# Plated Dinner

#### Salad Course

Choose one:

Tossed Salad, Caesar Salad, Spinach Salad, Greek Salad, Apple Walnut Blue Cheese,

Entrée Selections served with chef's accompaniments Choose three:

### Slow roasted Prime Rib of Beef

With fresh herbs and au jus \$ 24.95

## Chicken Cordon Bleu

Lightly breaded chicken stuffed with ham, swiss cheese, with a light dijon cream \$ 18.95

## Chicken Parmesan

Lightly breaded chicken breast, finished with homemade sauce and mozzarella cheese \$ 19.95

# Stuffed Chicken Breast

Traditional stuffed chicken breast with homemade stuffing and gravy \$ 18.95

# Chicken Francaise

Pan fried scaloppini, served with sautéed mushrooms in a white wine lemon butter sauce \$ 17.95

# New York Strip Steak

Choice NY Strip, grilled and topped with garlie maitre d butter \$23.95

# Eggplant Parmesan

Layers of eggplant & marinara, topped with mozzarella cheese \$ 16.95

# Stuffed Salmon

Stuffed Atlantic Salmon, filled with our crabmeat stuffing, with a fresh dill cream \$19.95

# Plated Pinners (continued)

### Stuffed Sole

Seafood stuffing wrapped in a fresh Sole filet, finished with a white wine butter sauce \$ 18.95

### Broiled Haddock

Fresh Haddock, broiled to perfection with herbs and spices \$ 17.95

## Stuffed Pork Chops

Stuffed center cut Pork Chop with chef's accompaniments \$18.95

### Pasta Primavera

Penne pasta tosses with olive oil and garlie, with fresh seasonal vegetables \$16.95

### Penne with Chicken & Broccoli

Sautéed broccoli and grilled chicken over penne, in an olive oil garlie sauce \$ 17.95

### Chicken Marsala

Sautéed sundried tomatoes, portabella mushrooms & basil in a marsala wine sauce \$ 18.95

#### Dessert

To be discussed per individual event.

Also included:

# Rolls and Butter Coffee and Tea

Entrée orders must be provided in advance of the event.

All prices are subject to change.

Tax, gratuity and 5 % service charge will be added to the above prices.

Prices based on a minimum of 30 guests and 4 hour use of room.

Thank you for choosing Brunswick Greens!