

DINNER BANQUET MENU

HORS D'OEUVRES

Cold Selections

Deluxe Cheese & Fruit Display	\$5.25 per person
Crudités Display	\$3.00 per person
Seafood Raw Bar (We will customize to meet individual requests)	Market price
Cheese & Fruit Display w/ Crudités	\$6.95 per person

Hot & Cold Hors D'oeuvres Package

Cheese & Fruit Display with 4 hot Hors D'oeuvres passed butler style
\$9.95 per person

(Choose 4 of the following)

Fried Artichoke Hearts	Wild Mushroom & Truffled Risotto Tart
Mini Crab Cakes with caper & dill aioli	Tomato & Basil Bruschetta on garlic crostini
Vegetable Spring Roll	Pear and Brie in Phyllo
Scallop Wrapped in Bacon	Chicken Satay with Thai dipping sauce
Asian Marinated Beef Satay	

Passed Hors D'oeuvres (per 100 pieces)

Fried Artichoke Hearts, Parmesan cheese, tomato & basil sauce	\$100.00
Wild Mushroom & Truffled Risotto Tart	\$100.00
Mini Crab Cakes with caper & dill aioli	\$120.00
Tomato & Basil Bruschetta on garlic crostini	\$ 90.00
Vegetable Spring Roll	\$100.00
Pear and Brie in Phyllo	\$100.00
Scallop Wrapped in Bacon	\$145.00
Asian Marinated Beef Satay	\$125.00
Chicken Satay with Thai dipping sauce	\$115.00
Shrimp Cocktail	Market Price

All prices are subject to an 18% service charge and 6% sales tax

APPETIZERS

(Choice of one)

Minestrone Soup

Mixed Field Greens with choice of dressing

Caesar Salad

Chicken Vegetable Soup with rice

Seasonal ~ Tomato and Fresh Mozzarella Salad with basil pesto and balsamic reduction

(Available March – September)

ENTRÉES

Vegetarian Risotto with pesto garnish	\$20.00
Chicken Breast Saltimbocca with Marsala demi glace	\$25.00
Breast of Chicken Francaise sautéed with lemon and white wine	\$25.00
Marinated Grilled Chicken Breast with tomato and basil relish and balsamic reduction	\$25.00
Pan Roasted Fillet of Salmon with herb mustard aioli	\$29.00
Crabmeat Stuffed Boston Market Cod with herb butter	\$30.00
Stuffed Gulf Shrimp with drawn butter	\$34.00
14 oz. Angus New York Strip Steak with Marsala and shallot demi glace	\$39.00
8 oz. Filet Mignon with wild mushroom sauce	\$37.00
Roasted Prime Rib of Beef with natural au jus	\$37.00

Vegetables & Starches

(Choice of one vegetable and one starch)

French Beans

Seasonal Medley

Asparagus

Buttered Baby Carrots

Whipped Yukon Gold Potato

Roasted Garlic Smashed Red Potato

Herb Roasted Red Bliss Potato

Rice Pilaf

Desserts

(Choice of one)

Vanilla Ice Cream with chocolate sauce and whipped cream

Carrot Cake

Chocolate Mousse with fresh berries

All Dinner entrees include warm rolls, coffee and tea

Kid's Meals are available for children under 10 years old

All prices are subject to an 18% service charge and 6% sales tax

BUFFET

\$35.00 per person

(Minimum of 50 people)

SALAD

(Choice of one)

Mixed Field Greens with choice of dressing

Caesar Salad

PASTA

(Choice of one)

Penne Pasta with tomato vodka cream sauce

Penne Pasta with marinara sauce

Penne Pasta with Italian sausage and broccoli rabe in a garlic and olive oil sauce

Bow Tie Pasta Primavera in a pesto cream sauce

ENTREES

(Choice of two)

Marinated Grilled Chicken Breast with tomato and basil relish and a balsamic reduction

Chicken Francaise sautéed in lemon and white wine

Crabmeat Stuffed Boston Market Cod with herb butter

Pan Roasted Salmon Fillet with herb mustard aioli

Sliced Angus Roast Beef with wild mushroom sauce

Sliced Roasted Herb Crusted Pork Loin with a brandied shallot and
caramelized apple sauce

Choice of Vegetable

French Beans

Seasonal Medley

Asparagus

Buttered Baby Carrots

Choice of Potato

Whipped Yukon Gold Potato

Herb Roasted Red Bliss Potato

Smashed Red Bliss Potato with roasted garlic

Rice Pilaf

Served with fresh rolls and condiments

All prices are subject to an 18% service charge and 6% sales tax

Dessert

(Choice of one)

- Vanilla Ice Cream with chocolate sauce and whipped cream
- Fresh Baked Cookies
- Carrot Cake

OPTIONAL OFFERINGS

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| Carved Roast Sirloin of Beef | Additional \$7.50 per person |
| Carved Roast Turkey Breast | Additional \$4.00 per person |
| Carved Smoked Black Forest Ham | Additional \$4.50 per person |

BEVERAGE OPTIONS

Full Service Consumption Bar

A tab will be run for all beverages consumed

Open Bar

\$20.00 per person for the first 2 hours
\$4.00 per person for each additional hour

Full Service Cash Bar

Payment of cash will be taken for all beverages consumed and will include tax and service charge.

Pitchers of Soda

\$7.95 per pitcher

Champagne, Mimosa or Belini Station

\$14.95 per bottle of champagne consumed

Punch Bowls

Non-Alcoholic Punch	\$45.00 per bowl
Alcoholic Punch	\$65.00 per bowl

Bartender fees will be charged for groups under 75

All prices are subject to an 18% service charge and 6% sales tax