

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.

BEEF BROCHETTE

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

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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

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

RATATOUILLE

(Vegetarian/ Vegan)

Roasted vegetable stew of eggplant, assorted squash, green and red peppers,
tomatoes, mushrooms and onions.

TORTELLINI PASTA

(Vegetarian)

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

UPGRADES

Available at Market Price per Person

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.

PRIME RIB OF BEEF

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