**Plated Dinner Selections**

*All Entrees include choice of one Appetizer* ***or*** *one Salad*

*Chef’s Choice of Starch and Vegetable, Dinner Rolls & Butter*

 *Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Dessert*

**Appetizers**

Fresh Fruit Medley

Vine Ripened Tomato, Mozzarella and Basil Bruschetta

Tomato Basil Soup

Chicken Noodle Soup

Fried Cheese Ravioli

Mushroom Ravioli in a Tomato Vodka Cream Sauce

Shrimp Cocktail with Cocktail Sauce, Market Price

Crab Cake with a Chili Remoulade

**Salads**

Tossed Garden Salad with your choice of two Dressings

Caesar Salad with Garlic Croutons and shaved Parmesan Cheese

Vine Ripened Tomatoes with Sweet Red Onions and Oregano

Iceberg Wedge with Crumbled Bacon, Tomatoes and Blue Cheese

Field Greens with Blue Cheese, Pear & Candid Walnuts with a Honey Balsamic Vinaigrette

Roma Tomato, Basil, Cucumber and Mozzarella Salad with Balsamic Reduction

**Choice of Two Entrees**

Roast Sirloin of Beef with a Peppercorn Demi-Glace $42.50

12 oz. Roast Prime Rib of Beef with Horseradish and Rosemary Au Jus $45.00

Slow Roasted Tenderloin of Beef with Bearnaise and Madeira Sauces $51.00

Chicken Marsala Served with Mushrooms in a Classic Marsala Wine Sauce $33.00

Breast of Chicken Stuffed with Apples and Cranberries in a Cider Cream Sauce $33.00

Chicken Francaise $33.00

Prosciutto and Chive Encrusted Chicken $35.50

Spinach Ravioli with Roasted Garlic in a Tomato Cream Sauce $29.50

Vegetable Napoleon served over Rice Pilaf with a Balsamic Drizzle $31.00

Roasted Vegetables Over a Bed of Mushroom Risotto $29.50

Roast Turkey with Herb Dressing, Natural Gravy and Cranberry Chutney $32.00

Roast Pork Loin with Rosemary and Garlic Demi-Glace $35.50

Baked Salmon Finished with a Lemon Buerre Blanc $38.00

Broiled Haddock Herb Crusted in Lemon Butter $35.50

**Add $3.00 per person for each additional entrée**

**All Prices are subject to 22% Taxable Service Charge and 6% PA Sales Tax**