



# Banquet Dinner Menu

Updated 1/2/2021



# Dinner

## Dinner Buffet

### Includes:

- Garden Salad with Cucumbers & Tomatoes
- Fresh Baked Rolls
- Choice of Two Entrees
- Accompanied by Chef's Vegetable & Starch Du Jour
- Choice of Dessert
- Coffee, Tea and Iced Tea Service

### Entrée Selections: *Select Two*

#### **Pasta al Forno**

Baked Penne, Marinara Sauce & Italian Sausage  
Topped with Italian Cheeses

#### **Chicken Scampi**

Sautéed Boneless Chicken in a White Wine Butter Sauce

#### **Chicken Cordon Bleu**

Maple Glazed Ham and Swiss Cheese Topped on Roasted Chicken Breast

#### **Boston Baked Scrod**

Fresh Filet of Scrod Topped with Seasoned Bread Crumbs and  
Baked to Golden Brown

#### **Lemon Pepper Haddock**

Baked with a Lemon Pepper Seasoning

#### **Beef Marsala**

Tender Tips of Beef Tenderloin & Mushrooms, Sautéed in Marsala Wine Sauce

#### **London Broil**

Grilled London Broil, Julienned and Sliced down, in a Sweet Port Wine Sauce

### Dessert Selections: *Select One*

- Apple Pie with Vanilla Ice Cream
- Berry Pie with Whipped Cream
- Ice Cream Sundae (Chocolate or Strawberry Sauce)
- Cheesecake with Strawberry Topping
- Peanut Butter Pie
- Chocolate Gran Mariner Mousse with Whipped Cream



# Plated Dinner

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## **First Course - Salad** *Choice of One*

Served with Fresh Baked Rolls & Whipped Butter

**Classic Caesar Salad** Tossed with Creamy Caesar Dressing, Romano and Herb & Garlic Herb Croutons

**Spring Garden Tossed Salad** with Red Grape Tomatoes, Sliced Cucumbers, Shredded Carrots

**Wild Greens Salad** with Cinnamon Roasted Pecans, Strawberries & Feta

## **Second Course - Entrees** *Choice of Two*

**Prime Rib of Beef** Dry Rubbed and Slow Roasted with Au Jus Sauce

### **Stuffed Chicken Metz**

Grilled Chicken Breast in a Puff Pastry with Cream Cheese & Pecan Filling

**Baked Almond Crusted Chicken** Laced with Lemon Sauce

### **Aged & Hand-Trimmed Petite Filet Mignon**

Paired with Our Signature Crab Cake

### **Char-Grilled Seven Ounce Hand-Trimmed Filet Mignon**

with Mushroom and Red-Wine Demi-Glace

### **Crab Stuffed Filet of Flounder**

Drizzled Set Atop a Pool of Sherry-Cream Sauce

Accompanied by Warm Bread & Chef's Choice of Seasonal Vegetables and Starch.

## **Third Course - Dessert** *Choice of One*

**Peanut Butter Chocolate Pie** Luxuriously Decadent with Rich Peanut Butter Cream Filling

**Cheesecake** New York Style Cheesecake with Strawberry Compote

**Chocolate Mousse** Light and Creamy Mousse Infused with Gran Marnier

## **Gourmet Coffee & Hot Tea Station**

Regular and Decaffeinated Coffee, Assorted Flavored Teas



# Hors D'oeuvres



## Butler Passed Hors D'oeuvres

Each Tray Consists of Forty Assorted Pieces

**Raspberry and Brie in Phyllo** Sweet Raspberry and Creamy Brie Cheese

**Stuffed Mushrooms** Button Caps Stuffed with Italian Sausage, Parmesan Cheese and Bread Crumbs

**Coconut Shrimp** Butterflied Shrimp Encrusted in Toasted Coconut with Sweet & Sour Sauce

**Maple Glazed Scallops** Applewood Smoked Bacon Wrapped Around Sea Scallops

**Asian Spring Rolls** with Ginger-Soy Sauce

**Spanakopita** Flaky Phyllo Dough Filled with Spinach and Feta Cheese

## Italian Market Display *Minimum of 25 People*

A Towering Display of Italian Inspired Appetizers Including: Salami, Capicola, Smoked Provolone, Marinated Tortellini, A Variety of Olives, Marinated Artichoke Hearts, Grilled Asparagus, Roasted Red and Cherry Peppers, Assorted Crostini, Breads & Crackers

## Trays and Platters

**Crudité** Petite Cut Raw Vegetables with Buttermilk Ranch Dressing

**Fresh Fruit** Sliced Seasonal Fresh Fruit with Sweet Sour Cream

**Domestic Cheese Board** Cheddar, Swiss, and Provolone with Crackers and Dipping Mustard

**Grilled Vegetables** Marinated and Grilled Seasoned Vegetables



# Cocktail Reception



## **Jumbo Shrimp Cocktail** *(Butlered or Stationary)*

Chilled Jumbo Gulf Shrimp Served with Lemon and Cocktail Sauce

## **Pasta Station**

**Pastas:** Penne, Angel Hair, Spaghetti, Tortellini (Choose Two)

**Sauces:** Hearty Marinara, Creamy Alfredo, Basil Pesto, Aglio E Olio, Vodka Cream *(Choose Two)*

**Add-ins:** Broccoli, Fresh Garlic, Basil, Crushed Pepper Flakes, Mushrooms, Olives, Roasted Red Peppers, & Sun-Dried Tomatoes

## **Unlimited Carving Station**

**Roasted Turkey** with Gravy and Cranberry Relish

**Top Round of Beef** Au Jus, Dijon & Whole Grain Mustard, Horseradish Mayonnaise

**Prime Rib** Slow Roasted and Served with Au Jus and Fresh Horseradish

## **Attendant Stations**

Served for Two Hours

Minimum of 40 People

\*\$60 Attendant Fee Per Station

# Bar Packages

## OPEN BAR PACKAGES

### TRADITIONAL BRAND OPEN BAR

- Standard Brand Liquors, Two Domestic Bottled Beers
- Three House Wines, Soft Drinks, Juices
  - First Hour \$19
  - Second Hour \$22
  - Third Hour \$24
  - Fourth Hour \$26

Includes a complimentary bartender.

### TRADITIONAL BRAND BEER AND WINE OPEN BAR

- Two Domestic Bottled Beers, Three House Wines, Soft Drinks, Juices
  - First Hour \$12
  - Second Hour \$15
  - Third Hour \$17

Additional hour \$2 per person

Includes a complimentary bartender.

## CASH & CONSUMPTION BAR PRICING

- Soda \$2
  - Domestic Beer \$4
  - Import Beer \$6
  - Traditional Brand Cocktails \$6
  - Premium Brand Cocktails \$8
  - Elite Brand Cocktails \$10
  - Specialty Cocktails-additional \$2 per drink
- \$60 bartender fee applies*

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### HOUSE WINE:

Sycamore Lane: Chardonnay, Pinot Grigio, Riesling, Moscato, White Zinfandel, Merlot and Cabernet Sauvignon

### DOMESTIC BEER:

Budweiser, Coors Light, Michelob Ultra, Miller Lite, Yuengling Lager  
Imported Beer Available at an Additional Charge  
Non-Alcoholic Beer Available at No Additional Charge

### TRADITIONAL BRAND LIQUORS:

Beefeater Gin, Jose Cuervo Tequila, Smirnoff Vodka, Seagrams 7 Whiskey, Bacardi Rum, Whiskey, Malibu Rum, Cutty Sark Scotch, Pinnacle Flavored Vodkas, Southern Comfort, Jim Beam Bourbon, Domestic Cordials



# Bar Packages

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## Continued

**PREMIUM BRAND LIQUORS:** *additional fee-\$2.00 per person*

Tanqueray Gin, Jack Daniels Whiskey, Absolut Vodka, Stolichnaya Vodka, Assorted Stolichnaya Flavored Vodka, Jameson Irish Whiskey, Captain Morgan's Spiced Rum, Old Granddad Bourbon, Dewar's White Label Scotch, Canadian Club Whiskey, Imported Cordials

**ELITE BRAND LIQUORS:** *additional fee-\$4.00 per person*

Bombay Sapphire Gin, Grey Goose Vodka, Ketel One Vodka, Crown Royal Whiskey, Mount Gay Rum, Woodford Reserve Bourbon, Johnny Walker Red Label Scotch, Patron Tequila, Additional Wine Selections (based on availability)