

Plated Dinners

Dinners served with your choice of Salad, One (1) Starch Selection, One (1) Vegetable Selection, One (1) Dessert Selection, Warm Garlic Bread & Butter, and Coffee, Tea & Decaf.

Multiple Entrée Service Charged at Highest Priced Entrée.

Salads

Tossed Garden salad with choice of House Dressings, Caesar Salad, Mandarin Orange & Red Leaf Lettuce with Poppyseed Dressing, Greek Salad with Sun-dried Tomato Vinaigrette

Entrees

Stuffed Chicken San Martino

Boneless chicken breast stuffed with bread crumbs, roasted peppers, hard boiled eggs, zucchini, pecorino Romano cheese and spices, oven baked and served with a light Alfredo sauce.

\$22.95

Stuffed Chicken Duxelles

Boneless chicken breast stuffed with mushrooms, shallots, fresh diced tomato, white wine, butter, and bread crumbs, oven baked & served with Supreme sauce.

\$22.95

Stuffed Chicken Milano

Boneless chicken breast stuffed with broccoli, roasted peppers, provolone cheese and cappicola, breaded and deep fried, served with Alfredo sauce.

\$22.95

Chicken Cordon Bleu

Boneless chicken breast stuffed with Virginia Ham and Swiss Cheese, breaded, deep fried, then oven finished, served with sauce Poulette

\$23.95

Chicken Valencia

Boneless chicken breast stuffed with lobster, crabmeat, shallots, and butter, breaded, deep fried, and oven finished. Served with Hollandaise sauce.

\$26.95

Chicken Eric

Fresh chicken breast sautéed, then layered with asparagus and crabmeat, then finished with Hollandaise sauce.

\$24.95

Chicken Piccata

Boneless chicken filets sautéed in butter, dry vermouth and lemon zest, finished with baby peas.

\$24.95

Whole Breast of Duck

Boneless duck breast, pan seared, then oven finished with a semi-sweet, dark cherry sauce.

\$25.95

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Prices do not include 19% Service Charge and 8% sales tax. Multiple entrees charged at highest priced entrée.

Stuffed Sole

Crab & Shrimp stuffing rolled in tender white fish finished with Hollandaise sauce.

\$23.95

Red Snapper

Broiled in white wine & butter. Topped with citrus Buerre Blanc.

\$23.95

Poached Salmon Filet

Boneless filets, poached in white wine and lemon, served with a fresh dill butter.

\$24.95

Charbroiled Swordfish Steak

Center cut steaks, charbroiled and served with a fresh ginger butter.

\$24.95

Yellowfin Tuna Steak

Charbroiled crusted Tuna steak, oven finished, served with a fresh fruit salsa.

\$26.95

Sliced Roast Sirloin

USDA Choice roasts, slowly cooked, thin sliced and served with a mushroom demi-glace.

\$24.95

Roast Prime Rib

USDA Choice boneless Rib Roasts, slow roasted and served au jus.

\$27.95

Black Angus N.Y. Cut Steak

USDA Choice aged 10 oz Black Angus, charbroiled and oven finished, topped with sautéed mushrooms.

\$28.95

Filet Mignon

The heart of the tenderloin, charbroiled to your order, and finished with a mushroom demi-glace.

\$29.95

Starch Selections

Long Grain & Wild Rice Pilaf, Risotto, Oven Roast Red Potatoes, Baked Idaho Potato with Sour Cream, Duchess Potato, Baked Sweet Potato, Duchess Sweet Potato

Vegetable Selections

Fresh Broccoli Florets with Lemon Butter, Honey Glazed Baby Carrots, Sautéed Zucchini & Summer Squash, Italian Green Beans with Fresh Basil Butter, Whole Green Beans with Caramelized Onions, Julienne Carrots with Fresh Kale

Dessert Selections

Sherbet, Ice Cream with Chocolate Sauce, Dutch Apple Pie, Boston Cream Pie, Apple Crisp, Mandarin Orange Chiffon, Lemon Lush, Triple Chocolate Mousse

Prices do not include 19% Service Charge and 8% sales tax.

Multiple Entrees charged at highest priced entrée.

Dinner Buffet Service

All Dinner Buffets include Tossed Salad with Assorted Dressings, Relish Tray, Warm Garlic Bread & Butter, and Meal Beverages.

To complete your buffet, please select any Two (2) Specialty Salads, Three (3) Entrée Selections, One (1) Starch Selection, One (1) Vegetable Selection, and One (1) Dessert Selection.

Specialty Salads

Tortellini Alfresco, Fire & Ice, Mandarin Orange Salad, Greek Pasta Salad, Red Potato & Broccoli Salad

Entrees

The Adams

Sliced Top Round
Oven Roasted Chicken
Sausage, Peppers & Onions
Baked Ziti
Sliced Roast Turkey
Oriental Beef Stirfry
Baked Sugar Cured Ham

\$22.95 per person

The Harrison

Sliced Roast Sirloin
Breaded Chicken Cutlet
Chicken Stirfry
Sirloin Tips in Burgundy Sauce
Fresh Ham
Seafood Primavera
Boston Baked Haddock

\$24.95 per person

The Madison

Sliced Tenderloin Diane
Stuffed Chicken Duxelles
Seafood Newburg
Breaded Veal Cutlet
Roast Pork Loin
Coquilles St. Jacques
Roast Leg of Lamb

\$28.95 per person

Starches

Long Grain & Wild Rice Pilaf, Risotto, Oven Roasted Red Potatoes, Garlic Mashed Potatoes, Duchess Potatoes, Duchess Sweet Potatoes

Vegetables

Fresh Broccoli Florets with Lemon Butter, Honey Glazed Baby Carrots, Buttered Sliced Carrots, Julienne Carrots with Fresh Kale, Sautéed Zucchini & Summer Squash, Italian Green Beans with Fresh Basil Butter, Whole Green Beans with Caramelized Onions, Cut Green Beans with Mushrooms, Festive Corn

Desserts

Sherbet, Ice Cream with Chocolate Sauce, Dutch Apple Pie, Boston Cream Pie, Apple Crisp, Mandarin Orange Chiffon, Blueberry Cobbler, Lemon Lush, Triple Chocolate Mousse

50 Person Minimum

Prices do not include 19% Service Charge or 8% Sales Tax

Station Service

All Station Service includes Warm Garlic Bread and Meal Beverages.

Antipasto Station

Roast Peppers, Salami, Provolone Cheese, Tuna, Hard Boiled Eggs, and Mixed Greens.
Served with Balsamic Vinaigrette.

Carving Station

Please choose Two (2) of the following:

Roast Sirloin, Prime Rib, Roast Turkey Breast, Pork Loin Roast, Leg of Lamb, or Honey Baked Ham.
Served with appropriate condiments and Silver Dollar Rolls.

Pasta Station

Tortellini, Penne and Bowtie Pasta, Marinara, Alfredo, and Garlic Butter Sauces, Roasted Peppers, Proscuitto, and Grated Cheese.

International Station

Please Select One (1) of the following:

Mexican Station

Cinnamon & Lime Chicken Fajitas, Baked Corn & Chile Casserole, Red Beans & Rice, and Nacho Chips

Oriental Station

Teriyaki Chicken with Cashews, Shrimp & Scallop Stirfry, Seasoned White Rice, and Lo Mein Noodles

Polish Station

Bigos (Hunter Stew), Galumpke, Pieroge with Sour Cream & Sautéed Onions,
Cervený Kapusta (Polish Vegetables with Apples)

Tuscan Station

Chicken Marsala with Red Peppers, Sogliola alla Fiorentina (Florence style sole),
Piselli alla Fiorentina (Florentine style spring Peas), Stuffed Tomatoes

Irish Station

Steak & Guinness Irish Stew, Colcannon Potatoes with Vegetables, Scallop & Mushroom Pie,
and Boiled Brisket with Cabbage

\$28.95 per person

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