

BANQUET DINNER MENU

SITDOWN DINNER

Your Dinner Selection Will Include a Choice of Soup or Salad, a Starch and a Vegetable, Freshly Baked Rolls and Butter, a Choice of Dessert and Freshly Brewed Coffee

SALADS/SOUPS

House Salad

Mixed Greens and Garden Vegetables
With Raspberry Vinaigrette Dressing and Crumbled Blue Cheese

Caesar Salad

Romaine with Creamy Caesar Dressing,
Sliced Beefsteak Tomatoes and Crisp Herb Croutons

Baby Spinach Salad

With Gorgonzola, Bacon, Bermuda onion,
And Sherry Vinaigrette
(Additional \$.50 per person)

California Field Salad

Mixed Organic Baby Lettuces Dressed
With Aged Balsamic Vinegar and Extra Virgin Olive Oil,
Served with Goat Cheese Crostini and Edible Blossom
(Additional \$1.00 per person)

Tomato Mozzarella Salad

Sliced Vine Ripened Tomatoes and Fresh Mozzarella
Drizzled with Basil Vinaigrette
(Additional \$1.00 per person)

Bartlett Salad

Mixed Baby Greens, Wine Poached Pears, Candied Pecans & Stilton Cheese
Served with a Champagne Vinaigrette
(Additional \$2.00 per person)

Portobello Mushroom and Beef Soup

With Wild Rice

Tortellini en Brodo

Savory Chicken Broth with Cheese Filled Pasta,
Spinach and Grated Pecorino Romano

Butternut Squash Soup

Puree of Roasted Squash with Caramelized Shallots
And Diced Smoked Chicken Breast

Baked Potato Soup

Cream of Potato with Bacon, Cheddar Cheese & Scallions

Tortilla Chicken Soup

With Corn and Black Beans in a Southwest Flavored Broth
Garnished with Tri-Colored Tortilla Strips

Smoked Seafood Chowder

With Sweet Corn, Potatoes, Smoked Shrimp & Haddock
New England Style
(Additional \$1.00 per person)

Have Both Soup and Salad Courses

Additional \$2.95 per person

ENTREES

Vegetarian Lasagna

Grilled Italian Vegetables and Fresh Pasta Sheets
Layered with Fresh Herbs, Four Cheeses and Tomato Sauce
\$18.95

New England Chicken Breast

Stuffed with Roasted Squash, Cornbread and Melted Leeks with
a Spiced Cider Glaze
\$20.95

Roast Top Round of Angus Beef

With Madeira Sauce
\$22.95

Roast Salmon

Thick Sliced Fillet, Crusted with Fresh Herbs and Panko
Crumbs, Served with Fresh Basil Hollandaise
\$23.95

Herb Roasted Lamb

Boneless Leg of Young Australian Lamb
Rubbed with Minted Basil Pesto;
Roasted Garlic Mint Demi Glace
\$23.95

Boneless Prime Rib

Slow Roasted Rib Eye of Angus Beef
With Madeira Sauce
10 oz. ~ \$26.95
16 oz. ~ \$32.95

Roast Tenderloin of Beef

Choice Western Black Angus
Served with a Wild Mushroom Sauce
\$29.95

Filet Mignon

8 oz. Center cut Filet, Served with Béarnaise Sauce
\$31.95

Vegetable Wellington

Grilled Italian Vegetables Layered with Spinach
& Garlic Artichoke Pate in a Puff Pastry
Served with Roasted Pepper Coulis
\$19.95

Chicken Breast Florentine

Boneless Breast Stuffed with Spinach and
Mushrooms, Creamy Mornay Sauce
\$20.95

Chicken Saltimbocca

Sautéed Boneless Breast Topped with Sage,
Prosciutto, And Provolone; Mushroom Marsala Sauce
\$23.95

Asian Pork Tenderloin

Marinated with Soy, Scallions and Whiskey,
Grilled and Served with Thai Peanut Sauce
\$23.95

Baked Cod Dijonnaise

Fillet Topped with Dijon Mustard, Sliced Tomatoes,
And Herbed Breadcrumbs;
Baked in a Light Lemon Parmesan Cream
\$24.95

Roasted Halibut

Pure White Alaskan Filet
Crusted with a Sun Dried Tomato Tapenade
And Served with a Bouillabaisse Sauce
\$29.95

Roast Rack of Veal

Slow Roasted Prime Rib of Provimini Veal
With a Green Peppercorn Tarragon Sauce
\$29.95

Surf and Turf

Our Roast Tenderloin of Angus Beef Paired with:

Roasted Herb Crusted Salmon	Broiled Jumbo Shrimp	Broiled Lobster Tail (4oz)
\$31.95	\$32.95	\$38.95

**You May Offer Your Guests a Choice of Two Entrees and a Vegetarian Option
We Must Have an Estimated Number of Each Entrée One-Week Prior To Your Event
Selecting a Third Entrée Choice Is an Additional \$1.00 per Person**

Prices do not include a 19% Service Charge and 8% NYS Sales Tax.
All prices are subject to change.

ENTRÉE ENHANCERS

STARCH

(Choose One)

Roasted Red Potatoes
With Herbs and Garlic

Roast Garlic Mashed Potatoes

White and Sweet Potatoes Mashed

Three Cheese Au Gratin

White and Sweet Potatoes Lyonnaise

Saffron Rice Pilaf

White and Wild Rice Pilaf

Harvest Rice

White and Wild Rice Pilaf with Almonds
And Dried Cranberries

VEGETABLE

(Choose One)

Mixed Julienne Vegetables

Grilled Italian Vegetables

Baby Carrots
With Dill and Chives

Sautéed Green Beans

Broccoli and Cauliflower Florets
With Garlic Parsley Crumbs

Acorn Squash Baked with Brown Sugar

Roasted Tomato Stuffed
With Spinach Dijonnaise

Steamed Asparagus *(Seasonal)*

Stir Fried Snow Peas
With Multicolor Peppers

DESSERTS

Freshly Cut Tropical Fruits
Splashed with Grand Marnier

Lemon Tart

Tangy Lemon Curd in a Flakey Pastry Crust
Garnished with Whipped Cream and Berries

Fruit Tart

Delicate Puff Pastry Filled with Pastry Cream,
Topped with Fresh Seasonal Fruit and a Light Apricot
Glaze

Carrot Cake

Traditional Moist Cake with Walnuts and Raisins,
Layered and Iced with Cream Cheese Frosting

Bete Noir

Our Signature Flourless Chocolate Cake
With Crème Anglaise and Raspberry Puree

White Chocolate Pistachio Gateau

Layers of Pistachio Sponge Cake
Brushed with Liqueur and Iced with White Chocolate Mousse

Chocolate Mousse Torte

- Rich Chocolate Cake Layered with Milk Chocolate Mousse
And Fresh Berries, Iced with Chantilly Cream

Linzer Tart

Hazelnut Cookie Crust Baked with Raspberry Preserves

Cheesecake

Traditional New York Style with Fruit Compote
Espresso Flavored in a Chocolate Brownie Crust
Pumpkin Flavored in a Ginger Cookie Crust

Desserts Variees

An Assortment of our Miniature Desserts Served to Each Guest
(\$1.00 Additional)

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