



2008 PROM PACKAGE

\$45.95 per person, inclusive



**International Fruit, Cheese and Cracker Display and
Fresh Vegetable Crudités with Herb Dip**

Fresh Garden Salad with Chef's Choice Dressing

Warm Rolls with Butter

Entrees, Choice of Three

- ❖ 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

Chef's Choice of Starch and Vegetable

Strawberry Cheesecake

Iced Tea & Lemonade served during dinner

*Soda Bar available upon request
Hosted Bar: \$7.95++ per person or
Cash Bar: \$175.00 set up fee*

