

Sit Down Dinner

All Dinners Include: salad, choice of potato, fresh vegetables, bread & butter china, silverware, stemware, coffee, decaf and hot tea

Entrees (choose three)

Salmon . . . Broiled with Montreal seasoning, butter and white wine sauce

Baked Cod . . . Baked in the oven with seasoned bread crumbs and fish stock

Baked Stuffed Shrimp . . . Three U/8 shrimps stuffed with crab meat stuffing

Stuffed Filet of Sole . . . Stuffed with crab meat stuffing and topped with sherry Newburg sauce

Grilled Sword Fish . . . With butter white wine sauce or blackened Cajun style

Surf & Turf . . . 6oz Lobster tail and 6oz filet mignon

Prime Rib (Choice 12 oz) . . . Au jus and horse radish sauce

New York Steak (Choice 10 oz) Grilled with herb butter

Filet Mignon . . . Grilled with Cabernet demi glaze or demi mushroom sauce

Roast Rack of Lamb . . . Glazed with mango chutney

Blackened Pork Tenderloin . . . Cajun spices and honey demi glaze

Chicken Francaise . . . Egg batter, butter, white wine, lemon juice and sun dried tomato

Chicken Marsala . . . Demi glaze, Marsala wine and mushrooms

Chicken Cordon Bleu . . . Chicken breast stuffed with ham Swiss and American cheese breaded and topped with supreme sauce

Salads (choose one)

Caesar Salad, Baby Field greens or Spinach Salad

Please add 6.35% tax and 20% gratuity

Buffet Dinner

All Dinners Include: salad, choice of potato, fresh vegetables, bread & butter china, silverware, stemware, coffee, decaf and hot tea

Entrees (choose three plus a pasta dish)

Salmon . . . Broiled with Montreal seasoning, butter, white wine Sauce

Baked Cod . . . Baked in the oven with Seasoned bread crumbs, and fish stock

Stuffed Filet of Sole . . . Stuffed with crabmeat stuffing and topped with sherry Newburg sauce

Pan Seared Scallops . . . U/10 Scallops pan seared with red pepper essence

Grilled Sword Fish . . . With butter white wine sauce or blacken Cajun style

Prime Rib (Choice, carving station). . . Au jus, horse radish sauce

Oven Roast Turkey . . . (Carving Station) Cranberry sauce, stuffing and gravy

Oven Roast Ham . . . (Carving Station) With pineapple salsa

Blackened Pork Tenderloin . . . Cajun style and honey demi glaze

Chicken Francaise . . . Egg batter, butter, white wine, lemon juice, sun dried tomato

Chicken Marsala . . . Demi glaze, Marsala wine and mushrooms

Chicken Cordon Bleu . . . Chicken breast stuffed with ham, Swiss and American Cheese breaded and topped with supreme sauce

Pasta

Meat or vegetable lasagna, tortellini primavera, farfalle, penne ala vodka cream sauce, wild mushroom ravioli, cheese ravioli, pasta with alfredo sauce

Salads (choose one)

Caesar Salad, Baby Field greens or Spinach Salad

Please add 6.35% tax and 20% gratuity

Party Hors D'Oeuvres

Hand passed hot and cold hors d'oeuvres

Spanakopita Spinach . . . Feta cheese, fresh dill, baked in a filo triangle

Scallops Wrapped in Bacon . . . Scallops wrapped in bacon and glazed with mango sauce

Stuffed Mushroom Caps . . . Stuffed with crabmeat stuffing or vegetable stuffing

Chicken Quesadillas . . . Hand passed with guacamole dip

Beef Sate . . . Marinated beef in soy and teriyaki sauce, served on skewer with red and green pepper and pineapple

Mini Egg Rolls . . . Stuffed with vegetables, soy sauce and Chinese spices deep fried and served with sweet and sour sauce

Pigs in a Blanket . . . Mini franks wrapped in a flaky puff pastry

Spicy Chicken Tenders . . . Served with blue cheese for dipping

Assorted Mini Quiche . . . Classic style spinach, mushroom, and cheese

Fried Calamari (served in a chafer dish) . . . With calamata olives, cherry peppers in a white wine butter sauce

Swedish Meatballs . . . Miniature meatballs served in a rich sour cream and brown gravy

Crudités and Dip

A variety of crisp, fresh vegetables served with ranch dressing

International Cheese Display

Imported and domestic cheese with assorted gourmet crackers

Fresh Fruit Display

Watermelon, cantaloupe, honeydew, strawberries, pineapple and grapes displayed and served with raspberry flavored whipped cream