

For your event, you'll create a limited menu from the list of menus provided. Select two of the first course items, four of the entrée items and all of the desserts. We'll have menus printed and placed at each seat the day or evening of the event. We will be glad to add a title or message to each menu if desired. You can fax back your selections along with the signed agreement. Please call with any questions you might have.

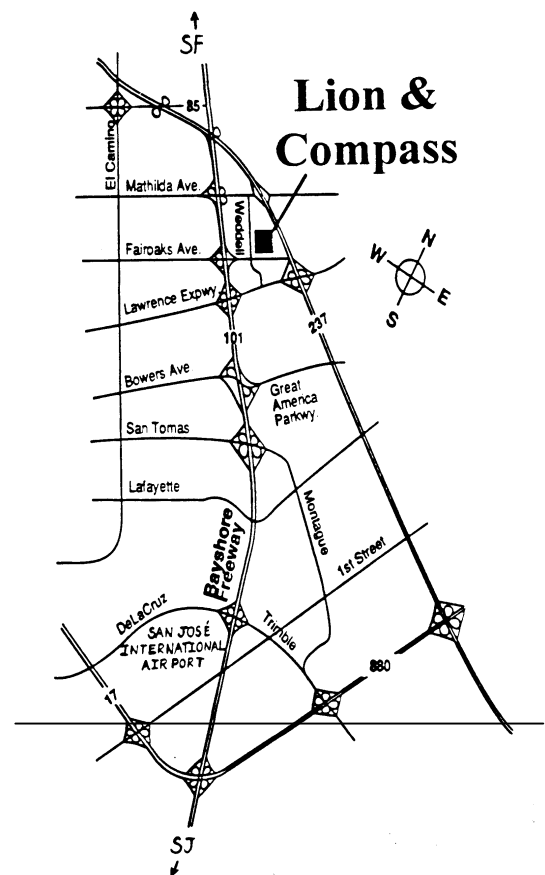
Thank you,

Jim Hayter



Directions

1023 North Fair Oaks Ave
Corner of Fair Oaks & Wed
One block North of Hwy 10
Take Fair Oaks Ave North



Lunch Menu

(entree prices reflect 3 course luncheon)

First Courses

- COMPASS CAESAR SALAD**
Romaine Hearts, Shaved Parmesan, Garlic Croutons, Egg-Less Dressing
- HOUSE GREENS SALAD**
Organic Greens, Orange Lavender Vinaigrette, Toasted Almonds
- BABY SPINACH SALAD**
Organic Spinach, Lemon, Garlic, Virgin Olive Oil, Pine Nuts
- SOUP of the DAY**

Entree
Salads

- GRILLED FLAT-IRON PEPPER STEAK SALAD** 30.00
Mixed Greens, Onions, Cucumber, Papaya, Bell Peppers, Stone Ground Mustard-Honey Dressing
- "SIGNATURE" CHINESE CHICKEN SALAD** 26.00
Grilled Marinated Chicken Breast w/ Napa Cabbage, Vegetables, Ginger Dressing, Crispy Mai-Fun
- COMPASS NICOISE SALAD w/ Grilled Rare Ahi tuna or Grilled Salmon** 28.00
Organic Greens, Fresh Vegetables, Olives, New Potatoes, Scallion Vinaigrette
- ENTREE SALAD of the DAY** M/P

Entrees

- PAN SEARED NEW YORK STEAK, au Poivre Verte** 44.00
Green Peppercorn Brandy Sauce, Dijon Roasted Potatoes, Seasonal Vegetables
- HERB ROASTED CHICKEN BREAST** 33.00
Saffron Risotto, Garlic Sauteed Kale, Mushroom-Sherry Wine Sauce
- VEGETABLE CURRY; PANEER RED CURRY; BASMATI RICE** 32.00
Market Vegetables in Mild Curry; Indian Cheese in Tomato Red Curry; Mango Raita
- STIR FRIED PENNE PASTA w/ Gulf Shrimp or Vegetarian** 32.00
Pasta Quills High Fire Sautéed w/ Green Beans, Scallions, Sweet Peppers & Chinese Seasonings
- SOY SEARED ATLANTIC SALMON, Ginger Glaze** 35.00
Sesame Sticky Rice Cake, Sauteed Chinese Long Beans, Spicy Sprouts Salad
- SHRIMP CRUSTED GINGER TILAPIA (fresh water perch)** 34.00
Asian Pan Crisped Cappelini, Stir Fried Vegetables, Szechwan Pepper Sauce
- FISH ENTREE "CHEF'S SPECIAL" of the DAY** M/P

Desserts

- LAVIN'S CHOCOLATE TORTE**
Fresh Raspberries, Chambord Cream
- FRESH FRUIT SORBET & BERRIES**
Housemade Sorbet w/ Seasonal Berries
- TIRAMISU**
Traditional Favorite w/ Espresso Sponge Cake & Mascarpone Cheese
- CHEESE CAKE of the Day**

Items Subject to change

Dinner Menu

(entree prices reflect 3 course dinner)

First Courses (select two)

COMPASS CAESAR SALAD

Romaine Hearts, Shaved Parmesan, Garlic Croutons, Egg-Less Dressing

HOUSE GREENS SALAD

Organic Greens, Orange-Lavender Vinaigrette, Toasted Almonds, Croutons

BABY SPINACH SALAD

Organic Spinach, Lemon, Garlic, Virgin Olive Oil, Pine Nuts

ENDIVE, APPLE & BLUE CHEESE SALAD

Belgian Endive, Shaved Fennel & Red Onions, Mizuna, Spiced Walnuts

SOUP of the DAY

Entrees (select four)

PAN ROASTED FILET MIGNON, "Marchand de Vin"

Scallion Mashed Potatoes, Roasted Mushroom Vegetable Bouquetiere, Rich Red Wine Sauce

55.00

GRILLED RACK OF LAMB, Chinese 5-spice

Pepery Red Wine & Sun Dried Cherry Sauce, Chipolte Sweet Potatoes, French Beans

64.00

GRILLED STERLING® DOUBLE CUT PORK CHOP, Maple Glazed

Chipotle Sweet Potatoes, Sautéed Greens, Apples, Whiskey Sage Sauce

46.00

HERB ROASTED CHICKEN BREAST

Saffron Risotto, Garlic Sauteed Kale, Mushroom Sherry Wine Sauce

39.00

SALMON, SHRIMP & LOBSTER "STRUDEL"

Baked in Crisp Pastry Leaves, Zucchini Squash Spaghetti, Citrus Sauce

40.00

GRILLED BONE-IN RIB EYE "COWBOY" STEAK, 17 oz cut

Shallot-Herb Butter, French Fries, Seasonal Vegetables

70.00

MACADAMIA CRUSTED SEABASS

Peruvian Purple Mashed Potatoes, Tangerine-Ginger Beurre Blanc, Vegetable Medley

48.00

GRILLED NEW YORK STEAK, Au Poivre Verte"

Green Peppercorn Brandy Sauce, Dijon Roasted Potatoes, Seasonal Vegetables

52.00

SHRIMP CRUSTED TILAPIA (fresh water perch) w/ Ginger Prawns

Pan Crisped Asian Cappelini, Stir Fried Vegetables, Szechwan Pepper Sauce

38.00

VEGETABLE FETTUCINI w/SHTAKE MUSHROOMS

Fresh Soy Beans, Golden Peppers, Zucchini, Light Lemon Cream Sauce

34.00

VEGETABLE CURRY; PANEER RED CURRY; BASMATI RICE

Market Vegetables in Mild Curry; Indian Cheese in Tomato Red Curry; Mango Raita

35.00

Desserts

LAVIN'S CHOCOLATE TORTE

Fresh Raspberries & Chambord Cream

FRESH FRUIT SORBET & BERRIES

Housemade Sorbet w/ Seasonal Berries

TIRAMISU

Traditional Favorite w/ Espresso Sponge Cake & Mascarpone Cheese

CHEESECAKE of the Day

Items Subject to Change

Party Platters

(priced per platter serving 25 persons)

Cold Selections

SEASONAL CRUDITES ~ 75.00

varietal raw vegetables and cherry tomatoes, creamy herb dipping sauce

FRESH FRUITPLATTER ~ M/P

an array of seasonal melons, pineapple and berries

COMPASS ANTIPASTI ~ 140.00

medley of a savory salad, grilled vegetables, cheeses, olives and cured meats

IMPORTED AND DOMESTIC CHEESES ~ 125.00

garnished w/ Seasonal Table Grapes and Crackers

CHINESE CHICKEN SALAD HAND ROLLS - 75.00

crispy "mai-fun" noodles, hoisin ginger sauce

CHILLED JUMBO PRAWNS ~ M/P

served w/ a traditional Cocktail Sauce and lemon wedges

ASSORTED SUSHI DISPLAY ~ 150.00

served w/ pickled ginger, wasabi and soy condiments

'DELI' COLD MEAT PLATTER ~ 100.00

Pepper Roasted Beef, Roast Turkey Breast and Smoked Pork Loin

VIETNAMESE RICE PAPER" VEGETABLE ROLLS ~ 90.00

Shredded Vegetables, Fresh Herbs, Vermicelli, Chili Lime Dipping Sauce

Hot Selections

VEGETABLE SHIITAKE POTSTICKER ~ 100.00

"J'ai" Vegetable Filling, Red Vinegar Chili Dipping Sauce

LEMONGRASS CHICKEN SATE ~ 90.00

Thai style skewered Chicken Breast with a Spicy Peanut Sauce

SPICY THAI SHRIMP WRAP ~ 100.00

Mint, Peanuts, Peppers, Coconut-Red Chili Sauce

BRANDY GINGER CHILI PRAWNS ~ M/P

Flambeed in Brandy, Peppers, Red Onions, Sweet Soy, Red Chili

SMOKED CHICKEN & TOMATILLO QUESADILLAS ~ 85.00

Shredded Cheeses, Cilantro, Onion, Salsa

GRILLED EGGPLANT VEGETABLE ROULADES ~ 85.00

Zucchini, Sweet Peppers, Tomato, Garlic, Balsamic Glazed

SPICE SEARED NEW YORK STEAK SKEWERS ~ 125.00

Red Chili Scirracha and Chinese Oyster Sauces

VEGETARIAN EGGROLLS ~ 125.00

Crisp Vegetable Rolls fried in Canola Oil w/ Hot Mustard--Soy Dipping Sauce

GINGER CHICKEN DRUMMETTES ~ 90.00

Raw Vegetable Sticks, Sesame "Ranch" Dipping Sauce

CLASSIC SWEDISH MEATBALLS - 90.00

Wine Poached Mini Veal & Beef Meatballs w/ a Caper Cream Sauce

SPICED SALMON & APPLE SAMOSA ~ 100.00

Indian Style Pastries with Curry Spices and Cucumber Raita (Yogurt Condiment)

Items Subject to Change

Passed Hors D'oeuvres

(priced per person, minimum 10 people)

\$ 3 . 0 0 (e a c h)

SMOKED CHICKEN in ENDIVE SPEAR w/ Diced Celery & Walnuts

PROSCIUTTO MELON Seasonal Melon wrapped with Paper Thin Pros ciutto

BRUSCHETTA W/ FRESH BASIL, TOMATOES AND GARLIC

DANISH BLUE CHEESE CANAPES on Walnut Toast w/ Shaved Apple

FILO TRIANGLES with Spinach, Goat Cheese, Sundried Tomatoes, Pinenuts

\$ 3 . 7 5 (e a c h)

BAY SHRIMP & CUCUMBER CANAPES with Lemon Dill & Tobiko

LEMON GRASS CHICKEN SATE w/Spicy Peanut Sauce

GINGER GLAZED VEGETABLE SKEWERS

VIETNAMESE COLD VEGETABLE ROLL in Rice Paper Wrap w/Citrus Chili Dipping sauce

TEMPURA FRIED CHICKEN & SHRIMP NORI ROLL w/ Ponzu Dipping Sauce

\$ 4 . 5 0 (e a c h)

AHI TUNA TARTAR on SESAME RICE CRACKER w/ Daikon, Fennel, Soy

SMOKED PORK MINI TOSTADA w/ Mango, Chili & Tomato Salsa

PEPPER SEARED VENISON on Gaufrette Potato w/ Balsamic Syrup

SWEET & SOUR SHRIMP IN WON TON CUP w/ Diced Vegetables, Scallions

JERK" SPICED MINCED BEEF in LETTUCE CUP Grilled Onions, Peppers, Cilantro

Items Subject to Change

Lion & Compass Banquet Accommodations

The Library seats up to 30 in an intimate, oak paneled room which is completely enclosed. The Library Room can be reserved privately for groups of eighteen or more. For groups fewer than 18 persons, the room may still be reserved privately; however a nonrefundable room charge will be added to your bill equal to \$40.00(lunch) and \$50.00(dinner) per guest short of 18 persons. All parties of 12 persons or more are subject to a non-refundable charge of \$50.00 a person if they decrease by more than ten percent on the day of the event. A credit card number is required to hold reservations for parties of 12 persons or more.

The Rose Room accommodates up to 50 guests. This spacious semi-private room can be enclosed using screens. The entire room may be reserved for groups of thirty-five or more. For groups fewer than 35 persons, the entire room may still be reserved, however a non-refundable room charge will be added to your bill equal to \$50.00 per guest short of 35 persons (i.e., 31 guests would require a room charge of \$200). For smaller groups the Rose Room can be partitioned into front and back, each space accommodating up to 16 guests. All parties of 12 persons or more are subject to a non-refundable charge of \$50.00 a person if they decrease by more than ten percent on the day of the event. A credit card number is required to hold reservations for parties of 12 persons or more.

Executive Room seats up to 8 in an intimate, very private setting. A minimum of 5 guests is required for booking our executive room located just off the bar. For groups fewer than five, the room may still be reserved privately, however a nonrefundable room charge will be added to your bill equal to \$50.00 per guest short of 5 persons (i.e., 3 guests would require a room charge of \$100.00).

Blue Room a spacious semi-private room that can accommodate parties up to 36 guests. For groups fewer than 15 persons, the entire room may still be reserved, however a non-refundable room charge will be added to your bill equal to \$50.00 per guest short of 15 persons (i.e., 11 guests would require a room charge of \$200). All parties of 12 persons or more are subject to a non-refundable charge of \$50.00 a person if they decrease by more than ten percent on the day of the event. A credit card number is required to hold reservations for parties of 12 persons or more.

All parties of 12 persons or more are subject to a non-refundable charge of \$50.00 a person if they decrease by more than ten percent on the night of the event.

Cancellations within 72 hours of an event will be subject to a \$500.00 cancellation fee.

Room Charge Agreement

Reservation _____

Name _____

Company Name _____

Guest Count ____ Room _____ Event Date ____/____/____ Event Time ____:____

Credit Card (Visa/MasterCard/Amex/#) _____ Ex Date ____/____/____

Signature X _____ Date ____/____/____

Phone / Contact _____

Contact Person _____