

BREAKFAST AND BEGINNINGS

SIMPLE CONTINENTAL

\$4.95 disposable3/\$5.95 china

Jumbo fresh baked muffins and Danish
Scones, Sour cream coffee cake
Regular coffee, decaffe and herbal teas

CONTINENTAL

\$5.95 disposable3/\$7.50 china

Pecan Danish, sour cream coffee cake
Bagels with cream cheese and butter
Jumbo fresh baked muffins
Assortment of Juice
Regular coffee, decaffe and herbal teas

DELUXE CONTINENTAL

\$6.95 disposable3/\$8.95 china

Sliced fresh melons, golden pineapple, grapes,
watermelon and berries
Pecan Danish, sour cream coffee cake
Bagels with cream cheese and butter
Jumbo fresh baked muffins
Assortment of Juice
Regular coffee, decaffeinated coffee and herbal
teas

HEALTHY TOUCH CONTINENTAL

\$8.95 disposable3/\$10.95 china

Sliced fresh melons, golden pineapple, grapes,
watermelon and berries
Pecan Danish, sour cream coffee cake
Bagels with cream cheese and butter
Jumbo fresh baked muffins
Assortment of Yogurt
Hot Oatmeal with brown sugar and milk
Assortment of Juice
Regular coffee, decaffeinated coffee and herbal
teas

BUSINESS CONTINENTAL

\$10.95 disposable3/\$12.95 china

Breakfast Croissant Sandwiches
(ham, Monterey jack cheese, scrambled egg)
Sliced fresh melons, golden pineapple, grapes,
watermelon and berries
Pecan Danish, sour cream coffee cake
Bagels with cream cheese and butter
Jumbo fresh baked muffins
Assortment of Juice
Regular coffee, decaffeinated coffee and herbal
teas

DELUXE HOT BREAKFAST

13.95 disposable/ \$16.95 china

*3 egg omelet's
(Feta, western, cheese)
Potatoes Anna
Bacon and sausage
Pancakes or french toast with syrup
(chocolate, raspberry or banana)
Sliced fresh melons, golden pineapple, grapes,
watermelon and berries
Pecan Danish, sour cream coffee cake
Bagels with cream cheese and butter
Jumbo fresh baked muffins
Assortment of Juice
Regular coffee, decaffe coffee and herbal teas

HOT BUFFET

\$12.95 disposable3/\$15.95 china

Scrambled eggs
Bacon and sausage
Home fried potatoes
Pancakes or french toast with syrup
(chocolate, raspberry or banana)
Sliced fresh melons, golden pineapple, grapes,
watermelon and berries
Pecan Danish, sour cream coffee cake
Bagels with cream cheese and butter
Jumbo fresh baked muffins
Assortment of Juice
Regular coffee, decaffeinated coffee and herbal
teas

BRUNCH BUFFET

\$17.95 disposable3/\$21.95 china

Virginia pit ham or Tom Turkey or Roast Sirloin
Creamed chicken or Grilled Filet or Cacciatore
Quiche Lorraine, roasted pepper and feta
or western omelet
Broiled Potato Anna
Steamed Seasonal Vegetable
Fresh Slice Fruit Arrangement
Spinach and Bacon Salad
Or
Mandarin orange, toasted walnut, romaine
(honey lemon poppy dressing)
French toast garnished with berries
(chocolate, raspberry or banana)
Maple syrup Bagels with cream cheese and butter
Jumbo fresh baked muffins
Assortment of Juice
Regular coffee, decaffeinated coffee and herbal
teas

20% service charge and 8% sales tax
added to all orders

Buffet Luncheon Menu

Simple Deli

Pre-made Wraps and Sandwiches
Pasta Salad or Tossed Garden
Fresh Fruit Salad
Potato Chips
Pickles
Cookies and Brownies
Disposable \$9.95
China Service \$12.95
**add soup du jour \$2.65

A Little Italy

Warm Mozzarella Garlic Bread
Caesar or Garden Salad
Italian Sausage with Peppers and Onions
Traditional/Cheese or Veggie Lasagna
Chicken Italiano
(grilled with marinara sauce and cheese)
Grated Asiago Cheese
Tiramisu
Disposable \$12.95
China Service \$16.95

Summer Grill

Tossed Greens
With mandarin oranges, walnuts,
cranraisins and poppy dressing
Grilled Seasonal Vegetables
Marinated Grilled Boneless Chicken
Penne Alfredo, Marinara or Pesto
Artisan Rolls with Butter
Cookies and Brownies
Disposable \$12.95
China Service \$16.95

Southern Style

Honey Cornbread
Tossed Garden Salad
With ranch and balsamic
Pulled Pork or BBQ Beef
With soft rolls
Southern Fried or Baked Chicken
Maple Roasted Sweet Potatoes
Coleslaw, Potato or Macaroni Salad
Pecan Pie or Peach Crumb Cake
Disposable \$14.95
China Service \$17.95

Pizza and Green

Warm Mozzarella Garlic Bread
Salad Greens with choice of
Tomatoes, cucumbers, jack cheese,
olives, crumbled Bacon, roasted peppers
Ranch, balsamic, poppy dressing
Home made Pizza
(pick two)
Cheese, Meat lovers, Veggie
White, Chicken Wing, Feta Pepper
Chefs Pasta Toss
Pasta, roma tomatoes, artichokes, asiago
Cookies and Brownies
Disposable \$10.95
China Service \$12.95

Traditional Buffet

Tossed Garden Salad or Caesar
Warm rolls and butter
Bowtie Pasta Alfredo
Tenderloin Tips in burgundy sauce
Chicken French, marsala or lemon pepper
Chocolate and Carrot Cake
Disposable \$16.95
China Service \$19.95

South of the Boarder

Romaine Lettuce
Tomatoes, cucumbers, olives, jack
cheese, salsa, jalapeños and guacamole
Refried Beans
Spanish Rice
Slow Roasted Sliced Chicken
Braised Sliced Flank Steak
Sautéed Peppers and Onions
Lemon and Cheese Cake Bars
Disposable \$12.95
China Service \$16.95

Take Me Out to the Ball Game

Peanuts and Popcorn
Potato Salad or Macaroni Salad
Sliced Watermelon
Tomatoes, lettuce, onion and cheese
Ketchup, Mayo, Relish and Mustard
Dill Pickles
Hamburgers, Hot Dogs and Sausage
Rolls
Cookies and Brownies
Disposable \$10.95
China Service \$14.95

TRADITIONAL BUFFET PACKAGE

Package includes uniformed servers, tablecloths, coffee, china and linen, glassware, coffee service all evening, cake cutting, dining room manager to coordinate evening, skirting on all service tables and buffet decorations

Harvest Table

Fresh Finger Fruits • Crudités of Seasonal Vegetables • Sliced Sausages • Imported Mixed Olives
New York State Cheese Display • Gourmet Crackers

Salad (served to each guest)

Choice of:

Tossed Field Greens • Classic Caesar • Mandarin Orange Poppy with Toasted Walnuts
Raspberry Vinaigrette • Balsamic Vinaigrette • Tomato Basil Vinaigrette • Herbed Ranch • Caesar

Bakery Basket

Fresh Baked Herbed Breads and French Dinner Rolls

Poultry Entree

Select one:

Chicken French with Artichokes • Chicken Marsala with Mushrooms • Lemon Pepper Chicken
Escarole • Chicken Saltimbocca • Chicken Sorrentino • Chicken Florentine • Hunter Style Chicken

Pasta Dish

Select one:

Bowtie Pasta Alfredo • Five Cheese Stuffed Ziti • Roasted Vegetable Lasagna • Manicotti with
Marinara Sauce
Tortellini in Vodka Pepper Sauce • Penne with Plum Tomato Sauce • Bowtie Pasta with Pesto
Mediterranean Pasta • Cheese and Potato Gnocchi • Penne Pasta Alfredo

Chef Carving Stations

Select one:

Black Angus Top Round • Cider Basted Pork Loin • Whole Roasted Tom Turkey
Herbed Roasted Prime Rib • Chicken Wellington • Pancetta Wrapped Pork Loin
Filet Mignon • Salmon in Pastry • Beef Wellington

Rice and Potato

Select one:

Wild Rice with Pine nuts • Rice Pilaf • Steamed New Potatoes • Broiled Potatoes Anna (*olive oil, garlic
and onions*) • Scalloped Potato • Stuffed Twice Baked Potato • Fire Roasted Yukon Gold and
Red Skin Potato
Risotto with Herbs and Cheese • Country Whipped Potato • Roasted Garlic Whipped Potato

Vegetable

Select one:

Whipped Butternut Squash • Bourbon Glazed Baby Carrots • Zucchini Carrots and Parsnips in
Dill Butter • Steamed Broccoli Floret's • Steamed Fresh Beans • Roasted Vegetables • Steamed
Asparagus • Sugar Snap Peas with Yellow Peppers

Sweets Table

Miniature Pastries

Cannolis, Cheese Cream Puffs, Chocolate Cream Puffs • Butter Cookies, Petite Fours, Truffle Brownies
Strawberries (*in season*) • Mini Éclairs • Chocolate Dipped Mini Puffs

Gourmet Coffee Station

Per person cost of the above selections:

\$29.95* Black Angus Top Round • Cider Basted Pork Loin • Whole Roasted Tom Turkey
\$30.95* Herbed Roasted Prime Rib • Chicken Wellington • Pancetta Wrapped Pork Tenderloin
\$33.95* Filet Mignon • Salmon in Pastry • Beef Wellington
(*Pasta Becomes a Station with \$33.95 Package*)

*Plus 8. % Sales Tax & 20% Service Charge

SIMPLE RECEPTION PARTY

Harvest Tables

Display of New York State Cheeses
with gourmet crackers and toasted foccacia bread

Fresh Tropical Fruits and Vegetable Display

Spinach Artichoke Dip or Bruschetta
with garlic crustini toast

Select three items to be served Butler Style

Parmesan Artichoke Hearts stuffed with creamy goat cheese	Miniature Crab Cakes ChileConQueso with red pepper aioli	Tortilla trumpets
Spanikopita Spinach and feta in filo shrimp	Chicken & Pineapple Kebobs Chicken, pepper and onion	Miniature Quiche lorraine, spinach,
Hibachi Beef or Chicken With pepper and onion	Crab Stuffed Mushrooms	Sausage in Pastry Kielbasa wrapped in filo
Dilled Cheese Puffs	Chicken Sate	Scallops wrapped in Bacon
Mini Asparagus Quiche	Brie/Pear/Almond MiniatureChickenWellingtons Fillo flower	tender chicken with a mushroom pate, wrapped in pastry

{*Chef Favorites}

50 - 99 \$14.95 per person
100 - 149 \$13.50 per person
150 and up \$11.95 per person
200 and up \$11.50 per person
20 % Service Charge 8% Sales Tax
(price includes linen, set up, clean up)
Bar Package Available

ADD PASTRY AND COFFEE STATION

\$3.25/pp

Pastry and Coffee Station

Black Forest Petite Fours, Profiteroles, Mini Eclairs

Mini Connolis, Petite Fours, Strawberries, Coconut Clusters, Napoleons

Selection of Fancy Cookies

Gourmet Regular * Decafe Coffee*Herbal Teas

GRAZING PARTY

**Carved Whole Roast Tenderloin of Beef and Maple Cured Turkey
with mini rolls, honey mustard and horseradish mayo**

**Pasta Station
Sautéed Cheese Filled Tortellini
Escarole, tomatoes, pesto, asiago cheese, roasted peppers
with marinara**

**Harvest Tables
Display of New York State Cheese=s
with gourmet crackers and toasted foccacia bread
Fresh Tropical Fruits and Vegetable Display**

Select Five:

Parmesan Artichoke Hearts
stuffed with creamy goat cheese

π Miniature Crab Cakes
with red pepper aioli

π Chicken ConQueso
Tortilla trumpets

Spanikopita
spinach and feta in filo

Chicken & Pineapple Kebabs
Chicken, pepper and onion

Miniature Quiche
lorraine, spinach, shrimp

π Hibachi Beef
With pepper and onion

Crab Stuffed Mushrooms
Or Sausage Stuffed Mushrooms

Sausage in Pastry
Kielbasa wrapped in filo

Dilled Cheese Puffs

π Bruschetta

**Scallops wrapped in
Bacon**

π Artichokes French

π Brie/Raspberry/Almond
Filo flower

**π Miniature
Chicken Wellingtons**
tender chicken with a
mushroom pate, wrapped in pastry

{**π Chef=s Favorites**}

**Pastry and Coffee Station
Black Forest Petite Fours. Profiteroles, Mini Eclairs
Mini Connolis, Petite Fours, Strawberries, Coconut Clusters, Napoleons
Selection of Fancy Cookies
Gourmet Regular * Decafe Coffee*Herbal Tea=s**

50 - 99 \$30.00 per person

100 - 149 \$29.00 per person

150 and up \$28.00 per person

200 and up \$27.00 per person

20 % Service Charge 8 % Sales Tax

(price includes linen, set up, clean up and glassware and china)

Bar Package Available

Dinner BBQ's

**DINNER HELD IN REMINGTON LOUNGE OR UNDER TENTED AREA ON TERRACE
LINEN AND SKIRTING ON THEMED BUFFET,
SERVICE STAFF TO SERVE AND CLEAN UP, CHAFING DISHES USED TO KEEP ALL ITEMS
HOT**

Royal Picnic

- 8 oz. New York Strip Steak
- Marinated Herbed Chicken
- Baby Back Ribs
- Steamed Little Neck Clams {*add \$5.00/dz}**
- Roasted Vegetables (zucchini, sweet pepper, asparagus, mushroom, scallion, eggplant)
 - Salt Potatoes or Red Beans and Rice
 - a variety of Pickles (bread & butter, watermelon, Garlic, Artichokes)
- Tossed Garden Greens with Choice of Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed
 - Sliced Fresh Fruit Tray
 - Basket of Buttermilk Biscuits and Cornbread with Sweet Butter
 - Homemade Macadamia and Chocolate Chunk Cookies and Fudge Nut Brownies

Quantity		30-50	50-99	100-199	200-499	500+
Price		24.95	21.95	20.95	19.95	18.95

Back Yard B.B.Q.

- BBQ Honey Grilled Chicken (+add 1.00/pp boneless)
 - Baby Back Ribs or Shredded BBQ Pork with Rolls
- Salt Potatoes or Dirty Rice
 - Corn on the Cobb with Creamy Butter
 - Molasses Baked Red and White Beans
- Tossed Garden Greens with Choice of Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed
 - Country Style Cole Slaw or Macaroni Salads
 - Basket of Buttermilk Biscuits and Cornbread with Sweet Butter
 - Homemade Macadamia and Chocolate Chunk Cookies and Fudge Nut Brownies

Quantity		30-50	50-99	100-199	200-499	500+
Price		19.95	16.95	14.95	13.95	12.95

Family-style Favorite

- Zwiegles Red and White Hots
 - Quarter-Pound hamburger
 - Italian Sausage with peppers and onions
 - Boneless Grilled Chicken Filet {+add1.50/pp}
 - Lettuce/Tomatoes/Onion/Sweet and Garlic Pickles

Quantity		30-50	50-99	100-199	200-499	500+
Price		15.00	12.95	11.95	10.95	9.95

- Ketchup/Mustard/Mayonnaise/Relish/Hot Sauces
 - Natural Potato Chips and Pretzels
- Homemade Macadamia and Chocolate Chunk Cookies and Fudge Nut Brownies

Select three:

- Tossed Garden Greens with Choice of Dressing
- Home style Potato Salad
- Macaroni Salad
- Sassy Three Bean Salad
- Sliced Fresh Fruit

• Baked Molasses Beans

• Pasta Salad • Country

Coleslaw

8 % Sales Tax & 20% Service Charge are added to all orders.

Price includes high-grade disposable plates, forks and napkins. Linen for buffet also included.

Boxed Meals

Traditional Sandwiches

Served on a fresh baked roll, with chips, two cookies, piece of whole fruit and kosher dill pickle spear.

- Virginia Ham
- Turkey Breast
- Roast Beef
- Tuna Salad
- Chicken Salad
- Roasted Pepper and Mozzarella

Per person price of above selection: \$7.95*

Deluxe Sandwiches

Served with a cold deli salad, a tossed garden salad with dressing, fresh fruit wedges, salted cashews, homemade chocolate chip and macadamia nut cookies and a selection of one side dish listed below.

- Virginia Ham
- Turkey Breast
- Roast Beef
- Tuna Salad
- Chicken Salad
- Roasted Pepper and Mozzarella

Select one side dish:

Fresh Fruit Salad • Fat Free Pasta Salad • Traditional Macaroni Salad • Marti Gras Cole Slaw
Orzo Tomato Basil Salad • Cous Cous

Per person price of above selection: \$8.95*

Roll ups

Served with a cold deli salad, a tossed garden salad with dressing, fresh fruit wedges, salted cashews, homemade chocolate chip and macadamia nut cookies and a selection of one side dish listed below

- Turkey
- Turkey B.L.T.
- Roasted Vegetable with Hummus
- Grilled Chicken Pita
- Tuna Salad Pita

Select one side dish:

Fresh Fruit Salad • Fat Free Pasta Salad • Traditional Macaroni Salad • Marti Gras Cole Slaw
Orzo Tomato Basil Salad • Cous Cous

Per person price of above selection: \$9.95*

*Plus 8.% Sales Tax & \$10.00 delivery charge
Free delivery for orders of 20 or more.

DELI BUFFET

Pre made Deli Sandwiches and Low Carb Wraps

- Virginia Ham • Roast Beef • Turkey Breast
- Genoa Salami • Tuna Salad • Chicken Salad • Roasted Vegetable Wraps
- Cheese (American, Swiss, Provolone)

Relishes

- Lettuce • Tomato • Dill Pickle
- Mayonnaise • Dijon Mustard

- Potato Chips or Pretzels

select three:

- Traditional Macaroni Salad • Fresh Fruit Salad
- Tossed Garden Greens • Caesar Salad • Fat Free Pasta Salad
- Marti Gras Cole Slaw • Orzo Pasta Salad
- Red Skin Potato Salad • Oil and Vinegar Potato Salad with Asparagus

Assortment of Cookies and Fudge Nut Brownies

Per person cost of the above buffet

Disposable Service : \$9.95*

China and Linen Service : \$14.95

***ADD HOMEMADE SOUP \$2.95/PP

A minimum of 20 orders are required
for Deli Buffet and Gourmet Salad Drop-off Catering.
*Plus 8.% Sales Tax & \$10.00 Service Charge

ULTIMATE WEDDING RECEPTION PACKAGE

Parking Lot Attendants

5 hour open bar

Top Shelf Liquor, imported and domestic beer, cabernet and chardonnay

Imported and Domestic Cheese Display
Served with Artisan Breads and Gourmet Crackers

Fresh Sliced Seasonal Fruits and Berries

Garden Vegetable Crudités'
With Herbed Dip

Butlered Hors d'oeuvres
Select 6

Scallop in bacon
Bruchetta
Mini stuffed potato's
Asparagus in Filo
Sausage in Pastry
Coconut Shrimp with
mango salsa
Endive Leaf with Lobster Salad

Clams casino
Jumbo shrimp with
Citrus cocktail sauce
Mediterranean flat bread pizza
Miniature crab cakes
Spinach and Artichoke Dip
Goats Cheese and
Red Pepper Crustini

Chicken Satay
Baked Brie with Raspberries
Fresh Spring Rolls
Steamed Dim Sum Dumplings with
scallion soy sauce
Brie and Mango Quesadillas
Spanikopita
Hibachi Chicken or Beef

Plated Dinner Menu

Champagne Toast
Served in a fluted glass, garnished with fresh berries

Appetizers (your choice of one)

Wild Mushroom and Sherry Soup
(served with a puff pastry top)
Lobster Bisque with flaked lobster tail
Seafood Martini
(shrimp, crab and lobster tossed with key lime mustard)
Porcini Mushroom Stuffed Ravioli
(plum tomato sauce, pesto or vodka pepper sauce)
Fresh Mozzarella Tower
(vine-ripe tomato, grilled vegetables with a basil vinaigrette)

Warm European Rolls
Pesto Bread and Focaccia Bread

Salad Selection

Classic Caesar
Tossed Crisp Romaine with Creamy Caesar Dressing
Garlic Crouton and Grated Parmesan Cheese

Hydroponics' Field Greens
Mixed Seasonal Baby Lettuces, pears, walnuts and goat cheese

Mandarin Orange Salad
Mixed romaine and radicchio lettuce, with mandarin oranges, toasted walnuts
Served with a honey lemon poppy dressing

Endive, Mesclun and Frisee' Salad
With feta cheese, walnuts, maple cured bacon
Served with a red onion balsamic vinaigrette

Intermezzo

Fruit Sorbet with Champagne Splash

Dinner Wine Service

Chardonnay and Cabernet

Entrée Selections (your choice of two)

Asian Spiced-Marinaded Salmon
With wasabi mashed potatoes and stir-fry vegetables
Soy-Ginger Beurre Blanc

Pan Seared Fillet of Red Snapper
With yellow roasted peppers and tomato ragout

Peppercorn Medallion of Beef and Grilled Salmon
With truffle-mashed potatoes, bourbon glazed carrots
Served with a wild mushroom sauce

New York Strip Loin
With lobster mashed potatoes, grilled Portobello mushrooms and onion
Steamed asparagus and carrot
Served with a balsamic reduction sauce

The Hill Trio
Medallion of tenderloin, veal scaloppini and jumbo shrimp
With asiago risotto and sautéed baby spinach
Served with a Marcela wine sauce

8 oz Grilled Filet
With garlic roasted whipped potato and mixed root vegetables
Served with a burgundy demi glaze

Surf and Turf
4 oz filet with your choice of shrimp, lobster tail or scallops
With mashed sweet potato and roasted baby beets

Gourmet Coffee Station
Dark roast regular and decaffe coffee
Herbal Teas
Flavored Syrups, whipped cream and chocolate stir sticks
Lavish Viennese Pastry Table
Miniature éclairs, cream puffs, perfiteroles, tiramisu, triple fudge brownies,
Butter cookies and fruit tarts

Cordial Station
Serving after dinner cordials and port wines

\$100.00/pp

Inclusive of 20% service charge and 8% New York Sales Tax

Bruschetta	Chicken Quesadilla	Spring Rolls
50 \$70.00	Cornucopia	With dipping sauce
100 \$100.00	50 \$70.00	50 \$75.00
	100 \$120.00	100 \$130.00
Shrimp Wrapped in Prosciutto	Crab Stuffed Mushroom Caps	Fruit Kebobs
50 \$112.50	50 \$70.00	50 \$70.00
100 \$195.00	100 \$120.00	100 \$120.00
Hibachi Beef with peppers/onion/cheese	Coconut Shrimp With mango salsa	Large Shrimp With citrus cocktail sauce
50 \$70.00	50 \$120.00	\$1.95/shrimp
100 \$130.00	100 \$210.00	
Shrimp Salad in Mini Puff Shells	Sausage Stuffed Mushrooms	Harvest Table Cheeses, Fruit and Vegetable with Herb Dip and Gourmet Crackers
50 \$70.00	50 \$70.00	50 \$260.00
100 \$120.00	100 \$120.00	100 \$500.00
Miniature Crab Cakes with red pepper aioli	Curried Chicken Salad in Mini Puff Shells	Cheese Board with Gourmet Crackers
50 \$100	50 \$70.00	50 \$175.00
100 \$175.00	100 \$120.00	100 \$275.00
Mini Chicken Kebobs	Scallops in Bacon	Mini Quiche Spinach and Cheese Asparagus/Lorraine Sundried Tomato
50 \$70.00	50 \$110.00	50 \$60.00
100 \$130.00	100 \$200.00	100 \$100.00
Artichokes French	Hot Dilled Cheese Puffs	Goat Cheese on a crustini with roasted peppers
50 \$60.00	50 \$70.00	50 \$60.00
100 \$110.00	100 \$120.00	100 \$100.00
Spanikopita	Shrimp and Summer Sausage on a crustini with herbed spread	ADDITIONAL ITEMS AVAILABLE
50 \$70.00	50 \$110.00	
100 \$120.00	100 \$200.00	
Cajun Shrimp Kebob	Chicken Satay	THIS PRICE LIST IS FOR ADDING HAND PASSED HORS D'OEUVRES TO FULL SERVICE MEALS
50 \$110.00	50 \$70.00	
100 \$220.00	100 \$120.00	
Spinach and Artichoke Dip With tortilla chips	Tempura Shrimp With plum sauce	
50 \$70.00	50 \$120.00	
100 \$120.00	100 \$210.00	
Brie with Pear and Almonds in Filo	Flat Bread with Roast Veggie and Tomato	
50 \$70.00	50 \$70.00	
100 \$120.00	100 \$130.00	

Rev 1/30/04

<p style="text-align: center;">Served Dinners Poultry Entree's</p>

**Dinners include
Garden Salad or Traditional Caesar or Mandarin Orange Walnut Salad
Fresh baked breads and rolls
Your Choice of Side Items
Coffee and tea service**

Mediterranean Chicken	\$23.00
Chicken breast stuffed with feta cheese, pine nuts, spinach, roasted red peppers and seasoned rice.	
Chicken Marsala	\$22.00
Boneless chicken medallions, sautéed with sliced mushrooms and shallots, finished with a marsala wine sauce.	
Chicken French	\$22.00
Chicken breast dipped in egg batter, sautéed with artichokes, lemon, white wine and chicken stock.	
Chicken Sorrentino	\$23.00
Boneless Chicken breast, layered with eggplant cutlet, plum tomato And mozzarella	
Chicken Wellington	\$25.00
Chicken breast seasoned and seared, wrapped in flaky pastry with a mushroom pate. Served with a lite hunter wine sauce.	
Pecan Chicken	\$22.00
Chicken filet encrusted with finely chopped pecans served with a grand marnier demi glace	
Crispy Boneless Breast of Duck	\$25.00
served with caramelized apples, finished with a orange flavored demi glace and cherries	
Chicken Forestier	\$22.00
Chicken breast sautéed with a roasted wild mushroom cognac sauce.	
Chicken Fromage'	\$22.00
Chicken breast, stuffed with brie, cranberries and nuts, served with A white wine beurre blanc sauce	

20% service charge and 8 % sales tax added to all events

<p style="text-align: center;">Served Dinner Meat Entree's</p>

**Dinners include
Garden Salad or Traditional Caesar or Mandarin Orange Walnut Salad
Fresh baked breads and rolls
Your Choice of Side Items
Coffee and tea service**

Grilled 8oz Filet Mignons served with a compound herbed butter	\$27.00
Beef Wellington Medallion of tenderloin, seasoned and seared, wrapped in flaky pastry with a mushroom pate. Finished with madeira demi glace.	\$25.00
Chateaubriand Whole herbed rubbed filet, sliced and served with a wild mushroom sauce	\$25.00
Grilled Black Angus New York Strip Steak Seasoned to perfection, served with Sautéed button mushrooms and onions.	\$22.00
Prime Rib of Beef au jus With whipped red skin potatoes	\$23.00
Surf and Turf 4oz beef tenderloin filet with your choice of shrimp, lobster tail or scallops	\$33.00
Grilled Pancetta Wrapped Pork Tenderloin served with a Marsala wine sauce	\$26.00
Sliced London Broil Broiled and seasoned, sliced and served with a mushroom hunter sauce	\$22.00
Mixed Grill Petite tenderloin filet ,shrimp Alexander and grilled chicken filet	\$30.00
Filet of Beef Au Poivre Peppercorn encrusted filet, pan seared, finished with a brandied cream sauce	\$26.00
Pecan Encrusted Veal Chop Tender bone in veal chop covered with chopped pecans, baked and Served with a apple demi glaze	\$28.00

20% service charge and 8% sales tax added to all events

<p style="text-align: center;">Served Dinner Seafood Entree's</p>
--

**Dinners include
Garden Salad or Traditional Caesar or Mandarin Orange Walnut Salad
Fresh baked breads and rolls
Your Choice of Side Items
Coffee and tea service**

Stuffed Jumbo Shrimp	\$24.00
Three jumbo shrimp, butterflied and stuffed with a crabmeat stuffing finished with lemon, white wine and butter	
Pan Seared Sea Scallops Provencal	\$24.00
Large sea scallops sautéed with tomatoes, garlic, butter and white wine served in a lite cream sauce, finished with a balsamic reduction.	
Shrimp Alexander	\$24.00
Three large shrimp, butterflied and stuffed with a mixture of spinach, feta cheese, shallots, wrapped in prosciutto and broiled in lemon butter.	
Asian Spiced-Marinaded Salmon	\$24.00
With soy-ginger beurre blanc	
Pan Seared Fillet of Red Snapper	\$25.00
With yellow peppers and tomato ragout	
Pancetta Wrapped Sea Scallops	\$27.00
Large diver scallops, wrapped in pancetta, seared and served over wilted Spinach with a splash of honey mustard reduction	
Lobster Stuffed Ravioli	\$23.00
Six large ravioli stuffed with mixture of lobster and seasonings served with vodka pepper sauce	
Grilled Chilean Sea Bass	\$27.00
7oz filet, lime garlic marinade, seared and served with a caramelized scallion ginger sauce	
Crab Stuffed Filet of Sole	\$22.00
Tender crab filled stuffing, with a lemon butter sauce	

20% service charge and 8 % sales tax added to all events