



## **Sit Down Dinner**

### **Upon Arrival**

#### **Vegetable Crudités**

*Assortment of Market Fresh Vegetables*

*Served with Hummus, Eggplant Babbaganoosh, Onion & Ranch Dips*

*Toasted Crostini & Pita Breads*

#### **Domestic Cheese Display**

*Wisconsin Cheddar, Provolone, NY State Swiss, Dill Havarti & Smoked Gouda Cheeses*

*Gourmet Crackers, Fresh Fruit Garnish*

### **First Course**

*(Choice of One)*

*Braised Short Rib Ravioli, Crème Fraiche & Frizzled Onions*

*Penne ala Vodka with Shaved Parmesan Cheese*

*Wild Mushroom Risotto, Asparagus & Mushroom, Parmesan Cream*

*Potato Gnocci with Asparagus, Shitake, Sage & Marscapone Cream Sauce*

*Baby Spinach, Applewood Smoked Bacon, Red Onions & Roasted Tomato Vinaigrette*

*Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing*

*Fresh Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil*

*Iceberg Wedge, Crumbled Bacon, Red Onion, Cucumber, 1000 Island Dressing*

*Traditional Garden Salad, Bermuda Onion, Carrot, Cucumber, Grape Tomato, Balsamic Vinaigrette*

*Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette*

### **Main Course**

*(Choice of Three)\**

*Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro*

*Seasonal Roasted Vegetable Lasagna, Creamy Bechamel*

*Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce*

*Chicken Sorrento with Prosciutto, Eggplant, Mozzarella, Tomato Demiglace*

*French Breast of Chicken Stuffed with Fontina Cheese, Spinach, & Cranberries, Natural Jus*

*Maryland Blue Crab Cakes, Sautéed Spinach, & Grain Mustard Aioli*

*Herb Crusted Red Snapper, Capers, Lemon, White Wine, Tomato Concasse*

*Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce*

*Sesame Crusted Salmon, Bok Choy, Asian Ponzu Glaze*

*Filet Mignon, Maytag Blue Cheese Crust with Port Wine Demi Glace*

*Sea Salt Crusted Prime Rib of Beef, Au Jus*

*Double Cut New Zealand Rack of Lamb, Roasted Garlic Crust, Barola Demi*

*Prosciutto Wrapped Tenderloin of Pork, Stone Fruit Demiglace*

*Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter*

*\*Meal Counts Required (7) Days Prior to Event*

*\*\$2.95 Additional for Tableside Selections*

### **Dessert**

*Chef's Selection of Assorted Petit Fours, Macarons, Housemade Cookies and Brownies Served Tableside*

**\$49.95 Per Person**

**\*\* Additional Course - \$4.95 per Person**

*All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax*