

CHOICE OF 2 TRAY PASSED APPETIZERS:

ANTIPASTO SKEWERS, BRUSCHETTA, FRIED ARTICHOKE HEARTS,
BACON WRAPPED DATES WITH SUN DRIED APRICOTS, CHICKEN WONTONS,
SAUTEED MUSHROOMS IN A PASTRY SHELL, BAKED BRIE IN A PASTRY SHELL
OR PORK POT STICKERS WITH A SESAME DIPPING SAUCE

SIT DOWN DINNER

HOUSE SALAD **OR** CAESAR SALAD
DINNER ROLLS AND BUTTER

*ALL ENTREES (EXCLUDING VEGETARIAN ENTREES) ARE SERVED WITH
FRESH VEGETABLES AND EITHER GARLIC MASHED POTATOES **OR** GOURMET RICE PILAF*

CHICKEN WELLINGTON

Tender boneless chicken breast, stuffed with sauteed mushrooms, topped with our chef's special pate, wrapped in a flaky pastry dough and served with a Marsala wine sauce.

CHICKEN FLORENTINE

Tender boneless chicken breast stuffed with sauteed spinach, sun dried tomatoes and topped with a white wine sauce.

CHICKEN MARSALA

Tender boneless chicken breast sauteed in a mushroom and Marsala wine sauce.

CORNISH GAME HEN

Oven baked Cornish game hen with a sherried orange glaze.

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FRESH SALMON

Salmon oven bake and topped with a choice of dill butter sauce
or roasted red pepper sauce.

SAUTEED SHRIMP SCAMPI STYLE

Large shrimp sauteed in garlic and wine served
over a bed of fresh pasta.

SEAFOOD NEWBURG

Shrimp, scallops, crab and whitefish in a sherried lobster cream sauce served
in a flaky pastry shell.

SHRIMP KABOBS

Marinated grilled shrimp on a skewer with pineapple.

BEEF BROCHETTE

Large tender pieces of filet mignon marinated in a Cabernet sauce and skewered with
green peppers, onions, tomatoes and mushrooms

BEEF WELLINGTON

Blend of ground top sirloin and pork stuffed with mushrooms, topped with pate,
wrapped in a pastry dough and served with a Marsala sauce.

PORK CHOPS

Two tender chops served on a bed of apple stuffing and topped with a mushroom sauce.
Served with apple sauce.

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LAMB CHOPS

Two tender chops sauteed and baked with a demi glaze and mint jelly.

(Upgrade cost at Market Price)

PRIME RIB OF BEEF

Juicy cut of prime rib served with au jus, creamed horseradish and a twice stuffed baked potato.

(Upgrade cost at Market Price)

FRESH HALIBUT

Seasonal Halibut topped with a fresh dill sauce.

(Upgrade cost at Market Price)

STUFFED ACORN SQUASH

(Vegetarian)

Squash with bread stuffing, celery, apples, onions and grapes.

RATATOUILLE

(Vegetarian)

Roasted vegetable stew of eggplant, assorted squash, green and red peppers, tomatoes, mushrooms and onions served over garlic mashed potatoes.

TORTELLINI PASTA

(Vegetarian)

Cheese tortellini with sun dried tomatoes and a creamy pesto sauce.