

Served Meals

The following served meals are inclusive of house linen for guest seating, house china, glassware, flatware and wait staff. The following menus are designed for groups of 20 guests or more with a two hour service period. All meals include your choice of salad, chef choice of appropriate side dishes, your choice of dessert, cold beverages and dinner rolls. Gourmet coffee and tea are available to enhance your meal for \$1.69 per person and will be served with dessert.

Choice of Salad

Mixed Lettuce with Seasonal Garden Vegetables

Traditional Caesar Salad

Spinach with Sun-Dried Cranberries, Feta Cheese, Toasted Almonds and Maple Dijon Vinaigrette

Iceberg Wedges with Blue Cheese Dressing

Chef's Selection of two Appropriate Accompaniments

Choice of Dessert

Cheesecake with Fresh Strawberries

Lemon Cream Layer Cake

Chocolate Layer Cake

French Apple Tart with Caramel Sauce and Whipped Cream

White Chocolate Mousse in a Wine Glass garnished with Fresh Berries and a Pirouette Cookie

Angel Food Cake with Strawberries and Whipped Cream

Assorted Mini Pastries to include Chocolate Eclairs, Napoleon, Cannoli and Cream Puffs

Entrée Choice

	Market Price
Petit Fillet of Beef with Cabernet Reduction and a Maine Lobster Tail with Drawn Butter	\$27.49
Tournados of Beef with Caramelized Onion & Port Wine Glaze	\$21.99
Panko and Herb Crusted Tilapia with Lemon, Capers, White Wine and Sun-Dried Tomatoes	\$22.99
Sesame Crusted Tuna over Sautéed Spinach with Sesame Ginger Vinaigrette	\$23.49
Pan Roasted Filet of Salmon with Soy-Ginger Match Stick Vegetables	\$19.99
Pecan Crusted Breast of Chicken with Crumbled Blue Cheese and Drizzled Honey	\$20.49
Cinnamon Spiced Pork Medallions with Brandied Apples	\$19.49
Sauteed Breast of Chicken with Crimini Mushrooms in a Marsala Sauce	\$19.49
Vegetable Napoleon	\$19.49
Roasted Portabella Mushroom with Spinach, Feta Cheese and Balsamic Syrup	\$19.49
Penne Pasta with Pink Vodka Sauce, Spinach and Mushrooms	\$19.49

