



TOP OF THE MARKET – BANQUET DINING THE PRIDE OF SAN PEDRO FISH MARKET

Our harbor view dining offers superb cuisine, prepared to perfection and accompanied by excellent service.

The enclosed menus are not the limit of our vast years of expertise but limited to a quantity of our customers' favorites. So if you need a gourmet dinner, theme buffet... or need to work within a certain budget... Just let us know. Thank you for choosing us to service your banquet needs.

CONTACT ONE OF OUR BANQUET SPECIALISTS LISTED BELOW
AND THEY WILL BE HAPPY TO ASSIST YOU.

TOMMY AMALFITANO	310-832-4251 ext. 14
ROSE MARIE WINTJEN	310-901-1105 cell
JENNIFER UNGARO	310-832-4251 ext. 14

**1190 NAGOYA WAY, BERTH 78, SAN PEDRO, CA 90731
310-832-4251 ext. 14 or 310-831-0817 (fax)**

Dinner Buffet

BUFFET

\$21.95

ALL BUFFETS INCLUDE A CHOICE OF APPETIZERS, SALADS, HOT ENTREES, ACCOMPANIMENTS AND BREAD, COFFEE AND TEA.

- EACH ADDITIONAL ENTREE **\$3.00**
- EACH ADDITIONAL APPETIZER, SALAD OR ACCOMPANIMENT **\$1.75**

Appetizer

King Krab Dip	Vegetable Tray w/ Dip	Select 2
King Krab Roll-Ups	Mini-Quiche	
Octopus Salad (+\$1.75)	Fried Calamari	
Krab Salad	Stuffed Mushrooms	
Assorted Smokefish Tray	Shrimp Cocktail (+\$4.50)	
Ceviche	Fried assorted veg.	
Chicken Drumettes	Stuffed Eggs	

Salads

Tossed Salad	Cole Slaw	Select 3
Vegetable Tray	Ambrosia Salad	
Seafood Pasta Salad	Macaroni Salad	
Potato Salad	Crab Salad	
Cucumber w/ Dressing	Tomatoes w/ Olives, Onions, & Garbanzo	
Carrot and Raisin Salad	Beans	
Summer Salad (Cauliflower & Broccoli w/ Dressing)		

Hot Entrees

Breaded and Grilled Swordfish	Fried Chicken	Select 2
Grilled Halibut	Chicken Cordon Bleu	
Fried Fish Fillet	BBQ Chicken	
Grilled Salmon	BBQ Beef Ribs	
Turkey & Gravy	BBQ Pork Ribs	
Pork Roast & Gravy	Tri Tip	
Chicken w/ Wine & Mushrooms	Sausage and Peppers	
Baked Chicken w/ Garlic & Parsley	Baked Ham	
Chicken Teriyaki	Corned Beef	

Accompaniments

Cheese Stuffed Shells	Cabbage	Select 2
Spinach Fettuccini Alfredo	Glazed Carrots	
Tortellini w/Marinara or Alfredo Sauce	Green Beans Almondine	
Mostaccioli w/ Meat or Marinara Sauce	Medley of Fresh Vegetables	
Linguini & Clams	Corn on the Cob	
Rice Pilaf	Mashed Potatoes	
Scalloped Potatoes	Corn Bread Stuffing	
Potato w/ Bell Pepper and Onion	White Rice	
Parsley Potatoes	Baked beans	
Broccoli w/Cheese Sauce		

Choice of Breads

Dinner Roll	Hawaiian Roll	Select 1
Dutch Crunch Roll	Egg Roll	
Potato Roll	French Roll	
Corn Muffins	Rye Bread	

Theme Dinner

ISLAND LAUA \$22.95

Served with your choice of 3 entrees and Potato Salad, White Rice, Cole Slaw, Green Salad, Fresh Fruit, Bread, Butter and Coffee

Chop Suey	Fried Chicken	Select 3
Fried Fish	BBQ Beef Ribs	
BBQ Pork Ribs	Teriyaki Chicken	

MEXICAN TOSTADA/BURRITO BAR \$18.95

Served with your choice of 3 entrees and Lettuce, Tomato, Jack and Cheddar Cheese, Sour Cream, Guacamole, Olives, Salsa, Tortillas, Chips, Beans, Rice, and Fruit Tray

Chicken Fajitas	Ground Beef Enchiladas	Select 3
Pork Chili Verdi	Cheese & Onion Enchiladas	
Carne Asada	Chicken Flatus	
Chicken Chili Verdi Enchiladas	Beef Taquitos	

ITALIAN PASTA BAR \$18.95

Chicken Amalfi	Sausage & Peppers	Select 2
Chicken Marsala	Lasagna	
Meat Balls	Stuffed Shells	
Penne W/Meat	Rigatoni Alfredo	Select 2
Penne W/Marinara	Pasta Alioga	
Bow Ties W/Pesto	Pizza	
Zucchini	Green Salad	Select 2
String Beans	Tomatoes w/Olives, onions,	
Medley of Veg.	& Garbanzo Beans	

If there is another THEME DINNER you have in mind, Ask us and we will gladly accommodate you.

Dinner Entrees

SEAFOOD DINNER ENTREES PER PERSON

ALL ENTREES INCLUDE CHOICE OF SOUP OR SALAD, PASTA, RICE OR POTATO, VEGETABLE, ROLLS AND BUTTER, COFFEE AND TEA.

Kabobs	\$22.95
Shrimp, Scallops, or Swordfish or a Combination Marinated with Garlic, Parsley, Olive Oil, Bell Peppers and Onions	
Swordfish	\$23.95
Grilled or Fried with Garlic and Parsley Butter or Breaded and Fried	
Halibut	\$23.95
Grilled or Fried with Garlic and Parsley Butter or Breaded and Fried	
Salmon	\$23.95
Grilled or Fried with Garlic and Parsley Butter or Breaded and Fried	
Shrimp Scampi	\$27.95
Sauteed in Garlic and Butter Sauce	
Fried Seafood Platter	\$22.95
Breaded and Fried Shrimp, Calamari, and Fish	
Lobster - Broiled to Perfection	Market Price

Dinner Entrees

CHICKEN DINNER ENTREES	PER PERSON
ALL ENTREES INCLUDE CHOICE OF SOUP OR SALAD, PASTA, RICE OR POTATO, VEGETABLE, ROLLS AND BUTTER, COFFEE AND TEA.	
Fried Chicken Breaded and Fried	\$22.95
BBQ Chicken Smothered in our Famous BBQ Sauce	\$22.95
Roasted Chicken Grilled or Fried with Garlic and Parsley Butter or Breaded and Fried	\$22.95
Chicken Cordon Bleu Breaded Boneless Breast filled with Ham and Cheese	\$22.95
Chicken Kiev Breaded Boneless Breast Filled with Cheese and Herb Butter	\$22.95
BEEF DINNER ENTREES	PER PERSON
ALL ENTREES INCLUDE CHOICE OF SOUP OR SALAD, PASTA, RICE OR POTATO, VEGETABLE, ROLLS AND BUTTER, COFFEE AND TEA.	
Prime Rib au Jus With Horseradish	\$30.95
Sliced Roast Sirloin Tip Roasted to Perfection	\$27.95
New York or Spencer Steak Grilled to Perfection	\$30.95
COMBINATION DINNER ENTREES	PER PERSON
ALL ENTREES INCLUDE CHOICE OF SOUP OR SALAD, PASTA, RICE OR POTATO, VEGETABLE, ROLLS AND BUTTER, COFFEE AND TEA.	
Steak and Chicken New York or Spencer Steak and Chicken or YOUR CHOICE: Fried, BBQ, Roasted, or Cordon Bleu	\$33.95
Steak and Seafood New York or Spencer Steak and Swordfish or Halibut Grilled or Fried	\$34.95
Steak and Scampi Grilled New York or Spencer Steak and Sautéed Shrimp	\$34.95
Steak and Lobster Grilled New York or Spencer Steak and Broiled Lobster	Market Price

CONDITIONS, RULES AND REGULATIONS

1. All prices are subject to change. Prices can only be guaranteed 90 days in advance.
2. All food and beverage prices are subject to a service charge and sales tax in accordance with the State Board of Equalization Regulation #1603.
3. No Beverage is permitted to be brought in by engager, his guests, or invitees.
4. In arranging for private function, the expected attendance must be specified at the time of reservation. The attendance (for food functions) must be definitely specified 72 hours prior to the function. The number you provide us with will be considered a guarantee, not subject to reduction, for which you will be charged, even if less attend. If catering office is not advised, the expected figure will automatically become your guarantee, and charges will be made accordingly. We will set-up seating and prepare the food 10% over that guaranteed for parties of 100 or less, and 5% over guarantee for parties of 100 or more.
5. Under no circumstances may the engager be permitted to take food or beverage from the premises before, during or after the event.
6. The restaurant is not responsible for the damage or loss of any merchandise or articles left on our premises before, during or after the event.
7. Any repair cost or replacement cost due to damages will be assumed by the engager. A \$300 refundable deposit is required two weeks prior to the event.
8. Events closing after the scheduled departure time will be subject to management's cost per half hour labor charges.
9. Wedding cakes, flowers, party favors, decorations, bands, DJs ECT. may arrive no earlier than three hours prior to the scheduled guest arrival time. There is no storage available on the premises.

SECURITY:

The Restaurant reserves the right to obtain security guards for social functions at the engager's expense. One guard for each 100 guests; check with us for current labor rates. Management reserves the right to inspect the room at any time

DEPOSITS/ PAYMENTS:

Deposits for banquet rooms are required upon confirmation of reservations. Deposits will be deducted from the total cost of the function. The deposit is not refundable nor is it transferable. The amount of the deposit is based on the type of event. Payment is required 72 hours prior to function in the format of cash, cashier's check, or money order. Any balance owing is due at the conclusion of the function.

THE FOLLOWING INFORMATION WILL HELP YOU BEGIN PLANNING A SUCCESSFUL EVENT

PARTY FAVORS:

Party favors may be brought in with approval of the catering office. The engager is solely responsible for setting out favors. Candles must be approved by the LA City Fire Dept.

BANQUET ROOM TIMES:

Lunch: Dinner
11:00 am - 4:00pm 6:00pm - 12:00am

FOOD:

Menu Prices are per person unless otherwise stated. Private buffets are based on the menu selection.

Served Meals: one entree only for all guests; except for substitutions in cases of dietary or religious reasons. The number of substitutions must be determined three days prior to the function. The alternate entree may not exceed 10% of the final guest guarantee. Sales Tax and Gratuity not included.

BEVERAGES:

Complete bar service of distilled spirits, liqueurs, wines, beer and soft drinks may be provided for any event (either on a host or no host basis). All beverages must be provided by the Restaurant. A bartender charge of \$50.00 will apply if a minimum of \$150.00 in net beverage sales is not achieved. Wine lists are available upon request.

SEATING:

Seating may be set up for round tables of 8 or 10 guests each. A formal head table may be provided if required; the dance floor is standard with most social events. The banquet office will provide a seating diagram if you plan to assign your guests to numbered tables.

LINEN:

If the engager wishes to change linen colors he/she has specified in the contract, the catering office must be notified at least one week prior to the function.

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