

3 COURSE DINNER

\$35 per person

First Course (please choose one)

Garden salad
Soup du jour

Second Course (please choose two)

Vegetarian

Manicotti- Cheese filled pasta topped with marinara, mozzarella and Parmesan served with garlic bread
Vegetable Primavera- vegetables sauteed with white wine in herbed Alfredo sauce with penne pasta.
Vegetable Napoleon- Roasted and grilled vegetables topped with Gorgonzola and balsamic glaze.

Chicken

Chicken Marsala- chicken breast sauteed with mushrooms and onions in a Marsala wine sauce.
Chicken Picatta- sauteed chicken breast in a white wine lemon caper sauce.
Chicken Cacciatore- sauteed chicken breast in a sherry red sauce with mushrooms, onions and peppers.
Chicken Parmesan- Breaded chicken topped with mozzarella and Parmesan. Served with garlic bread.
Chicken Lyonnaise- Chicken breast with caramelized onions in a red wine demi glaze.

Seafood

Baked Haddock- Haddock baked with white wine, lemon and garlic, topped with buttery crackers.
Herbed Parmesan Haddock- Haddock baked encrusted with herbs and Parmesan cheese.
Honey Cashew Salmon- Baked Atlantic salmon topped with honey and cashews.
Maple Balsamic Salmon- Grilled Atlantic Salmon drizzled with maple and balsamic glaze.
Pesto Salmon- Baked Atlantic salmon stuffed with pesto and encrusted with herbs.

Beef

Prime Rib- 10 ounce Slow roasted prime rib served with Au jus and horseradish sauce.
New York Strip- 10 ounce grilled strip steak topped with roasted garlic butter.
Veal Oscar- Breaded Veal cutlet topped with Lobster and hollandaise sauce

Starch

Mashed potatoes, baked potato, Rice Pilaf, Roasted fingerling potatoes, Couscous

Vegetables

Vegetable medley, asparagus, Broccoli, Hoeny peas and carrots, Confetti Corn

Dessert (please choose one)

Limoncello cake with raspberry drizzle and whipped cream
N.Y cheese cake with strawberry Amaretto sauce

Served with bread and butter
Tea and Coffee Service

Price subject to 9% tax and 18% service charge