

Dinner Party Plated

Includes: Garden salad with two dressings set on table, dinner rolls and butter, vegetable du jour, coffee, iced tea and soft drinks

STARTER

Choose 1

International Cheese and Fruit Display ~ Passed or Stationary Hors D'oeuvres

ENTREE please select 4

Chicken Franchise \$33
light lemon butter sauce

Chicken marsala \$33
mushrooms, herbs and a marsala wine
sauce

Chicken pomodoro \$33
tomatoes, basil and garlic sauce

Chicken and shrimp duet \$35
light garlic sauce

Stuffed halibut \$48
crab salsa, cilantro lime cream

Grilled salmon \$44
lemon basil

Prime rib au jus \$55
natural au jus

Filet mignon \$69
cognac mushroom demi glaze

Pork tenderloins \$28
raspberry demi glaze

Vegetarian ratatouille \$28
eggplant, zucchini, mushrooms, green
peppers, tomatoes over pasta

Stuffed portobello \$28
roasted vegetable couscous, lemon
artichoke butter

Lobster ravioli \$42
sherry cream sauce

STARCH

please select total of two and pair with
corresponding entree

Mashed Potatoes, Oven Roasted Red Potatoes, Rice Pilaf, Au Gratin Potatoes, Penne Pasta with Marinara, Alfredo, or Vodka Cream Sauce

DESSERT optional

add \$2.75 per person choose two OR bring your own - \$1.50 per person handling fee

Chocolate Cake, Carrot Cake, Cheesecake, Vanilla Cake

20% service charge and 6% sales tax will be added to final bill.

If your event is being held in our ballroom an additional \$6.00 per person applies for linens, and service rentals.

Final headcount due 1 week prior to event.