Plated Dinners

Appetizers

Tri color Tortellini Jardinière *$3.95 per person*
Wild Mushrooms in Puff Pastry Shell *$3.95 per person*
Grilled Asiago Vegetable and Pasta Napoleon with Peppered Marinara *$4.95 per person*
Seared Jumbo Lump Crab Cake with Tomato and Mustard Relish *$9.95 per person*
Soup Du Jour *$2.95 per person*

Salads

(Choice of one)
Mixed Tossed Salad with Dressing
Caesar Salad
Mixed Greens with Walnuts and Dried Cherries with Raspberry Vinaigrette

Entrees

Tuscan Chicken, Seared Balsamic Chicken topped with Roasted Peppers,
Prosciutto and finished with Sage sauce *$23.50*
Tortellini Cabonara with grilled Jumbo Shrimp $23.50
Sautéed White Wine Breast of Chicken
Topped with a Tomato Basil and Scallion Relish $23.50
Roasted Breast of Chicken stuffed with Wild Rice served with Herb Sauce *$23.50*
Herb Breaded Dijon Chicken *$23.50*
Roast Prime Rib of Beef Au Jus *$29.50*
Grilled Filet Mignon with Merlot Shallot Sauce *$35.50*
Roast Loin of Pork with Rosemary Sauce *$24.50*
Roast Sirloin of Beef with Wild Mushroom Sauce *$30.50*
Grilled Veal Rack Chop Forestiere *$39.50*
Grilled Swordfish with Tomato Chutney *$30.50*
Seared Salmon with Cucumber and Dill Sauce *$29.50*
Surf and Turf, A Filet Mignon paired with a Cold Water Lobster Tail *$43.50*
Cajun Sea Bass with a Pineapple Salsa *$31.50*

All entrees come with fresh seasonable vegetables and choice of:
Roasted Herb Potatoes, Yukon Gold Potato Puree, Garlic Potato Puree, Asiago Polenta,
Brown Basmati Rice, Blended Wild Rice or Salt and Pepper Baked Potato.

Choice of one:

Apple Pie with Cinnamon Cream
Carrot Cake
Old Fashioned Apple Cake
Marble Pound Cake
Triple Chocolate Cake
Cherry Pie with Vanilla Cream
Cheese Cake with Warm Berry Topping

Sweet Table

Assorted French Pastries, Cakes and Pies
Fruit and Berry Display
Chocolate Covered Strawberries
$5.95 per person

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE & 8% SALES TAX