

Plated Dinner Menu

Hors d'oeuvres

*Garden Fresh Vegetable Crudite with Dip
Imported Cheese Display with Assorted Crackers and Fresh Fruit Garnish
Bruschetta Display- House Made Bruschetta served with Crostini*

Premier Course

Chef's Selection of Soup
(Additional Soups available for an Additional Charge)

Second Course

(Select One)

Fresh Garden Salad

Romaine, Tomato, Cucumber and Shaved Carrot and Croutons with Choice of Dressing

Caesar Salad

Crisp Romaine, Shredded Locatelli Cheese, Croutons & Homemade Caesar Dressing

Classic Iceberg Wedge

Topped with Crumbled Bacon Bits, Sweet Red Onion, Bleu Cheese Crumbles & Creamy Blue Cheese Dressing

Cheese Tortellini in Tomato Basil Cream Sauce

Caprese Salad (+\$1.50 per guest)

Sliced Tomatoes & Fresh Mozzarella Cheese with Fresh Basil and Olive Oil

Entrée Selections

(Choose Two Selections for your Guests to Pre-Select. Vegetarian Dishes Can be made upon Request)

Chicken Marsala

Boneless Breast Sauteed with Fresh Mushrooms in a Sweet Marsala Wine Sauce
\$29.95

Stuffed Breast of Capon

Boneless Breast Stuffed with Cornbread Stuffing & topped with Sauce Supreme
\$29.95

Chicken Picatta

Boneless Breast Sauteed in a Lemon Butter Sauce with Capers & Garlic
\$29.95

Chicken Bella Vita

Chicken Breast topped with Spinach, Roasted Red Peppers & Mozzarella Cheese

\$31.95

Chicken Kennett

Stuffed with a Blend of Shitake and Oyster Mushrooms and Risotto, served in a Sherry Wine Sauce

\$29.95

Roast Sliced NY Strip of Beef

With Sherry Mushroom Sauce

\$34.95

Roast Sliced Tenderloin of Beef

With Brandy Peppercorn Sauce

\$35.95

Prime Rib of Beef au jus

With Horseradish Cream

\$36.95

Filet Mignon

With Mushroom Cap in Barolo Sauce

\$39.95

Baked Stuffed Shrimp

With Crab Imperial

\$35.95

Baked Stuffed Flounder

With Crab Imperial

\$33.95

Poached Salmon Filet

With White Wine, Garlic, and Lemon Sauce

\$32.95

Salmon Mediterranean

Salmon Filet topped with a delicate sauce of Capers & Roasted Red Peppers

\$32.95

Grilled Veal Chop

Topped with Madeira Demi Glace

\$39.95

Jumbo Lump Crab Cakes de Vita
Made Fresh with our House Blend of Spices
\$35.95

Shrimp & Scallops Scampi
Served over Risotto
\$34.95

Vegetable / Starch
(Select Two)

- *Rice Pilaf*
- *Stuffed Duchess Potato*
- *Oven Roasted Idaho Wedges*
- *Fresh Sautéed Vegetable Medley*
- *Sautéed Broccoli*
- *Parsley Red Bliss Potatoes*
- *Whole Green Beans Almondine*

Rolls and Butter will be Served to Accompany your Meal

Dessert Course
(Select One)

- *New York Style Cheesecake*
- *Tiramisu*
- *German Chocolate Cake*
- *Red Velvet Cake*
- *Lemon Meringue Pie*
- *Caramel Apple Pie*
- *Triple Chocolate Layer Cake*

Beverages

Fresh Brewed Coffee, Decaffeinated, Tea & Fresh Brewed Iced Tea
Unlimited Soda available for additional \$2 per guest

Bar Services Available for Additional Cost

Also Available Upon Request:
Deluxe Hors d'oeuvre Packages (Including Butlered)
Carving Stations
Action Stations
Enhancements
Beautifully Designed Floral Centerpieces
Viennese Sweet Table
Ice Carvings
(Additional Offerings Available upon Request)

Pricing is Inclusive of 20% Gratuity