

DINNERS

SIT DOWN

D1

Caesar Salad with Fresh Croutons
New York Strip Steak with a Cabernet Sauce
Assorted Rolls with Butter
Chocolate Mousse Pie
per person **26.95**

D2

Tossed Garden Greens and Fresh Vegetables
Broiled Filet of Salmon with Cucumber Relish
Assorted Rolls with Butter
Raspberry Sorbet with a Wafer Cookie
per person **24.95**

D3

Tossed Garden Greens and Fresh Vegetables
Roast Prime Rib of Beef 10oz. With Horseradish Sauce
Assorted Rolls with Butter
Carrot Cake
per person **25.95**

D4

Chef's Featured Soup of the Day
Boneless Breast of Chicken Cordon Bleu
Assorted Rolls with Butter
Cherry Cheese Cake
per person **22.95**

D5

Tossed Garden Salad with House Dressing
Broiled Flounder with a Lemon au Buerre Sauce
Assorted Rolls with Butter
Apple Pie a'la Mode
per person **23.95**

D6

Chef's Featured Soup of the Day
Tossed Garden Green Salad
Boneless Breast of Chicken Forestier
Assorted Rolls with Butter
Boston Cream Pie
per person **20.95**

All Entrees include appropriate starch and vegetable.

BUFFETS

DB1

Caesar Salad with Garlic Croutons
Penne Pasta Salad Primavera
Broiled Chicken Breast in Champagne Sauce
With Diced Tomatoes and Spring Onions
Vegetable Rice Pilaf
Chef's Choice of Harvest Vegetables
Assorted Fresh Fruit in Season
Assorted Cakes and Pies
per person **24.95**
(minimum of 50 people)

DB2

Assorted Garden Greens with Choice of Dressing
Pasta Salad * Basil Marinated Vegetables
Top Round of Beef with Assorted Condiments
Boneless Chicken Breast with Tomato-Garlic Cream
Roasted New Potatoes * Brown Rice Pilaf
Chef's Choice of Harvest Vegetables
Assorted Cakes and Pies
per person **26.95**
(minimum of 50 people)

DB3

Walnut Chicken Salad * Fresh Fruit Salad
Tossed Salad Greens with Choice of Dressing
Cheese Filled Tortellini Alfredo
Lemon Citrus Grilled Steak-fish* Chicken Piccata
Rice Pilaf * Fresh Harvest Vegetables
Assorted Cakes and Pies
per person **27.95**
(minimum of 50 people)
(groups of 49 and under – 40.00 extra)

DB4

Raw Bar with Shucker (Clams, Oysters, Shrimp)
Vegetable Crudite with Dip * Spinach Salad
Apple and Mandarin Orange Ambrosia
Manicotti with Plum Tomatoes and Shaved Parmesan
Carved Top Round of Beef au jus * Herbed Baked Fish
Oven Roasted Potatoes * Fresh Harvest Vegetables
Assorted Cakes and Pies
per person **34.95**
(minimum of 50 people)
(groups of 49 and under – 40.00 extra)
Shucker fee \$45.00

