

# *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 Sauteed Vegetable Medley
- Sauteed 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 Mirangue 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**