



## Plated Banquet Menu

(Customized Menus Are Available Upon Request)

### Included:

3 Appetizer Platters: Assorted Cheese & Crackers, plus Crudités & side of ranch dressing, plus Hummus & Pita Salad or Soup (select one, or add second course selection for only \$4 additional):

Mixed Green Salad, Caesar Salad, Broad Axe Salad, Tomato Bisque, or Seafood Chowder

Chef's Choice Of Vegetable & Potato / Pasta

Bread & Butter

Dessert (select one):

Double Chocolate Brownie with Ice Cream, Bread Pudding, or Cheesecake

Coffee, Decaf, Hot & Iced Tea

### Entrée Choices (select up to three choices):

#### Seafood

Sesame Seared Tuna	\$ 37
Roasted Tilapia with spinach & mushrooms in white wine butter sauce	\$ 37
Pan Seared Salmon with roasted red pepper sauce	\$ 39
Striped Bass Filet, tropical salsa with pineapple, mango, cilantro, onions & peppers	\$ 45
Crab Cakes with rémoulade sauce	\$ 45

#### Beef, Pork & Lamb

Grilled 10 oz. Sirloin with sautéed onions & mushrooms	\$ 39
Beef Bourguignon, onions, mushrooms in burgundy wine sauce	\$ 38
Braised Boneless Short Ribs served over polenta with a rich sauce	\$ 41
Grilled 12 oz. NY Strip	\$ 42
Lamb Chops with goat cheese tapenade	\$ 45
Grilled 9 oz. Filet Mignon with red wine demi glace	\$ 45
Surf & Turf, 7 oz. Filet Mignon & One Crab Cake	\$ 45
Sliced Pork Loin with mustard demi glace (minimum order 5 per event)	\$ 38

#### Chicken

Preparation choices: Marsala, Francaise, Picatta or Florentine	\$ 38
Grilled Chicken Breast Parmesan	\$ 38
Grilled Chicken with spinach, prosciutto & provolone	\$ 38
Roasted Airline Chicken Breast with natural jus	\$ 40

#### Vegetarian

Grilled mix of vegetables over rice	\$ 26
Pasta Primavera	\$ 24
Pasta with tomato vodka sauce	\$ 26
Stuffed shells with tomato sauce	\$ 26
Gnocchi with rose sauce	\$ 26

Other beverages, 6% sales tax & 20% gratuity additional

Minimum 20 people for a private room