

DINNER BANQUET MENU

HORS D'OEUVRES

Cold Selections

Deluxe Cheese & Fruit Display	\$4.25 per person
Crudités Display	\$3.00 per person
Seafood Raw Bar (We will customize to meet individual requests)	Market price
Cheese & Fruit Display w/ Crudités	\$5.95 per person

Hot & Cold Hors D'oeuvres Package

Cheese & Fruit Display with 4 hot Hors D'oeuvres passed butler style
\$8.95 per person

(Choose 4 of the following)

Fried Artichoke Hearts	Wild Mushroom & Truffled Risotto Tart
Mini Crab Cakes with caper & dill aioli	Tomato & Basil Bruschetta on garlic crostini
Vegetable Spring Roll	Smoked Chicken Quesadilla
Scallop Wrapped in Bacon	Chicken Satay with Thai dipping sauce
Asian Marinated Beef Satay	

Passed Hors D'oeuvres (per 100 pieces)

Fried Artichoke Hearts, Parmesan cheese, tomato & basil sauce	\$100.00
Wild Mushroom & Truffled Risotto Tart	\$100.00
Mini Crab Cakes with caper & dill aioli	\$100.00
Tomato & Basil Bruschetta on garlic crostini	\$ 90.00
Vegetable Spring Roll	\$ 95.00
Smoked Chicken Quesadilla	\$100.00
Scallop Wrapped in Bacon	\$135.00
Asian Marinated Beef Satay	\$100.00
Chicken Satay with Thai dipping sauce	\$100.00
Shrimp Cocktail	Market Price

All prices are subject to an 18% service charge and 6% sales tax

APPETIZERS

(Choice of one)

Minestrone Soup

Mixed Field Greens with choice of dressing

Caesar Salad

Three Onion Soup with Gruyere Cheese Crostini

Seasonal ~ Fresh Mozzarella with basil pesto and balsamic reduction

(Available March – September)

ENTRÉES

Vegetarian Risotto with pesto garnish	\$20.00
Chicken Breast Saltimbocca with Marsala demi glace	\$25.00
Herb Parmesan Crusted Chicken Breast with plum tomato, pesto cream	\$25.00
Marinated Grilled Chicken Breast with sundried tomato tapenade	\$25.00
Pan Roasted Fillet of Salmon with herb mustard aioli	\$28.00
Crabmeat Stuffed Boston Market Cod with herb butter	\$28.00
Stuffed Gulf Shrimp with drawn butter	\$30.00
14 oz. Angus New York Strip Steak with Marsala and shallot demi glace	\$37.00
8 oz. Filet Mignon with wild mushroom sauce	\$34.00
Roasted Prime Rib of Beef with natural au jus	\$32.00

Vegetables & Starches

(Choice of one vegetable and one starch)

French Beans

Seasonal Medley

Asparagus

Buttered Baby Carrots

Whipped Yukon Gold Potato

Roasted Garlic Smashed Red Potato

Herb Roasted Red Bliss Potato

Rice Pilaf

Desserts

(Choice of one)

Vanilla Ice Cream with chocolate sauce and whipped cream

Carrot Cake

Chocolate Mousse with fresh berries

All Dinner entrees include warm rolls, coffee and tea

Kid's Meals are available for children under 10 years old

All prices are subject to an 18% service charge and 6% sales tax

BUFFET

\$30.00 per person

(Minimum of 50 people)

SALAD

(Choice of one)

Mixed Field Greens with choice of dressing

Caesar Salad

PASTA

(Choice of one)

Penne Pasta with tomato vodka cream sauce

Penne Pasta with marinara sauce

Penne Pasta with Italian sausage and broccoli rabe in a garlic and olive oil sauce

Bow Tie Pasta Primavera in a pesto cream sauce

ENTREES

(Choice of two)

Herb and Parmesan Crusted Chicken Breast with a pesto cream sauce and diced tomato

Marinated Chicken Breast with a sundried tomato tapenade

Chicken Francaise sautéed in lemon and white wine

Crabmeat Stuffed Boston Market Cod with herb butter

Pan Roasted Salmon Fillet with herb mustard aioli

Sliced Angus Roast Beef with wild mushroom sauce

Sliced Roasted Herb Crusted Pork Loin

Choice of Vegetable

French Beans

Seasonal Medley

Asparagus

Buttered Baby Carrots

Choice of Potato

Whipped Yukon Gold Potato

Herb Roasted Red Bliss Potato

Smashed Red Bliss Potato with roasted garlic

Rice Pilaf

Served with fresh rolls and condiments

All prices are subject to an 18% service charge and 6% sales tax

Dessert

(Choice of one)

- Vanilla Ice Cream with chocolate sauce and whipped cream
- Fresh Baked Cookies & Brownies
- Carrot Cake

OPTIONAL OFFERINGS

Carved Roast Sirloin of Beef	Additional \$6.50 per person
Carved Roast Turkey Breast	Additional \$3.00 per person
Carved Smoked Black Forest Ham	Additional \$3.00 per person

BEVERAGE OPTIONS

Full Service Consumption Bar

A tab will be run for all beverages consumed

Open Bar

\$20.00 per person for the first 2 hours
\$4.00 per person for each additional hour

Full Service Cash Bar

Payment of cash will be taken for all beverages consumed and will include tax and service charge.

Pitchers of Soda

\$7.95 per pitcher

Champagne, Mimosa or Belini Station

\$14.95 per bottle of champagne consumed

Punch Bowls

Non-Alcoholic Punch	\$45.00 per bowl
Alcoholic Punch	\$65.00 per bowl

Bartender fees will be charged when applicable

All prices are subject to an 18% service charge and 6% sales tax