



Plated Dinner Suggestions

Our Dinner Menu includes Salad, Starch, Chef's Vegetable, Rolls and Butter, Dessert, Coffee, Decaf, and Tea Selections

Salads

(Choice of one)

Fresh Garden Salad

Mixed Field Greens Salad

Caesar Salad

Caprese Salad (Tomato, Basil and Fresh Mozzarella) \$2.95++ per person

Entrees

(1-40 guests please select 2) or (40 or more guests please select 3)

Sliced Roast Sirloin with a Wild Mushroom Port Wine Sauce

Prime Rib of Beef au Jus with Horseradish Cream Sauce

Roast Pork Tenderloin Stuffed with Mushrooms and Apples with a Brandy Demi Glace

Grilled Pork Tenderloin with a Rosemary and Apple Demi Glace

Chicken Picatta, Marsala, or Francaise

Boneless Stuffed Chicken Florentine

Grilled Salmon with an Orange Ginger Glaze

Broiled Tilapia with Lemon Crumb Topping

Grilled Portabella Mushroom, Zucchini and Summer Squash served with Polenta over Red Pepper Coulis

Roasted Hot House Tomatoes stuffed with Israeli Couscous, Wild Mushrooms and Pine Nuts

Upgraded Entrée Selections please add \$5.95++ per person

Filet with Wild Mushroom Port Wine Sauce, Béarnaise or Gorgonzola

Broiled Halibut with Citrus Beurre Blanc

Seafood Stuffed Baked Shrimp with Lemon Dill Beurre Blanc

Starches

(Choice of one)

Wild Rice Pilaf

Oven Roasted Potatoes

Parslied Red Bliss Potatoes

Baked Potato with Sour Cream or Baked Sweet Potato

Garlic Roasted Whipped Potatoes

Potatoes Au Gratin

Desserts

(Choice of one)

Apple Pie a la Mode

Carrot Cake

Strawberry Amaretto Torte

Chocolate Mousse Cake

NY Style Cheesecake with Strawberries

\$29.95 per person

Meal splits are due five (5) business days prior to event.

Add \$5.00 per person for meal counts given day of event.

12.5% service fee and a 5.5% miscellaneous administrative charge (total of 18%) will be added to all menu prices. A 5% state sales tax will be added to all taxable items.

Menu items and prices subject to change with 90 days notice to confirmed functions.