

Dinner - Guest's Choice of Entrée

SOUP

(Choose one)

Minestrone / Cream of Broccoli / Tomato Cream / / Tortellini /
Potato Leek/ Roasted Red Pepper and Potato / Cream of Asparagus / Cream of Chicken Leek
Crimini Mushroom

SALAD

(Choose one)

Tossed Mixed Greens with Assorted Dressings
Caesar Salad with Creamy Dressing
Greek Salad
Spinach Salad with Bacon and Mushrooms
Boston Bibb Lettuce, Mandarin Oranges & Pine Nuts

ENTRÉE

Please pre-select three entrees for your guests to choose from prior to your function.

Roasted Striploin

served with a madagascar sauce

Chicken Orsini

*A breaded breast of chicken stuffed with
feta cheese, sun-dried tomatoes and pesto*

Herb Crusted ½ Rack of Lamb

Served with mint sauce

Supreme of Chicken

Served with a wild mushroom wine sauce

Broiled Atlantic Salmon

Served with sun-dried tomato butter

Grilled Halibut

Served with lime butter

POTATO

(Choose one)

Parsley Buttered New Potatoes / Chateau Potatoes / Parsley Buttered Parisienne Potatoes
Crispy Parmesan / Oven Roasted / Garlic Croquette Potatoes / Grilled Polenta / Wild Rice
Seasoned Orso / Baked Sweet Potato

VEGETABLE

(Choose two)

Steamed Cauliflower / Gingered Carrots / Seasoned Yellow or Green Beans
Sautéed Zucchini / Asparagus / Fresh Broccoli / Sautéed Snow Peas

Fresh Rolls & Butter

DESSERT

(Choose one)

Cheesecake topped with fresh strawberries / Coupe Romanoff (seasonal) /
Chocolate Mousse / Crème Brulee topped with assorted berries
Peach Melba / Fruit Crepes with warm glaze

Coffee & Tea

\$28.95

Less 5% if guaranteed numbers for entrée choices are given more than 72 hours prior to function.

We reserve the right to substitute any exhausted entrée for a similar principle dish.
This dinner is best suited for functions with a minimum of 25 and a maximum of 150 people.