

## **EVENTS ON BROADWAY PACKAGE SIT DOWN DINNERS**

### **BANQUET ENTREES** **SIT DOWN DINNER SELECTIONS**

Includes choice of Appetizer, Salad, Starch or Grain and Dessert. Accompanied by fresh Breads, Rolls and Butter .Along with fresh Brewed Coffee and Tea.

#### **APPETIZERS**

Fresh Carved Fruit with Sherbet and Grand Mariner  
Chef's Selection of Soup  
Jumbo Shrimp Cocktail (based market price)  
Baby Crab Cakes on Spring Greens with Remoulade Sauce

#### **SALADS**

Spring Salad Greens with Dried Cranberries & Gorgonzola Crumbs  
Toasted Pine Nuts and Pear Tomatoes with Citrus Vinaigrette  
Traditional Caesars Salad  
Tossed Garden Salad with fresh Vegetables and choice of dressing  
Fresh Mozzarella, Roma Tomatoes and Fresh Basil with an infused Garlic Oil

### **DINNER SELECTIONS**

#### **TUSCAN STYLE CHICKEN BREAST**

Pan seared and slowly cooked, flavored with plum tomatoes, onions and garlic

#### **CLASSIC CORDON BLEU**

Boneless breast of chicken stuffed with honey ham and three cheeses, rolled in seasoned crumbs  
accompanied by a velvety parsley basil sauce

#### **CHICKEN SALTIMBOCCA**

Two pan fried chicken medallions stuffed with Fontina cheese and Italian Prosciutto.  
served in a sweet basil marinara sauce with wild mushroom rice pilaf

### **TROPICAL COCONUT CHICKEN**

Succulent chicken breast crusted with fresh coconut and savory Island Herbs.  
Topped with an exotic Mango and Papaya Cilantro sauce.

### **ROASTED CHICKEN BREAST**

(with choice of stuffing)

Chorizo Sausage with Rice

Mandarin Orange and Caramelized Red Onion

Traditional New England Sage with Apples and Walnuts

Roasted Peppers, Basil, Spinach and Mozzarella

The above will be accompanied with appropriate sauces

### **GRILLED FILET MIGNON**

With roasted Portobello Mushrooms and a caramelized Shallot Merlot demi glaze

### **PRIME RIB OF BEEF**

Our slow roasted Prime Rib of Beef, served with Rosemary Au Jus and Horseradish Cream

### **GRILLED OR CARVED NEW YORK SIRLOIN**

(with choice of sauce)

Rosemary garlic Au Jus

Portobello and Caramelized Onion Concasse

Boursin Cream Sauce

### **BAKED STUFFED LOBSTER TAIL**

Succulent Maine Lobster Tail split and stuffed with shrimp, scallops, and lobster dressing, set on  
a bed of herb and garlic cous cous

### **RUBBED LOIN OF PORK**

Roasted Asian spice, served with a Honey Cilantro Teriyaki Glaze

### **SESAME CRUSTED ATLANTIC SALMON**

Grilled to perfection and served with either  
a Ginger lime Glaze, Lemon Pepper butter or Orange Ginger Beurre Blanc

### **GRILLED HALIBUT**

Served with a Tropical Fruit Salsa

### **BAKED STUFFED FILET OF HADDOCK**

Crusted with our own Atlantic Crab and shrimp stuffing  
and topped with a lemon caper cream sauce

### **SCAMPI VAL HALLA**

Tender shrimp sautéed with garlic, grape tomatoes and fresh herbs.  
Topped with extra virgin olive oil infused with garlic

### **VEGETABLE, STARCH OR GRAIN**

Wild Rice Pilaf  
Red Bliss Garlic Mashed Potatoes  
Yukon Gold Oven Roasted in Five Spice  
Herbed Couscous and Wild Mushrooms  
Rice Pilaf with dried Cherries and toasted Pine Nuts  
Risotto with Harvest Vegetables

### **DESSERTS**

Chocolate Lava Cake, Brownie A La Mode, Cheesecake with Fruit Glaze, Ice Cream with Strawberries  
with Whipped Cream, Peach Melba, Velvet Raspberry Mouse with Chambord Drizzle and Whipped  
Cream, Crème Brule, Apple Crisp with Ice Cream or Jack Daniels Bread Pudding with nuts and raisins.

### **SPLIT MENU**

We will be pleased to provide a split menu for your function, An Organized Procedure for guest selection  
will be explained to you. All splits will be required to follow procedure to ensure guests received the  
proper selections. Pricing does not include a **7% State Meal Tax** and a 20% service charge. As always our  
Chef is available to create a special menu for your special event.