## Seated Dinner Menu

## Pre Set Salad (Select One)

Caesar Salad<br>Hearts of Romaine, Sundried Tomatoes, with a Parmesan \& Garlic Crostini<br>House Salad<br>Cucumbers, Shredded Carrots, Cherry Tomatoes \& Red Onions in a Balsamic Vinaigrette<br>Kale Salad<br>Toasted Pecans, Cranberries, and Parmesan, in a Lemon Vinaigrette.<br>Arugula Salad<br>Parmesan Cheese, Roasted Tomatoes, in a Balsamic Vinaigrette<br>The Wedge<br>Baby Iceberg Lettuce, Red Onions, Tomatoes, Crumbled Bacon \& Sourdough Croutons in a Blue Cheese Dressing.

## Pasta Course (Select One)

Rigatoni
With a House-Made Marinara Sauce

Penne
With Sundried Tomatoes, Spinach \& Roasted Peppers in a White Wine Sauce

## Cheese Tortellini

With a Plum Tomato Sauce

Fussilli
With a Pesto Cream Sauce \& Sundried Tomatoes

Penne ala Vodka
With a Tomato Cream Sauce

## Entrées

All paired with one Starch and one Vegetable of Chef's Choice.
\# of Entrees $\qquad$

## Beef/Pork

Braised Short Rib of Beef (Boneless) - In a balsamic jus

Hand Sliced NY Strip- With an Au Poivre Sauce

Grilled Center Cut Sirloin -with a Marsala Sauce

Pork Chop-with Apple Chutney \& Natural Jus

Pan Seared Filet Mignon-with a Red Wine Sauce (Additional \$6.00per person)

## Chicken

Chicken Francese-with a Lemon, Butter, \& White Wine Sauce

Chicken Marsala - with a Mushroom Marsala Sauce

Almond and Rosemary Crusted Chicken Breast - Fine Herb Jus

Chicken Parmesan- with Mozzarella Cheese \& a Tomato Basil Sauce

Stuffed Chicken Breast - Artichokes, Red Pepper, \& Fontina Cheese served with a red pepper sauce

Chicken Piccata - with a Lemon, Butter \& Caper Sauce

## Fish

Miso Glazed Salmon - with Crispy Rice noodles

Pan Seared Atlantic Salmon -with a Champagne Dill Sauce

Atlantic Cod - with a Mango Salsa

Sea Bass- Shrimp, Lemon, \& Cream Sauce

## DESSERT

We have a large offering of desserts to accommodate your type of event and your budget from a simple yet delicious sheet cake to an over the top dessert buffet. Please speak with you banquet manager to determine what dessert would be appropriate for you.

