

Banquet Dinner Menu

All Dinners Include:

Tossed garden salad, freshly baked dinner rolls & butter, fresh brewed coffee & hot tea.
Our chefs prepare the appropriate compliment of fresh vegetables & side dish to enhance your meal.

APPETIZERS

- Soup Du Jour \$4.00
- French Onion Soup \$5.00
- Pasta with a Sweet Italian Sausage Sauce \$4.75
- Pasta with a Marinara Sauce \$4.25

APPETIZER PLATTER

(Serves 8)

- Select 3 hors d'oeuvres from the list below (48 pieces) \$96.00
- Select 4 hors d'oeuvres (64 pieces) \$128.00

Shrimp N' Biscuits ~ Crab Cakes - General Tso's Chicken
Spinach & Cheese Stuffed Mushrooms ~ Baked Clams ~ Bacon Wrapped Scallops
Vegetable Pot Stickers ~ Bacon & Cheddar Stuffed Potato Skins

SALADS

You can upgrade from our garden salad to one of the following.

Hearts of Romaine \$3.00

Tender hearts of romaine accompanied with
thinly sliced vine-ripened tomatoes napped
with green goddess dressing.

Caesar Salad \$4.00

Hearts of romaine tossed with a blend of egg
yolks, garlic, olive oil, Parmesan cheese,
anchovies and toasted croutons.

Citrus Salad \$4.50

Seasonal mixed greens with seedless slices
of navel oranges, candied walnuts,
and gorgonzola cheese.

Chopped Caprese Salad \$4.00

Diced red & yellow tomatoes, Buffalo
mozzarella, celery, fresh basil, romaine lettuce,
olive oil and red wine vinegar.

Wedge of Iceberg \$4.00

Crisp iceberg wedge of lettuce with bacon
bits, chick peas, sundried tomatoes and
carrot curls served with bleu cheese dressing.

Strawberry Salad (Seasonal) \$4.00

Tossed salad with sliced strawberries,
sliced roasted almonds, tomatoes.

20% SERVICE CHARGE & 6% TAX ADDITIONAL

SERVER FEES MAY APPLY INSTEAD OF GRATUITY, DEPENDS ON FINAL COUNT



ENTREES

POULTRY

Chicken Madeira \$28.00

Served with fresh asparagus and topped with a Madeira wine and mushroom sauce then sprinkled with imported Mozzarella cheese.

Chicken Francaise \$28.00

Chicken coated with flour and egg, sautéed in white wine, garlic and lemon.

Chicken Marsala \$28.00

Boneless chicken and sliced mushrooms sautéed with a sweet Marsala wine sauce.

Chicken Pavarotti \$29.00

Breast of chicken with crispy prosciutto, sundried tomatoes, mushrooms & Madeira wine sauce.

BEEF

Prime Rib \$31.00

Choice prime rib of beef slowly roasted in its own juices.

Apple Glazed Pork Osso Bucco \$28.00

Roast Tenderloin of Beef \$40.00

Roasted tenderloin of beef with rosemary accompanied with a wild mushroom and burgundy wine reduction.

Montreal Spice Rubbed Filet Mignon \$40.00

Filet mignon dry rubbed with a mix of garlic, coriander, black pepper, dill, and salt.

Boneless Prime Pork Chop \$28.00

Served with Marsala wine sauce, mushrooms & shallots.

SEAFOOD

Flounder Stuffed with Crab Meat \$35.00

North Atlantic flounder filled with crabmeat imperial, accompanied with a beurre blanc sauce and toasted almonds.

Creole Crab Cake \$32.00

Creole style jumbo lump crab cake lightly fried with a sweet corn cream sauce, roasted red pepper coulis & scallion oil

Grilled Salmon \$28.00

Served with Pommery mustard sauce.

Seafood Encrusted Fillet of Sole..... \$28.00

Topped with pureed seafood and herb compound butter.

Panko Crusted Alaskan Cod \$28.00

Moist fillet baked to a golden brown.

20% SERVICE CHARGE & 6% TAX ADDITIONAL

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VEGETARIAN

- Wild Mushroom Ravioli with a Light Cream Sauce\$25.00
Stuffed Roasted Peppers with Israeli Couscous and Fresh Vegetables \$25.00

DUETS

- Surf & Turf \$50.00
5 ounce filet & lobster tail
Filet & Crab Cake \$42.00
Roast Tenderloin & Chicken Marsala \$35.00

DESSERTS

- Salted Caramel Ice Cream Sundae \$3.75
Spumoni \$3.75
Cheesecake with Strawberries \$4.25
Warmed Brownie Ala Mode \$4.75
Berries with Flavored Whipped Cream \$4.75
Strawberry Shortcake \$3.75
Apple Crisp Ala Mode \$4.75
Chocolate Fountain ... **\$4.00 Per Person (100 Person Minimum)**
Viennese Dessert Table \$10.00

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