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 crab meat 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.

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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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