

Dinner Entrées

AVAILABLE 3 P.M. — 9 P.M.

All dinner entrées include a mixed green salad; choice of vegetable; choice of potatoes or rice; dessert*; rolls and butter; as well as coffee, decaf and hot tea

Vegetables

Chef's blend steamed vegetables; steamed asparagus with roasted red peppers; green beans amandine; honey-glazed baby carrots

Potatoes or Rice

Oven-roasted red potatoes; baked potatoes, sweet mashed potatoes, garlic mashed potatoes; herbed risotto; rice pilaf

Desserts*

New York-style cheesecake with strawberry topping; cream cheese-frosted carrot cake; double chocolate cake; coconut cream pie

SEAFOOD

<i>Baked sole stuffed with crab and scallops, topped with a sherry cream sauce</i>	\$21.95
<i>Pecan-crustured wild caught salmon filet, topped with herbed butter</i>	\$23.95
<i>Lobster ravioli with champagne cream sauce</i>	\$24.95
<i>Butterflied shrimp stuffed with Crabmeat Imperial, served on a bed of spinach and topped with a white wine butter sauce</i>	\$27.95
<i>Wasabi-crustured ahi tuna steak, seared medium-rare</i>	\$27.95
<i>Grilled seasoned swordfish steak with mango salsa</i>	\$27.95

COMBINATION ENTRÉES

<i>Sautéed chicken breast with lemon caper sauce and three Crab Imperial stuffed shrimp</i>	\$22.95
<i>4 oz. Petit filet of beef, grilled medium-rare, with a Maryland crab cake</i>	\$32.95

BEEF, PORK AND LAMB

\$19.95	<i>Grilled center-cut pork loin with apple walnut stuffing and brandy sauce</i>
\$23.95	<i>Slow-roasted pot roast covered with homemade gravy</i>
\$28.95	<i>Center-cut New York strip steak brushed with garlic and rosemary infused oil</i>
\$28.95	<i>Slow-roasted king-cut prime rib of beef au jus</i>
\$27.95	<i>Sliced roasted filet mignon medallions topped with merlot demi-glaze</i>
\$36.95	<i>Rack of lamb encrusted with whole grain mustard</i>

POULTRY

\$18.95	<i>Roasted breast of turkey with apple cornbread stuffing</i>
\$19.95	<i>Breast of chicken sautéed with tomatoes, mushrooms and green onions, finished with red wine brown sauce</i>
\$19.95	<i>Breast of chicken sautéed with broccoli, mushrooms, onions and cashews in a light teriyaki sauce, served over basmati rice</i>
\$21.95	<i>Chicken Oscar topped with fresh asparagus and lump crab meat, finished with Béarnaise sauce</i>
\$19.95	<i>Breast of chicken stuffed with feta cheese, fresh spinach and sun-dried tomatoes, with white cream sauce</i>
\$20.95	<i>Breast of chicken stuffed with spicy capicola, aged provolone and roasted red peppers, with Merlot sauce</i>

VEGETARIAN

\$17.95	<i>Pasta Primavera with aglio e olio sauce</i>
\$17.95	<i>Cheese-stuffed rigatoni with vodka sauce</i>
\$17.95	<i>Ricotta-stuffed jumbo shells with marinara sauce</i>

* Wedding cake will be displayed, cut and served at no additional cost in lieu of entrée dessert.

Design a Dinner Buffet

AVAILABLE 3 P.M. - 9 P.M.

\$24.95

Each buffet is complemented with warm rolls and butter; variety of desserts*; coffee, decaf and hot tea

CHOOSE Two Salads:

Traditional tossed garden salad; house Caesar salad; herbed tomato and cucumber; field greens topped with roasted red peppers and mandarin oranges; fresh fruit; coleslaw

CHOOSE Three Entrées:

Beef and Pork

Boeuf bourguignon; sliced roasted pork loin with gravy; Yankee Pot Roast with homemade gravy and baby carrots; carved sirloin (add \$3.50/person)

Chicken and Turkey

Chicken parmesan, chicken piccata; sliced oven-roasted turkey with homemade gravy and stuffing; oven-roasted herb chicken; chicken cordon bleu; chicken breast stuffed with broccoli and cheddar; carved turkey (add \$2.95/person)

Seafood

Pecan-crusting salmon; herb baked haddock; seafood Newburg; macadamia nut-crusting mahi mahi

Pasta

Tortellini Alfredo with chicken and broccoli; cheese-stuffed rigatoni with vodka sauce; ricotta-stuffed jumbo shells with marinara sauce; pasta primavera

CHOOSE Two Sides:

Oven-roasted red potatoes; garlic mashed potatoes; maple and brown sugar mashed sweet potato; baked potato; herbed risotto; rice pilaf

CHOOSE One Vegetable:

Chef's blend steamed vegetables; steamed asparagus with roasted red peppers; green beans amandine; honey-glazed baby carrots

Add a Reception Station

The reception stations are add-on options for our Design a Dinner Buffet.

CARVED MEAT STATIONS

\$6.95 Oven-roasted breast of turkey with cranberry chutney

\$6.95 Honey-glazed ham with whole-grain mustard

\$6.95 Tenderloin of pork with whole-grain mustard

\$7.95 Oven-roasted sirloin of beef with horseradish and au jus

\$12.95 Slow-roasted prime rib of beef with horseradish and au jus

\$13.95 Tenderloin of beef with horseradish and au jus

\$8.95 LITTLE ITALY

Assortment of pastas prepared to order by our chef. Guests choose from Alfredo, vodka and pesto sauces and an assortment of vegetables, seasoned baby shrimp and strips of roasted chicken breast

\$8.95 ORIENTAL STIR FRY

Ginger chicken and Szechuan beef tossed in a light teriyaki sauce or pineapple hoisin sauce with crisp Asian vegetables, served over white rice

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