

1515

RESTAURANT  
LOUNGE

***SPECIAL EVENT***  
***&***  
***CATERING***  
***MENU***

# -STARTERS-

## Crudite Platter

*choice of fresh or roasted assorted in season vegetables*

\$50 (serves 10)

\$85 (serves 20)

## Fruit Platter

*seasonal pricing*

## Cheese Platter

*assorted crackers, cheeses, fruit and nuts*

\$125 (Serves 25)

## Caprese Skewers

*cherry tomatoes, buffalo mozzarella, fresh basil, kalamata olives,  
aged balsamic vinaigrette*

\$50 (serves 10) (20 skewers)

\$85 (serves 20) (40 skewers)

## Grilled Portobello Mushrooms

*balsamic vinegar and olive oil with fresh cracked pepper*

\$70 (serves 10)

\$130 (serves 20)

## Grilled Artichokes

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

\$65 (serves 10)

\$120 (serves 20)

## Buffalo Wings

*tossed in our homemade wing sauce*

\$65 (serve 10)

\$95 (serve 20)

## Chicken Strips

*breaded & fried chicken strips*

\$70 (serve 10)

\$105 (serve 20)

## Tuna Tartare

*Served on fried wontons*

\$120 (30 pieces)

\$195 (60 pieces)

## Ceviche

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

\$175 (20 servings)

\$310 (40 servings)

### Fried Coconut Prawns

*coconut beer battered jumbo prawns served with orange marmalade sauce*

\$100 (serves 10)

\$195 (serves 20)

### Jumbo Prawn Cocktail Platter

*served with our classic cocktail sauce*

\$160 (40 pieces)

\$300 (80 pieces)

### Calamari

*lightly breaded, served with our signature housemade sauce*

\$75 (serve 10)

\$130 (serve 20)

### Seared Jumbo Scallops

*with habanero orange glaze*

\$95 (20 pieces)

\$145 (40 pieces)

### 1515 Crab Cakes

*lemon mint caper sauce*

\$140 (20 pieces)

\$250 (40 pieces)

### Scampi

*jumbo prawns sautéed in our lemon butter caper sauce*

\$95 (serve 10)

\$170 (serve 20)

### 1515's Epic Garlic Cheese Bread

*sourdough bread rounds baked with our garlic herb asiago cheese spread*

\$45 (serve 10)

\$80 (serve 20)

### Bruschetta

*toasted ciabatta with a pesto & ricotta spread, fresh cherry tomatoes & basil*

\$50 (serve 10)

\$90 (serve 20)

### Fried Ravioli

*mozzarella cheese with homemade marinara sauce*

\$65 (20 pieces)

\$110 (40 pieces)

Shoe String French Fries

Sweet Potato Fries

\$30 (serve 10)

\$50 (serve 20)

**SMALL PLATES**

Truffle Mac & Cheese

*Smoked cheddar, gruyere and mozzarella cheese with white truffle oil*

*Add \$10 each for Chicken or Bacon*

\$80 serves 10

\$140 serves 20

Quesadillas

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

**-cheese-**

\$40 (serve 10)

\$65 (serve 20)

**-chicken, steak, or prawns-**

\$80 (serve 10)

\$135 (serve 20)

Fish Tacos

*grilled swordfish, chopped cabbage, with avocado cilantro lime sauce*

\$60 (10 pieces)

\$95 (20 pieces)

Street Tacos

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

**-chicken, steak, or prawn-**

\$65 (20 pieces)

\$95 (40 pieces)

4 Inch Mini Skewers

*cherry tomatoes, bell peppers, pineapple, mushrooms*

**-Chicken or Prawns-**

\$95 (20 pieces)

\$165 (40 pieces)

**-Filet-**

\$140 (20 pieces)

\$215 (40 pieces)

## Homemade Meatballs

*beef and pork served in marinara sauce*

\$75 (20 pieces)

\$130 (40 pieces)

## Sliders

*beef, grilled chicken, fried chicken, or pulled pork*

\$65 (serves 10)

\$95 (serves 20)

# **-SALADS-**

## 1515

*mixed greens, roma tomatoes, green onions, asiago cheese*

\$55 (serves 10)

\$80 (serves 20)

## Greek

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

*pepperoncinis, feta cheese, balsamic vinaigrette*

\$75 (serves 10)

\$95 (serves 20)

## Chopped Caesar

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

\$70 (serves 10)

\$105 (serves 20)

## Cobb

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

*avocado, crumbled gorgonzola and blue cheese dressing*

\$80 (serves 10)

\$120 (serves 20)

## Spinach

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

*vinaigrette*

\$75 (serves 10)

\$105 (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*

\$85 (serves 10)

\$125 (serves 20)

### Santa Fe Chicken Salad

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

\$90 (serves 10)

\$125 (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*

\$85 (serves 10)

\$140 (serves 20)

### Penne Burina

*italian sausage, tomato, red pepper, herbs, asiago cheese*

\$95 (serves 10)

\$160 (serves 20)

### Fettuccine Pescatore

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

\$105 (serves 10)

\$190 (serves 20)

### Penne Jambalaya

*chicken, jumbo prawns, louisiana hot link, bell peppers, white onions, olive oil, garlic, chipotle cajun sauce*

\$105 (serves 10)

\$190 (serves 20)

### Penne Marsala

*chicken, mushrooms, green onions, marsala wine sauce*

\$95 (serves 10)

\$160 (serves 20)

### Pertutti

*linguini pasta, prawns, artichoke hearts broccolini, garlic, white onions, tomatoes*

\$95 (serves 10)

\$160 (serves 20)

## - ENTRÉES -

### FROM THE SEA

#### Salmon Filet

*fresh sweet corn dill relish over grilled oregon salmon with garlic mashed potatoes*

\$310 (serves 10) (15 pieces)

\$500 (serves 20) (30 pieces)

#### Alaskan Halibut

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

\$310 (serves 10) (15 pieces)

\$500 (serves 20) (30 pieces)

### MEATS AND POULTRY

#### Chicken Picatta

*organic chicken breast, white wine lemon butter caper sauce.*

\$220 (serves 10)

\$400 (serves 20)

#### New York Pepper Steak Medallions

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

\$300 (serves 10)

\$580 (serves 20)

#### Ribeye Steak

*USDA prime beef, served with dill horseradish sour cream*

\$300 (serves 10)

\$580 (serves 20)

#### Grilled Filet Mignon

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

\$340 (serves 10)

\$620 (serves 20)

Prime Rib

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

\$600 (serves 20)

Seasoned BBQ Tri Tip

*grilled medium rare, and sliced*

\$210 (serves 10)

\$395 (serves 20)

Grilled BBQ Chicken

*organic chicken breast with smoky BBQ sauce*

\$210 (serves 10)

\$395 (serves 20)

-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-

\$16

## 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-

all served with shoestring fries

\$16

## Cheeseburger

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

## Grilled Chicken

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

## Cajun Chicken

*cajun spices, 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

*ny 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*

\$75 (serves 20)

\$130 (serves 40)

## Cheesecake

*seasonal housemade cheesecake*

\$70 (serves 12)

## Chocolate Chip Cookies

*baked in house*

\$36 (per dozen)

## Fudge Brownies

*with chocolate chips and powdered sugar*

\$42 (per dozen)

## Bread Pudding

*seasonal*

\$70 (serves 20)

\$135 (serves 40)

PRICES SUBJECT TO CHANGE

12.2.17 update