



**Salad Course**

*Mixed Greens Salad with a House Vinaigrette  
Fresh Baked Bread & Butter*

**Entrée Course**

*Slow Roasted Prime Rib of Beef*

*Chicken Piccata Sautéed in a Light Lemon, Garlic and Capers Cream Sauce*

*Baked New England Haddock with Garlic, Wine and Tomato*

*~Each of The Above Served with Buttery Mashed Potato~*

*Pappardelle Noodles Primavera with Assorted Vegetables,  
Lemon, Garlic and Romano Cheese*

**Dessert and Coffee**

***(Choose one option beforehand)***

*Homemade Chocolate Torte with Raspberry Coulis*

*Homemade Carrot Cake with Maple Cream Cheese Frosting*

**\$38.99pp**

*\*Add unlimited soft drinks? \$2.00 per person*

*\*Price is subject to tax, service charges, and equipment rentals, as necessary*

*\*All function dates require a non-refundable deposit in order to guarantee a date*

*\*A \$20.00 per person charge will be applied to guests guaranteed that do not attend*

*\*Price based on 15 guest minimum*