

Plated Dinner Packages

(Priced Per Person)

*Entrees served with a Fresh Garden Salad, Dinner Rolls with Butter,
Iced Tea, Regular and Decaffeinated Coffee*

Vegetable Wellington

*Grilled Vegetables baked in a puffed pastry
Drizzled with a Mushroom Demi-Glaze*

Chicken Marsala

*Sautéed Chicken Breast smothered in a Mushroom Marsala Wine Sauce
Served with Roasted Garlic Mashed Potatoes and Grilled Vegetables*

Chicken Saltimbocca

*Breast of Chicken with Prosciutto, Sage, and Provolone Cheese
Highlighted with an Herbed Cream Sauce
Served with Wild Rice Pilaf, and Fresh Green Beans with Shallot Butter*

Tarragon Chicken

*Airline Chicken with a Tarragon Parsley Sauce
Served with Fingerling Potatoes and Roasted Corn with Diced Red Bell Pepper*

Grilled Salmon

*Served with your choice of a Lemon-Dill Sauce or a Dijon-Honey Dill Sauce
Served with Roasted Rosemary Red Potatoes and Fresh Broccoli with a Butter Sauce*

Stuffed Pork Tenderloin

*Roasted Pork Tenderloin Medallions with stuffed with a savory Apple-Breadcrumbs Stuffing
Topped with a Dijon-Honey Sauce
Served with Scalloped Potatoes and Brown Sugar Roasted Baby Carrots*

London Broil

*Sliced London Broil served with a Mushroom-Garlic Sauce
Served with Cheese Mashed Potatoes and Grilled Asparagus with Lemon Butter*

*****Please add a 20% Service Fee & 8.1% Sales Tax*****

Tri-Peppercorn Beef Tenderloin Medallions

*Grilled to perfection and served with a Roasted Wild Mushroom Demi-Glaze
Served with Garlic Mashed Potatoes and Grilled Vegetables*

Beef Tenderloin and Grilled Salmon Duo

*Beef Tenderloin Medallions with a Wild Mushroom Demi-Glaze and
Grilled Salmon with a Dijon-Honey Dill Sauce
Served with Roasted New Potatoes and Zucchini-Parmesan Bake*

Dinner Buffet Packages

(Priced Per Person)

All Buffets include Warm Dinner Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee

~ Choose One Salad ~

- ~Fresh Garden Salad with Tomatoes, Cucumber, Carrots, and Garlic-Cheese Croutons*
 - ~Baby Spinach, Dried Cranberries, Candied Pecans, and Feta Cheese*
 - With a Balsamic Vinaigrette*
- ~Mixed Greens with Roasted Corn, Gorgonzola, Poached Pears, and Sugared Almonds*
 - With a Dijon Vinaigrette Dressing*
- ~Mixed Greens with Mandarin Oranges, Dried Cherries, Shaved Almonds, and Roma Tomatoes*
 - With a Sesame Ginger Vinaigrette*
- ~Mixed Greens and Watercress with Green Olives, Capers, Tomatoes, Cucumber, and Green Onions*
 - With a homemade Vinaigrette Dressing*

~ Choose Two Starches ~

- ~Roasted Rosemary Red Potatoes*
- ~Mashed Potatoes with Homemade Gravy*
 - ~Sweet Potato Mashed Potatoes*
 - ~Wild Rice Pilaf*
 - ~Scalloped Potatoes*
 - ~Roasted Garlic Mashed Potatoes*

~ Choose Two Vegetables ~

- ~Grilled Mixed Vegetables*
- ~Baked Acorn Squash*
- ~Brown Sugar Roasted Baby Carrots*
- ~Roasted Corn with Red Bell Pepper*
- ~Fresh Green Beans with Roasted Shallot Butter*
- ~Baked Zucchini and Squash with Parmesan*

~ Choose Two Entrees ~

- Grilled Salmon with a Lemon-Dill sauce OR Sweet Mustard Sauce (Dijon, Honey, and Dill)*
 - Airline Chicken with a Tarragon Parsley Sauce*
 - Chicken Saltimbocca-With Prosciutto, Sage, and Provolone*
 - Roasted Breast of Turkey with Gravy*
 - Smoked Ham with a Maple Glaze*
- Grilled Flank Steak with Caramelized Onions and Mushrooms in Natural Au Jus*
 - Sliced London-Broil with a Roasted Garlic Mushroom Sauce*
- Stuffed Pork Tenderloin Medallions-With Apple-Breadcrumb Stuffing and Dijon-Honey Sauce*
 - Homemade Hearty Meat Lasagna*
 - Homemade Vegetable Lasagna*

Hors D'oeuvres Package

(Priced Per Person)

*Complimentary Use of the Ballroom for your Event
Dance Floor, Guest book and Gift Tables, Cake Table
Champagne Toast for all Guests
Selection of Three Cold & Three Hot Hors D'oeuvres
Iced Tea, Coffee Station
Cash Bar Available for guests*

~ Choose Three Cold Hors D'oeuvres ~

*~Imported & Domestic Cheese display with a Gourmet Cracker Assortment~
~Fresh Fruit Display~
~Bruschetta~
~Vegetable Crudité with Ranch Dip~
~Prosciutto-wrapped Asparagus~
~Smoked Salmon and Dill Cream Cheese Canapés~
~Roasted Red Pepper Hummus with grilled Pita Triangles~
~Silver Dollar Sandwiches~
~Tomato & Mozzarella Skewers with Fresh Basil~
~Tortilla Pinwheels~*

~ Choose Three Hot Hors D'oeuvres ~

*~Swedish or Italian Meatballs~
~Breaded Chicken Tenders with Honey Mustard Sauce~
~Mini Chicken or Beef Wellingtons~
~Sausage Stuffed Mushrooms~
~Brie en Croute with Cranberry Coulis~
~Spinach-Artichoke Dip with Pita Chips~
~Mini Chicken Cordon Bleu~
~Buffalo Style Hot Wings with Bleu Cheese Dip~
~Spanakopita Triangles~
~Beef Empanadas with Chipotle Dipping Sauce~
~Miniature Spring Rolls~
~Baby Potato Skins~
Topped With Bleu Cheese Crumbles and Bacon*

Carved Meats

All prices include a chef attendant, fresh dinner rolls and appropriate condiments.
All carved meats are for a 2-hour maximum serving period.

~ Baron of Beef ~

*With au jus
Serves approximately 150 people*

~ Roasted Pork Loin ~

*With a light peppercorn sauce
Serves 20 people*

~ Roasted Turkey Breast ~

*With Cranberry Glaze
Serves 30 people*

~ Prime Rib ~

*With horseradish cream sauce and au jus
Serves 40 people*

~ Honey Glazed Ham ~

Serves 30 people

Please add Service Fee of 20% & State Sales Tax of 8.1%