

Banquet Dinner Menu

All dinners include: tossed garden salad, freshly baked dinner rolls & butter, freshly brewed coffee & hot tea.

Our chefs will prepare the appropriate compliment of fresh seasonal vegetables & side dish to enhance your meal.

Appetizers:

Medley of Fresh Fruit	\$4.00
Soup Du Jour	\$4.00
Penne with Vodka Sauce	\$4.00
Rigatoni Marinara	\$4.00
Fusilli with Zullo Sauce	\$4.00
Tortellini Alfredo	\$5.00

Appetizer Platter (serves 8 people)

Select 3 Hors d' oeuvres from the list below (48 pieces) - \$84.00

Select 4 Hors d' oeuvres from the list below (64 pieces) - \$112.00

Stuffed Potato Skins
Crab Cakes
Bacon Wrapped Shrimp
Sauasage Stuffed Mushroom
Beef Satay with Peanut Sauce
Scallops with Bacon
Tempura Chicken
Chicken Quesadilla
Hamburger Sliders
Potato in Phyllo Dough

Salads:

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

<u>Hearts of Romaine</u> - Tender hearts of romaine accompanied with thinly sliced vine-ripened tomatoes napped with green goddess dressing.	\$3.00
<u>Caesar Salad</u> - Hearts of romaine tossed with a blend of egg yolks, garlic, olive oil, Parmesan cheese, anchovies and toasted croutons.	\$4.00
<u>California Salad</u> - An upscale version of our garden salad with candied walnuts, dried cranberries, crumbled gorgonzola cheese and crisp fried onion straws.	\$4.50

Poultry

<u>Chicken Scaloppine Francaise</u> - Prepared with white wine, butter, garlic, and lemon sauce.	\$24
<u>Chicken Madeira</u> - Served with fresh asparagus and topped with a Madeira wine and mushroom sauce then sprinkled with imported Mozzarella cheese.	\$24
<u>Orange & Balsamic Glazed Chicken</u> - Grilled boneless breast, simmered in an orange marmalade and balsamic vinegar reduction.....	\$24
<u>Chicken Marsala</u> - Boneless chicken and sliced mushrooms sautéed with a sweet Marsala wine sauce.	\$24
<u>Orange Chicken Piccata</u> - Boneless chicken, lightly breaded and sautéed with an orange mustard piquante sauce.....	\$24
<u>Parmesan Cheese Crusted Chicken</u> - Parmesan cheese breaded chicken breast, sautéed and served with Italian herb beurre blanc sauce.....	\$24
<u>Chicken Neptune</u> - Sautéed with medallions of South African lobster and a lemon-chive sauce.	\$31

Beef

<u>Roast Prime Rib of Beef</u> - Choice prime rib of beef slowly roasted in its own juices.	\$28
<u>Montreal Spice Rubbed Rib-Eye Steak</u> - This tender, flavorful steak is a boneless beef cut from the rib-eye and broiled with Montreal seasonings topped with garlic butter.....	\$30
<u>Roast Tenderloin of Beef</u> - Herb seasoned and seared then served with Bordelaise sauce.	\$33
<u>New York Strip Steak</u> - 12oz. Prime cut strip steak topped with roasted garlic infused bleu cheese and finished with a cabernet balsamic reduction.	\$37
<u>Filet Mignon</u> - An 8 oz. filet broiled and served with bearnaise sauce, onion ring & mushroom cap. ... (also available with a fresh herbal breadcrumb and Gorgonzola cheese topping - add \$2)	\$40

Seafood

<u>Zests of Citrus Encrusted Fillet of Sole</u> - Encrusted with zests of lime, lemon, orange, grapefruit and herbal breadcrumbs.	\$24
<u>Lobster Encrusted Tilapia</u> - Tilapia fillet topped with a pureed Brazilian lobster and herb compound butter baked to a golden brown.	\$25
<u>Creole Crab Cake</u> - Creole style jumbo lump crab cake lightly fried with a sweet corn cream sauce, roasted red pepper coulis & scallion oil.	\$25

Salmon Doree – Salmon encrusted with horseradish and herbal breadcrumb compound butter..... \$26

Pasta

Penne - Served with a vodka cream sauce. \$22

Tortellini Alfredo – Cheese tortellini with a creamy alfredo sauce..... \$25

Vegetarian

Eggplant Parmesan – Stacks of crisp breaded eggplant layered with our fresh marinara sauce and mozzarella cheese accompanied with garlic bread sticks..... \$22

Stuffed Portobella Mushroom– Grilled portobella mushroom stuffed with Israeli couscous and fresh vegetables..... \$24

Combinations

Roast Tenderloin of Beef & Chicken Marsala – Medallions of beef and chicken sautéed with a mushroom and a sweet Marsala wine sauce..... \$31

Filet Mignon & Creole Crab Cake – 5oz filet mignon combined with a creole style jumbo crab cake. \$32

Filet Mignon and Seafood Shish Kebob– 5oz. filet mignon combined with a broiled seafood kebob to include, shrimp, scallops and salmon..... \$38

Roast Tenderloin of Beef & Stuffed Shrimp – Tenderloin and four shrimp stuffed with Maryland crab imperial. \$38

Dessert Selections

Cookies & Cream Ice Cream Sundae	\$3.50
Strawberry Shortcake	\$3.50
Lemon Sorbet with Frosted Grapes	\$3.50
S'mores Chocolate Ice Cream Sundae	\$3.50
Large Cannoli	\$4.00
Warmed Brownie ala Mode	\$4.50
Banana Split – Banana Cake, Ice Cream, Walnuts, Strawberries and Chocolate	\$4.50
Chipwich	\$4.50
Tiramisu	\$5.00
Apple Crisp with Vanilla Ice Cream	\$5.00
Reese's Peanut Butter Cheesecake or Crème Brulee Cheesecake	\$6.00

Really “WOW” your guests with our famous displays:

****THE ULTIMATE CHOCOLATE FOUNTAIN****

*Served with assorted skewered fruit, pretzels, chips, graham crackers,
assorted cookies & marshmallows,
bananas foster, angel food cake, cheesecake & brownie bites
(100-person minimum) \$4.00 per person*

VIENNESE DESSERT TABLE

*an extravagant display of European & continental pastries,
tarts, lush cakes, tortes, mousses & chocolate confections
\$8.00 per person*

Please add 6% tax & 20% Service Charge to prices quoted.

Prices subject to change.

February

2010