



PLATED DINNER MENU

(A Minimum of 25 Guests Must be Guaranteed)

All Dinners include Salad, Fresh Vegetables, Dinner Rolls and Butter, Coffee or Tea, and Dessert.
Choice of Rice Pilaf, Roasted Rosemary Potatoes or Garlic Mashed Potatoes.

SALADS

(Choice of One for Group)

GARDEN GREEN SALAD

*Mixed Greens with Tomatoes, Cucumber, Shredded Carrots,
House Dressing*

CAESAR SALAD

*Romaine Lettuce, Croutons, Parmesan Cheese,
Caesar Dressing*

ENTREES

(Choice of Two)

*For a Choice of Three Entrees, add \$3.00 per person
Vegetarian Pasta is Included in addition to the Two Choices*

BEEF

FILET MIGNON

Center-Cut Tenderloin Served with a Mushroom
Cap and Bordelaise Sauce
\$39.95

PRIME RIB OF BEEF

Angus Beef, Slow-Roasted and Served with
Au Jus and Creamy Horseradish
8oz...\$34.95 10oz...\$38.95

NEW YORK STEAK

Charbroiled and Brushed with Maître d' Butter
\$38.95

BONELESS SHORT RIBS

Braised in a Demi-Glace Sauce and Red Wine Reduction
\$32.95

ROASTED TOP SIRLOIN OF BEEF

Sliced and Topped with Mushrooms and Bordelaise Sauce
\$34.95

PRIME TOP SIRLOIN STEAK

Charbroiled and Brushed with Maître d' Butter
\$36.95

COMBINATIONS

FILET MIGNON AND SHRIMP SCAMPI

8oz Filet Mignon Paired with Prawns in a Fresh
Garlic, White Wine and Butter Sauce
\$44.95

FILET MIGNON AND CHICKEN

8oz Filet Mignon Paired with Boneless Chicken
Served with Marsala Wine Sauce
\$41.95

FILET MIGNON AND SALMON

8oz Filet Mignon Paired with Charbroiled Filet of
Salmon, Served with Herb Butter Sauce
\$43.95

FILET MIGNON AND COLD WATER LOBSTER TAIL

Charbroiled 8oz Filet Mignon Served with a Succulent
Cold Water Lobster Tail, Broiled and Served with Drawn Butter
\$61.95



~POULTRY~

CHICKEN SCALOPPINI

Sautéed Chicken Breast with Olive Oil, Butter,
Mushrooms, Capers and White Wine Sauce
\$34.95

CHICKEN ROULADE

Panko-Crusted Chicken Breast Stuffed with Ricotta
Cheese, Spinach, Artichoke Hearts and Pine Nuts,
Topped with Lemon Beurre Blanc Sauce
\$35.95

~SEAFOOD~

TILAPIA FRANCESE

Fresh Filet, Sautéed with Egg Batter and Parmesan
Cheese, Topped with Lemon Beurre Blanc
\$34.95

FRESH FILET OF ATLANTIC SALMON

Charbroiled and Glazed with Brown Sugar, Honey,
Mustard, Soy Sauce and Ginger
\$34.95

SHRIMP SCAMPI

Jumbo Shrimp Sautéed in Garlic, White Wine and Butter Sauce, Served with Rice and Topped with Parmesan Cheese
\$32.95

~PASTA~

PASTA PRIMAVERA

Fettuccini with Fresh Vegetables and Parmesan,
Tossed in a White Wine Sauce
\$29.95

MEDITERRANEAN PASTA

Linguini Tossed in Virgin Olive Oil with Garlic,
Sun Dried Tomatoes, Black Olives and Feta Cheese
\$31.95

DESSERT

Choice of One For Group

For two dessert choices add \$1.50 per person

**BLACK FOREST LAYER CAKE * CHOCOLATE MOUSSE CAKE * TIRAMISU * CARROT CAKE
NEW YORK STYLE CHEESECAKE WITH STRAWBERRY SAUCE**

Prices Subject to Change without Notice

All prices are subject to a 19% Taxable Service Charge and Applicable Sales Tax