



Banquet Menu

Your four hour reception shall include an elegantly displayed table setting of china, linen, silver, centerpieces, choice of color napkins. Coffee, hot tea, iced tea, and lemonade also served.

Salads

(Choice of 1)

House Specialty Salad

Spring Mix with Gorgonzola Cheese, Roasted Walnuts, Apples, Strawberries, Red Onion & Balsamic Dressing

Classic Caesar Salad

Crisp Romaine Tossed with Garlic Croutons and Parmesan Shavings Tossed in a Zesty Caesar Dressing

Spinach Salad

Fresh Spinach with Sautéed Mushrooms and Smoked Bacon in a Warm Balsamic Dressing

Mixed Traditional Green Salad

Tossed Greens, Ripe Red Tomato Wedges, Red Cabbage, Vidalia Onions, Carrots, Cucumbers & Croutons

Dressings Include: French, Italian, Russian & Oil and Vinegar

Soups

(Choice of 1)

*Italian Style Minestrone
Garden Vegetable
Chicken and Rice*

*Cream of Tomato and Basil Bisque
Mushroom Bisque
Traditional Chicken Noodle*

Entrees

(Choice of 2)

One per Guest

PASTA

\$27.95 per person

**Pasta dishes DO NOT come with vegetable or starch*

Baked Ziti Mixed with a Blend of Italian Cheeses, Homemade Red Sauce, Penne Pasta

Potato Gnocchi in Marinara with Grated Parmesan

Ricotta Stuffed Shells Baked in a Delicate Red Sauce

Penne Alfredo – Petite Penne Tossed in a Creamy Alfredo Sauce

Penne Bolognese – Petite Penne in a Homemade Meat Sauce and Shaved Parmesan

Tri-Color Cheese Tortellini in a Tomato and Basil Cream Sauce



POULTRY

\$29.95 per person

**All Entrees are served with chef choice of vegetable and potato*

Chicken Marsala in a Demi-Glace with Portabella Mushrooms

Chicken Francaise with Lemon Butter, Capers, and White Wine

Chicken Picante with Mushrooms, Artichokes, and White Wine

Chicken Parmesan Lightly Fried Topped with Tomato Sauce and Mozzarella

Chicken Bruschetta with Tomato, Basil, Provolone, Balsamic Demi-Glace

Slow-Roasted Chicken in Fresh Herbs with a dash of Parsley

PORK

\$30.95 per person

**All Entrees are served with chef choice of vegetable and potato*

Premium Cut Bone-in Grilled Pork Chop with Caramelized Onions

Tender Roasted Loin of Pork with Hickory Smoked Maple Bacon in a Tangy Glaze

VEAL

\$32.95 per person

**All Entrees are served with chef choice of vegetable and potato*

Veal Maryland- Tender Veal Medallions, Jumbo Lump Crab meat, Mushrooms in a Cream Sauce

Veal Picante - Tender Veal Medallions Sautéed in a Lemon Capers Sauce

Veal Parmesan - Lightly Breaded, Topped with Mozzarella Cheese and Delicate Red Sauce

Veal Marsala - in a Demi-Glace with Portabella Mushrooms



SEAFOOD

\$34.95 per person

**All Entrees are served with chef choice of vegetable and potato*

Salmon Teriyaki - Sesame Seed Encrusted, Teriyaki Glazed

Broiled Fillet of Salmon - Served with Fire Roasted Red Pepper Sauce

Baked Crab Imperial

Stuffed Fillet of Flounder (with crab imperial)

Jumbo Shrimp Scampi over Rice Chiffon

Lump Crabmeat & Jumbo Shrimp over Penne Pasta in a Light Cream Sauce

Twin Filets of Flounder Broiled in a Lemon Butter Caper Sauce

STEAK

\$36.95 per person

**All Entrees are served with chef choice of vegetable and potato*

****ALL STEAKS PREPARED "MEDIUM"**

Roast Prime Rib of Beef, Au Jus

Filet Mignon - 8 oz. prime filet, served with béarnaise sauce

New York Strip - 12 oz. grilled sirloin, topped with house steak butter

DESSERT

(Choice of 1)

New York Style Cheese Cake with Chocolate Drizzle

Carrot Cake

Triple Chocolate Layer Cake

Apple Pie Ala Mode

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***Guest Minimum of 25 people for Grand Banquet Room Service**

*** 6% Sales Tax Additional**

***20% service charge will apply to all guest**