomato, onions, honey mustard

Cajun Chicken

cajun spiced, swiss, lettuce, tomato, onions, buffalo sauce

Veggie Delight

*grilled portobello mushrooms, roasted bell peppers, zucchini, butter lettuce tomatoes,
pesto spread, sliced wheat bread*

Ahi Tuna Melt

housemade ahi tuna salad, cheddar cheese, sliced tomato, toasted sourdough

California Turkey Club

*roasted turkey, avocado, smoked bacon, swiss cheese, lettuce, tomato, mayonnaise,
sourdough*

Caprese Chicken

*grilled chicken, heirloom tomatoes, basil leaves, fresh mozzarella, with housemade pesto
spread*

Steak Sandwich

*N.Y. Strip grilled Medium Rare, sautéed mushrooms, caramelized onions, crumbled blue
cheese, mayonnaise, on soft French roll*

-DESSERTS-

Homemade Tiramisù

*lady finger cookies soaked in espresso and café liqueur, mascarpone cream,
chocolate sauce*

\$60 (serves 20)

\$125 (serves 40)

Cheesecake

seasonal housemade cheesecake

\$100 (serves 24)

Chocolate Chip Cookies

baked in house

\$25 (serves 10)

\$50 (serves 20)

Fudge Brownies

with chocolate chips and powdered sugar

\$35 (serves 10)

\$60 (serves 20)

Bread Pudding

seasonal

\$70 (serves 20)

\$135 (serves 40)

NEXT

ONE*****
