

## Plated Dinner Suggestions

All Dinner Suggestions Include a Starter, Entrée, Potato or Rice, Vegetable and Dessert Selection  
Fresh Rolls and Butter, Coffee, Decaffeinated Coffee and Assortment of Teas

### Starters

(Choice of One)

Corn Chowder

Tortellini Soup

Minestrone Soup

Lobster Bisque \$2.75

Mixed Seasonal Garden Salad with Balsamic Vinaigrette

Pasta with Marinara or Asiago Cream Sauce

Three Cheese Ravioli with Marinara or Asiago Cream Sauce

Seasonal Fresh Fruit Cup

Caesar Salad with Garlic Crouton and Shaved Asiago Cheese

Baby Greens, Candied Pecans, Gorgonzola Cheese, Mandarin oranges Craisins, w/Raspberry

Vinaigrette Dressing

Additional \$1.95 per person

Southwestern Chicken spring roll on Field of Baby Greens w/ chipolata Cream Sauce

Additional \$2.75 per person

Jumbo Shrimp Cocktail w/Spicy Cocktail Sauce & Lemon

Market Price

Baked Clams w/ Casino Butter and Apple Wood Bacon

Additional \$4.75 per person

Grilled Chicken & Mushroom Strudel w/ Boursin Cheese

Additional \$3.85 per person

### Intermezzo Service

For your Dinner Enhancement Choose One of Our Gourmet Sorbets

Lemon or Champagne

\$2.00

Prices are subject to 25% House Charge and 7% State & Local Meals Tax

# Plated Dinner Suggestions

(Continued)

## Entrees

### **Herb Roasted Sirloin of Beef**

Sweet Onion Chutney, Natural Juices

\$34.95

### **Filet Mignon**

Shoe String Onion Rings, Merlot –Thyme Reduction

\$40.95

### **Baked Stuffed Chicken**

Apple-Thyme Stuffing, Calvados Demi Glaze or White /Wine Cream Sauce

\$31.95

### **Roast Prime Rib Au Jus**

Horseradish Sauce

\$38.95

### **Roasted Statler Chicken**

Roasted Garlic and Baby Onions, Sun-Dried Cherry Pan Sauce

\$32.95

### **Sautéed Breast of Chicken**

Choice of Lemon Caper or Wild Mushroom Sauces

\$31.95

### **Grilled Swordfish Steak**

Roasted Onion Sun-Dried Tomato and Caper Relish

Market Price

### **Roasted Salmon**

Oven Roasted or Pan Seared w/Apple Cider Buerre Blanc

\$34.95

### **Baked Stuffed Shrimp**

Seafood Stuffing

Market Price

### **Mushroom Wellington**

Portobello Mushrooms, Spinach, Boursin Cheese, Roasted Red Pepper Coulis Wrapped in Puff Pastry

\$29.95

### **Oven Roasted Free Range ½ Chicken**

w/Wild Rice and Pan Sauce

\$35.95

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# Plated Dinner Suggestions

(Continued)

## Baked New England Scrod

Seasoned Bread Crumbs, Lemon Essence  
\$31.95

### Duet Plate #1

Petite Filet of Beef Tenderloin Madeira sauce w/ Baked Stuffed Shrimp  
\$42.95

### Duet Plate #2

Petite Filet of Beef Tenderloin Madeira Sauce w/ Roasted Salmon and Béarnaise Sauce  
\$39.95

### Duet Plate #3

Petite Filet of Beef Madeira Sauce w/ Crab Cakes and Remoulade Sauce  
\$37.95

## Vegetables

(Please Choose One)

Seasonal Sautéed Julienne Vegetables  
Steamed Asparagus \$2.00 per person  
Honey Maple Glazed Carrots  
Steamed Mixed Vegetables (add \$1.00)  
Green Beans Almandine  
Chef's Vegetables

## Potato, Rice

(Please Choose One)

Northern Wild Rice Medley  
Twice Baked Potatoes with Chives  
Duchess Potatoes  
Baked Potato with Sour Cream  
Au Gratin Potatoes  
Rosemary-Garlic Red Bliss Potatoes

## Dessert Selections

(Please Choose One)

Strawberry Shortcake  
With Whipped Cream

### Deep Dish Apple Pie

Caramel Sauce & Whipped Cream

### N.Y. Cheese Cake

Grand Marnier Scented Strawberry Sauce \$1.50

### Fudge Brownie Ala Mode

### Carrot Cake

Moist Blend of Carrots, Walnuts, Spices and Cream  
Cheese Frosting

### Ice Cream Profiterole

w/ Hot Fudge

### Tiramisu

The Traditional Italian Delight

### Strawberry Romanoff

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## Dinner Buffet Suggestions

Includes Chef's Selections of Rice or Potato, Vegetable, Chef's Dessert Table, Fresh Baked Rolls and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

### Appetizers

Seasonal Sliced Fresh Fruit Display  
Roasted Vegetable Platter with Balsamic-Olive Oil Drizzle & Sliced Batards  
Tortellini Soup  
Fresh Mozzarella & Tomato Platter with Olive Oil & Basil Vinaigrette  
Minestrone Soup  
Lobster Bisque \$2.75

### Salads

Seasonal Mixed Green Salad with Two Dressing Choices  
Caesar Salad with Garlic Croutons and Shredded Asiago Cheese  
Tortellini Pasta Salad

### Entrée Selections

Castle Chicken Cordon Bleu with Prosciutto, Smoked Mozzarella, and White Wine Cream Sauce  
Sautéed Medallions of Chicken with Lemon-Caper Sauce  
Sautéed Breast of Chicken with Portobello Chasseur Sauce  
Sole Roulades with Seafood Stuffing in White Wine Cream Sauce  
Baked Scrod with Focaccia Crust  
Pan Seared Salmon with Spinach and Champagne Sauce  
House-Made Grilled Vegetable Lasagna in a Light Cream Sauce  
Four Cheese Ravioli w/ Marinara Sauce  
Cheese Tortellini with Prosciutto & Peas in an Asiago Cream Sauce  
Roasted Pork Loin with Braised Cabbage and Apple

### Carving Stations

Roasted Sirloin of Beef w/ Three Peppercorn Sauce or Wild Mushroom Sauce or Merlot Demi  
Roasted Breast of Turkey with Turkey Gravy and Cranberry Sauce  
Roasted Pork Loin with White Wine Demi  
Carved Prime Rib Au Jus with Creamy Horseradish Sauce

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One Appetizer, Two Salads, Two Entrées

\$34.95

One Appetizer, Two Salads, Two Entrées & One Carving Station

\$38.95

Two Appetizers, Three Salads, Three Entrées & One Carving Station

\$41.95

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## Hors D'oeuvres Suggestions

All Selections are Priced Per Fifty Pieces

### Hot

Maine Crab Cakes with Dill Aioli	\$ 95.00
Coconut Shrimp with Orange-Horseradish Sauce	\$ 100.00
Oriental Spring Rolls with Spicy Hot Mustard	\$ 85.00
Spinach Spanakopita	\$ 80.00
Roasted Vegetable Tart	\$ 95.00
Wild Mushroom Filo	\$ 80.00
Mini Chicken Cordon Bleu	\$ 75.00
Oriental Pork Dumplings with Soy Dipping Sauce	\$ 75.00
Teriyaki Beef Satay	\$ 95.00
Thai Chicken Satay with Peanut Sauce	\$ 95.00
Chicken with Dijon Mustard in Puff Pastry	\$ 90.00
Bay Scallops Wrapped in Bacon	\$ 115.00
Miniature Beef Wellington	\$ 95.00
Fresh Bruschetta	\$ 75.00
Baby Lamb Chops with Mint Crust	\$ 155.00
Crispy Potato Pancakes with Sour Cream and Applesauce	\$ 80.00
Mini Franks En Croute with Deli Style Mustard	\$ 75.00

### Cold

Jumbo Shrimp Cocktail	\$ 185.00
California Rolls and Tuna Rolls	\$ 90.00
Roasted Vegetable & Boursin Canapé	\$ 95.00
Asparagus with Prosciutto	\$ 95.00
Portobello Mushroom Canapé	\$ 95.00

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## **Display Specialties**

Accompanied by Fresh Fruit & Gourmet Crackers

\$5.50

### **Seasonal Vegetable Crudité**

Roasted Red Pepper & Creamy Herb Dips

\$4.50

### **Cold Seafood Display**

Jumbo Shrimp, Cocktail Crab Claws, Fresh Oysters

Freshly Shucked Clams, Fresh Lemon

Cocktail and Remoulade Sauces

\$17.95

### **Smoked Salmon Display**

Smoked Atlantic Salmon

Chopped Eggs, Diced Bermuda Onions, Capers, Cream Cheese

Pumpernickel Bread

\$11.95

### **Cold Roasted Tenderloin of Beef**

Horseradish Sauce

Rustic Rolls

\$11.95

### **Italian Antipasto Display**

Prosciutto, Genoa Salami, Hot Capicola

Marinated Mozzarella Cheese, Marinated Artichokes

Fire Roasted Red Peppers, Assortment of Mediterranean Olives,

Chilled Roasted Mushrooms, Assortment of Italian Breads

\$10.95

### **Pasta Station**

Tri-Color Cheese Tortellini & Penne Pasta

Choice of Two Sauces:

Marinara Sauce, Garlic-Basil, Alfredo, or Bolognese Sauce

Shredded Parmesan Cheese Mushrooms, Peas, Onions, Prosciutto, Broccoli, Tomato

And Garlic Bread

\$10.95

Add Grilled Chicken or Sweet Sausage \$1.50 per person

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# Carving Station Suggestions

Attended by a Uniformed Chef

## **Steamship Round of Beef**

Creamy Horseradish, Au Jus, Rustic Rolls  
\$500.00 (Serves 100 Guests)

## **Roast Tenderloin of Beef**

Cabernet Sauce & Rustic Rolls  
\$225.00 (Serves Thirty)

## **Herb Roasted Breast of Turkey**

Cranberry Chutney, Turkey Gravy & Rustic Rolls  
\$170.00 (Serves Thirty)

## **Maple Glazed Ham**

Pineapple Glaze & Rustic Rolls  
\$150.00 (Serves Thirty)

## **Roasted Loin of Pork**

Thyme Demi Glaze  
\$215.00 (Serves Fifty)

## **Herb Roasted Sirloin**

Wild Mushroom or Merlot Demi Sauce  
\$ 265.00 (Serves Fifty)

## **Stuffed Chicken Roulades**

Traditional Stuffing, White Wine Cranberry Sauce & Rustic Rolls  
\$ 225.00 (Serves Fifty)

## **Salmon Fillet**

Filled with Spinach and Roasted Red Pepper in Puff Pastry  
Period Buerre Blanc  
\$ 230.00 (Serves Thirty)

## **Roasted Rack of Lamb**

Mint Jelly and Rosemary Pan Sauce  
\$ 75.00 (Serves Five)

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