



## ***Banquet Menu***

Your four hour reception shall include an elegantly displayed hot and cold buffet, 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**