

# VIC STEWART'S

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## Room Information

Breanna Ruiter

Vic Stewart's Banquet Coordinator  
*Vic Stewart's: Steakhouse*  
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*850 South Broadway*  
*Walnut Creek, CA 94596*

### Observation Room

15 guests\* – 18 guests (AV Not available)

Cocktail Events: - Not Available

Sunday, Tuesday – Thursday, NO ROOM FEE

Friday, Saturday, any evening in December: \$300 room fee in addition to the cost of food and beverages.

### Board Room

15 guests\* – 22 guests (20 if there is an AV presentation)

Cocktail events: \$1,000 food and beverage minimum (during hours of operation), \$1200 before 4:30 (Tuesday-Sunday) before tax and service fee.

Sunday, Tuesday – Thursday, NO ROOM FEE

Friday, Saturday, any evening in December: \$300 room fee in addition to the cost of food and beverages.

### Tahoe Room

20 guests\* – 40 guests (AV available)

Cocktail events: \$1,000 food and beverage minimum (during hours of operation), \$1200 before 4:30 (Tuesday-Sunday) before tax and service fee

Sunday, Tuesday – Thursday, NO ROOM FEE

Friday, Saturday, any evening in December: \$500 room fee in addition to the cost of food and beverages.

### Grill Room

45 guests\* – 85 guests (AV Available)

Sunday, Tuesday – Thursday, NO ROOM FEE

Friday, Saturday- \$6,500 food and beverage minimum before tax and service fee.

Any evening in December- \$8,500 food and beverage minimum before tax and service fee.

# VIC STEWART'S

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## BANQUET INFORMATION

The banquet menu prices include coffees and teas only. All other beverages such as soda, juices, wines, and cocktails will be an additional charge.

### Children's Menu

-Chicken Strips and Fries

-Two Sliders and Fries

-Pasta with your choice of Sauce (Red, White, Butter and Parmesan)

*\$10 each but do not come with a starter or dessert like the menus for the adults.*

### Outside Wine

Outside wine is welcome at our restaurant. We have a corkage fee of \$20 per standard size bottle(750ml). We also have a one for one promotion within the restaurant: For every bottle of wine you purchase from us, we waive one corkage fee.

### Cakes / Desserts

We will also allow cakes; there is a cake slicing fee of \$1.50 per slice. We are happy to store your cake in our kitchen, fridge, or freezer until it is time to serve it. Unfortunately we can not accept any outside desserts that are par-baked or need to be warmed in our kitchen.

AV screens are available for a \$25 rental fee. This is the only AV equipment we have in the restaurant.

### Some things to remember:

- All information such as: Menu choice, entrée counts, appetizer selections, and any special/dietary requests must be received at last 72 hours in advance from your event date. \*\*
- **PARTIES OF 30 OR MORE** are required to provide the restaurant with entrée counts; That means at least 72 hours prior to your event I will need to know what each of your expected guests have chosen as their entrée for your event. \*\* - This applies to all parties in December.
- After we have received your final guest count, that number will serve as your contracted guest count and cannot be reduced after the 72 hour cut off.\*\*

**\*room minimum is a contracted minimum\*\*INFORMATION MUST BE RECEIVED 7 DAYS IN ADVANCE DURING THE MONTH OF DECEMBER**

## **Lunch Menu**

# **BETSY ROSS**

### **Vic's Caesar Salad**

Hearts of romaine with Vella dry Jack cheese and butter croutons

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### **Filet of Salmon**

With lemon butter sauce, specialty rice and seasonal vegetables

### **Tri-Tip**

Served with our garlic buttermilk mashed potatoes

### **Roasted Breast of Free Range Chicken**

Brushed with garlic, lemon and fresh herbs,  
Served with a specialty rice and seasonal vegetables

### **Vic's Shrimp Caesar Salad**

Served with Vic's signature dressing, Vella dry jack cheese and butter croutons

### **Four Cheese Ravioli**

Served with our marinara sauce, basil and Parmigiano-Reggiano, mozzarella and ricotta cheese

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### **New York Style Cheesecake**

With a graham cracker crust and finished with strawberry coulis

**\$29 per person**

## Lunch Menu

# THE MARK TWAIN

### **Hearts of Romaine Classic Caesar Salad**

With Vella dry Jack Cheese and butter croutons

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### **Filet of Salmon**

With lemon butter sauce, specialty rice and seasonal vegetables

### **Grilled Top Sirloin Steak**

Served with a wild mushroom demi-glace  
With roasted garlic buttermilk mashed potatoes

### **Pan-Roasted Breast of Free Range Chicken**

Brushed with garlic, lemon and fresh herbs,  
Served with specialty rice and seasonal vegetables

### **Warm Spinach Salad with Grilled Prawns**

Served with fresh tomato wedges, cucumber slices, fresh mushrooms, Bermuda onions, bacon,  
hard boiled egg, and topped with a sweet citrus and poppy seed dressing

### **Pasta al Forno**

Rigatoni tossed with our marinara sauce, our fresh house made mozzarella fresco, basil leaves,  
Sweet Italian sausage, baked in the oven

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### **New York Cheesecake**

With a graham cracker crust and  
Finished with whipped cream and strawberry coulis

**\$34 per person**

## **CHILLED HORS D'OEUVRES**

*Deviled Eggs . . \$45*

*Jumbo Shrimp Cocktail*

*Served with a tomato horseradish sauce....\$70*

*Pacific Oysters*

*Served on the half shell with a champagne mignonette . . \$60*

*Sesame Crusted Seared Ahi Tuna*

*Served rare, with cucumber and wasabi cream . . \$70*

*Prosciutto Di Parma Wrapped Asparagus . . \$30*

*Seared Filet Mignon*

*Served rare, on garlic rubbed crostini with crème fraiche . . \$60*

*Antipasto*

*Prosciutto, roasted red peppers, fresh mozzarella, asparagus spears,  
Marinated artichoke hearts, and roasted garlic and olives...\$70*

*Cheese Assortment*

*A selection of local and imported cheeses*

*Served with assorted crackers...\$60*

*Vegetable Assortment*

*Crisp vegetable crudite*

*With a creamy ranch dipping sauce...\$45.*

## **HOT HORS D'OEUVRES**

### ***Grilled Chicken Satay***

***Served with a curry cream sauce or teriyaki . . \$50***

### ***Pork Potstickers***

***Served with a sesame ginger teriyaki sauce . . \$50***

### ***Baked Brie en Croute***

***Served w herbed crostini and a honey pecan & dried cherry compote...\$60***

### ***Bruschetta***

***Toasted crostini topped with fresh basil, garlic and fresh diced tomatoes.. . \$60***

### ***Petite Maine Crab Cakes***

***Served with a Cajun remoulade . . \$75***

### ***Coconut Prawns***

***Coconut encrusted tiger prawns served with a sweet and sour sauce . . \$75***

**(ABOVE PRICES ARE FOR 25 PIECES PER ORDER)**

## **The Jack London**

**Hearts of Romaine Classic Caesar Salad**  
With Vella dry Jack Cheese and butter croutons

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**Grilled Salmon Filet**  
With lemon butter sauce, specialty rice and seasonal vegetables

**Filet Mignon**  
With a cracked black pepper demi-glaze and served with garlic buttermilk mashed potatoes

**Vics Ribeye Steak**  
Vic's signature barbeque sauce and caramelized Bermuda onions,  
Served with buttermilk garlic mashed potatoes

**Chicken Saltimbocca**  
Pan-seared Chicken breast topped with Prosciutto and housemade Mozzarella cheese  
over a Sage-Marsala sauce, garlic mashed potatoes and broccoli

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**Trio of Desserts**  
Including Mini cheesecake, chocolate soufflé & a fruit tart

**\$55 per person**

## **The John Muir**

### **Vic's Mixed Baby Greens**

Mixed baby field greens with champagne vinaigrette and cherry tomatoes

Or

### **Hearts of Romaine Classic Caesar Salad**

With Vella dry Jack Cheese and butter croutons

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### **Lamb Shank**

Served with roasted garlic buttermilk mashed potatoes and  
Fresh asparagus

### **Porterhouse Steak**

"The King of Steaks" brushed with a Texas marinade,  
With our garlic buttermilk mashed potatoes

### **Broiled Lobster Tail**

Served with drawn butter, lemon, specialty rice and green beans

### **Prime Rib of Beef**

Slow-roasted, served with au jus,  
With our garlic buttermilk mashed potatoes

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### **Trio of Desserts**

Mini cheesecake, chocolate soufflé and a fruit tart

**\$65 per person**



## **THE JOHN STEINBECK**

### **Vic's Famous Onion Rings**

Herb and beer battered onion rings,  
With our special mustard dipping sauce

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### **Vic's Mixed Baby Greens**

Mixed baby field greens with our champagne vinaigrette and cherry tomatoes  
or

### **Hearts of Romaine Classic Caesar Salad**

With Vella dry Jack Cheese and butter croutons

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### **Classic Surf and Turf**

Featuring lobster tail and Vic's finest filet mignon, served with specialty rice,  
With seasonal vegetables

### **Crab Topped New York Strip**

Tender bone-in New York strip, topped with fresh crab meat, béarnaise sauce,  
With garlic buttermilk mashed potatoes

### **Stewart's Filet Mignon**

Topped with our cracked pepper demi-glaze sauce and scallion scalloped potatoes

### **Chef's Special Seasonal Fish**

Served with a lobster cream sauce, specialty rice and seasonal vegetables

### **Prime Rib of Beef**

Slow-roasted, served with au jus,  
With our garlic buttermilk mashed potatoes

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### **Side Dishes**

Sautéed wild mushrooms  
&  
Creamed spinach topped with bacon

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### **Trio of Desserts**

Mini Cheesecake, Chocolate Souffle and a Fruit Tart

**\$82 per person**