

Plated Menu



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*Includes your choice of Soup or Salad and Vegetable with Potato, Rice, or Pasta.
Fresh Baked Rolls and Butter. Coffee Service.
Private Banquet Room, Linen/Skirting, and Centerpieces.*

Sautéed Chicken Breast \$21

*Breast of Chicken served with your choice of Sauce: Champagne, Forest Mushroom,
Dijonnaise, Roasted Red Bell Pepper, Basil Cream, or Apricot Brandy.*

London Broil with Hunter Sauce \$26

Chicken Wellington \$23

*Chicken Breast with Spinach, Shallot & Mushroom Duxelle, wrapped in a
Puff Pastry, and served with a Garlic Cream Sauce.*

Homemade Baked Lasagna \$21

*Layers of Noodles, with Mozzarella, Meat Sauce and Marinara
with Homemade Garlic Bread.*

Grilled Salmon \$25

*Grilled Salmon Fillet with an Herbed Breadcrumb Crust and
served on a White Wine Lemon Butter Sauce.*

Crabmeat Stuffed Sole \$25.00

Sole Fillet stuffed with Crabmeat and served on a Newberg Sauce.

Filet Mignon \$35

*Filet broiled and served with your choice of Sauce: Bartlett Jus,
Port Wine Shallot, Balsamic or Peppercorn Demi Glace.*

New York Strip Steak with Crispy Fried Onions \$27

Chicken Cordon Bleu \$24

Breast of Chicken stuffed with Smoked Ham and Swiss Cheese served on a Bechamel Sauce.

Roasted Pork Loin \$24

Sliced Pork Loin served with your choice of Sauce: Roasted Red Bell Pepper, Forest Mushroom or Natural Gravy.

Roasted Pork Loin Florentine \$25

Sliced Pork Loin stuffed with Fresh Spinach and Shallots. Served with Natural Gravy.

Roast Prime Rib of Beef \$27

Certified Angus Beef served with your choice of Sauce: Au Bartlett Jus, Rosemary or Peppercorn Demi Glace.

Petit Filet and Chicken Breast Duet \$29

Filet served with Balsamic Demi Glace and Chicken Breast served with Champagne Sauce.



Tax and 18% Service Charge Additional.

Accompaniments

Soups

Cream of Tomato Basil
Potato Leek
Beef Barley
Cream of Chicken & Wild Rice
Minestrone
Cream of Artichoke
Cream of Broccoli
Many more.

Salad

Bartlett Spring Mix
Tossed Garden Salad
Traditional Caesar
Spinach Salad
Signature Asian Crunch Salad
w/Sesame Vinaigrette-\$1.50 additional

Dressings

Raspberry or Balsamic Vinaigrette
Creamy Peppercorn or Garlic
Honey Dijon, Warm Bacon
Ranch, 1000, French, Bleu Cheese, Italian

Fresh Vegetables

Brandied Baby Carrots
Broccoli and Cauliflower
Green Bean Almandine
Julienne Carrots and Zucchini
Seasonal Medley

Starches

Garlic & Herb Roasted Potato
Sour Cream & Chive Mashed Potato
White & Wild Rice Pilaf
Rice Pilaf with Vegetable Confetti
Parslied Red Potatoes

Enhancements

Fresh Fruit Punch with Fruit Confetti... \$40.00

Mimosa Punch... \$55.00

Pop Station... \$6 per Pitcher

Bottled Wine... \$16.00

Pinot Grigio, Chardonnay, White Zinfandel, Merlot, or Cabernet Sauvignon

Platter of Roast Beef, Stuffed Chicken, Kielbasa \$4.95 or Penne Pasta \$3.95
Served Family Style

Sweet Tooth Table... \$6.95 w/Fresh Fruit... \$8.25

Chocolate Fountain w/Fresh Fruit... \$7.95

(Minimum of 50)

Set-up fee for Client Pastries... \$30.00 Served Client Cake \$20.00

**Tax & 18% Service Charge Additional*