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
$35.95

Filet Mignon
Shoe String Onion Rings, Merlot –Thyme Reduction
Market Price

Baked Stuffed Chicken
Apple-Thyme Stuffing, Calvados Demi Glaze or White /Wine Cream Sauce
$33.95

Roast Prime Rib Au Jus
Horseradish Sauce
$40.95

Roasted Statler Chicken
Roasted Garlic and Baby Onions, Sun-Dried Cherry Pan Sauce
$33.95

Sautéed Breast of Chicken
Choice of Lemon Caper or Wild Mushroom Sauces
$32.95

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
$36.95

Baked Stuffed Shrimp
Seafood Stuffing
Market Price

Mushroom Wellington
Portobello Mushrooms, Spinach, Boursin Cheese, Roasted Red Pepper Coulis Wrapped in Puff Pastry
$30.95

Oven Roasted Free Range ½ Chicken
w/Wild Rice and Pan Sauce
$36.95

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Plated Dinner Suggestions

(Continued)

Baked New England Scrod
Seasoned Bread Crumbs, Lemon Essence
$33.95

Duet Plate #1
Petite Filet of Beef Tenderloin Madeira sauce w/ Baked Stuffed Shrimp
Market Price

Duet Plate #2
Petite Filet of Beef Tenderloin Madeira Sauce w/Roasted Salmon and Béarnaise Sauce
Market Price

Duet Plate #3
Petite Filet of Beef Madeira Sauce w/ Crab Cakes and Remoulade Sauce
Market Price

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
W/Strawberry's and Whipped Cream

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
Fresh Strawberries and Romanoff Sauce

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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
$35.95
One Appetizer, Two Salads, Two Entrées & One Carving Station
$39.95
Two Appetizers, Three Salads, Three Entrées & One Carving Station
$42.95

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

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

Priced per person

Imported & Domestic Cheese Display

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
Market Price (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
Market Price (Serves Five)

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