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![hni3fiqz[1]]() **A STATE ROOM BANQUET ![hni3fiqz[1]]()**

**DINNER**

Dinner selection includes a choice of Appetizer, Salad, Entrée, Chef’s Choice of Accompaniments, a State Room Bread

Basket, a choice of Dessert, Fresh Brewed Coffee and a Variety of Hot Teas.

**Appetizer**

***(Select One)***

Chef’s Seasonal Soup Selection ![hni3fiqz[1]]() Fresh Fruit in Grand Marnier ![hni3fiqz[1]]() Tomato Basil Penne Pasta

**Salad**

***(Select One)***

State Room Salad

*Exotic mixed greens, grape tomatoes, sliced cucumber, shredded carrot, black olives, and topped with fresh homemade croutons*

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Classic Caesar Salad

*Romaine lettuce with Caesar dressing topped with Parmesan cheese and fresh homemade croutons*

**Entrées**

***(Select Two)***

Slow Roasted Prime Rib of Beef with Cabernet au Jus, complimented by a Horseradish Cream

![hni3fiqz[1]]()

Baked Boneless Breast of Chicken with Cranberry Sage Stuffing in a Rich Demi Glace

![hni3fiqz[1]]()

Fresh Filet of Sole Roulade with a Shrimp & Crabmeat dressing in a Light Champagne Sauce

![hni3fiqz[1]]()

Sliced Roast Tenderloin of Beef with Sauce Béarnaise

![hni3fiqz[1]]()

Grilled Filet Mignon served atop Mushroom Burgundy Bordelaise

![hni3fiqz[1]]()

Baked Jumbo Stuffed Shrimp with Lemon Beurre Blanc

![hni3fiqz[1]]()

Medallions of Chicken Francaise in White Wine and Fresh Lemon Volute

![hni3fiqz[1]]()

Petite Filet & Baked Jumbo Stuffed Shrimp Duet

![hni3fiqz[1]]()

Steak & Cake: Grilled Sirloin Steak & Maryland Crab Cake Duet

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Pasta Primavera with Farfalle and Fresh Vegetable Medley in a Light Cream Sauce

![hni3fiqz[1]]()

Honey Glazed Pork Chops with Apple Cornbread Stuffing

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Cheese Tortellini in a Vodka a la Crème Sauce

![hni3fiqz[1]]()

Eggplant Roulade with Fresh Marinara Sauce

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Lemon Basil Fettuccine with Smoked Chicken

![hni3fiqz[1]]()

Shrimp Pasta Fra diavlo on a bed of Linguine in a Tangy Garlic Marinara

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Twin Maryland Crab Cakes served on a bed of Exotic Mixed Greens topped with Balsamic Vinaigrette

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Grilled Sirloin Steak topped with Caramelized Onions, Bell Peppers and Fresh Sliced Mushrooms

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Sautéed Chicken Medallions with Fresh Sliced Mushrooms in a Flavorful Marsala Wine Sauce

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Fresh Salmon Filet seared with Lemon Dill Hollandaise

**Dessert**

***(Select One)***

New York Style Cheesecake ![hni3fiqz[1]]() Cheesecake Xangos ![hni3fiqz[1]]() Traditional Italian Tiramisu

Crème Brule Cheesecake ![hni3fiqz[1]]() Chocolate Raspberry Chambord Torte ![hni3fiqz[1]]() Chocolate Tower Cake ![hni3fiqz[1]]() Carrot Tower Cake

 *(Prices subject to an 18% gratuity & applicable NYS tax)*