## PLATED DINNERS

DINNER IS SERVED WITH: Fresh Dinner Rolls and Butter, Iced Water Pitchers on Guest Tables, Choice of Salad, Starch and Vegetable, Brewed Coffee, Decaffeinated Coffee, Selection of Hot Herbal Tea Station. Choose up to three entrees. All entrees are billed at each price. Note: special dietary meals available

## **SALAD**

## Cranberry Almond Salad

dried cranberries, toasted almonds, thinly sliced cucumbers, hearty croutons, shredded parmesan cheese

Caesar Salad topped with shredded parmesan cheese and Caesar dressing

Garden Tossed Salad mixed greens, vegetables and choice of two dressings

Spinach Feta Salad sliced cucumbers, diced egg, feta and raspberry dressing



\$19 per person

Stuffed Chicken Breast spinach, ricotta cheese and hickory smoked ham Chicken Picatta encrusted breast topped with lemon butter sauce & capers Garlic & Herb Chicken topped with shredded parmesan cheese

Bacon Wrapped Pork Medallion with herb sauce and cranberry apple rosemary stuffing on the side

Slow Roasted Prime Rib of Beef served with au jus

Add \$1 per person

Filet Mignon glazed with red wine reduction sauce

Add \$1 per person

Seafood Stuffed Haddock with lobster cream sauce

Salmon Wellington sautéed spinach, garlic and onion, aged swiss cheese wrapped in puff pastry topped with creamy lemon dill sauce

Crab Stuffed Shrimp Tail with lobster cream sauce

Surf & Turf beef medallion with scallops or shrimp \$22 per person

Starch: Rice Pilaf, Red Roasted Potatoes, Mashed Potatoes or Garlic Mashed Potatoes

Vegetable: Corn Medley, Buttered Carrots, Peas & Pearl Onions or Zucchini & Summer Squash

All prices subject to 8% state sales tax and 20% taxable service charge



Cranberry Almond Salad



Garlic & Herb Chicken



Crab-Stuffed Shrimp Tail



Just Ask, we will be happy to create a menu specifically for your event and budget.