



Plated Dinner Menu

(Minimum of 15 Guests)

\$40

Three Course Meal Includes:

Chef's Selected Side Dishes, Fresh Baked Rolls and Butter
Freshly Brewed Regular & Decaf Coffee, Fine Quality Hot Teas
Four Courses (Additional Starter) \$5

STARTERS

(SELECT ONE)

Chef's Seasonal Soup
Seasonal Fresh Ingredients

New England Clam Chowder
(Additional \$2)

Caesar Salad
Romaine Hearts, Rustic Croutons, Parmesan, Caesar Dressing

Wedge Salad
Iceberg Lettuce, Bacon, Red Onions, Roasted Peppers, Carrots, Cucumbers, Bleu Cheese Dressing

House Greens Salad
Tomatoes, Cucumbers, Carrots, Croutons, Balsamic Vinaigrette

Sliced Fruit Plate
Cantaloupe, Pineapple, Honeydew, Pineapple, Orange, Strawberry, Drizzled with Honey

Tri-Color Tortellini
Roasted Garlic Parmesan Cream

Roasted Beet & Goat Cheese Salad
Field Greens, Celery, Apples, Balsamic Vinaigrette

Price Per Person/Minimums Apply

*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax



ENTREES

(SELECT TWO)

(Three Entrees Additional \$7)

Sauteed Chicken Breast
Choice of: Française, Marsala or Piccata

Herb Roasted Pork Chop
Apple Demi Glace

Mushroom Ravioli
Julienne Vegetables, Baby Spinach, Parmesan Garlic Cream, Fried Leeks

Baked Haddock
Ritz Cracker Topping, Fresh Lemon

Salmon Fillet
Grilled Pineapple Salsa
(Market Price)

Grilled Top Sirloin
Au Poivre Sauce
(Market Price)

Herb Roasted Prime Rib of Beef
(Minimum of 15 Orders)
Prepared Medium Rare, Au Jus, Horseradish Cream
(Market Price)

Grilled Filet Mignon
Merlot Demi Glace
(Market Price)

DESSERTS

(Select One)

Carrot Cake

NY Style Cheesecake
with Cherry Topping

Tiramisu

Apple Pie

Price Per Person/Minimums Apply

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