

Appetizer Enhancements

(Select One)

In-Season Fresh Fruit Plate

With Yogurt Drizzle

\$3.25 Per Person

Soup du Jour

\$1.50 Per Person

Tortellini or Campanelle

With House-made Sauce: Marinara, Creamy Pesto or Alfredo

\$3.25 Per Person

Shrimp Cocktail

Three Colossal Shrimp with House-made Cocktail Sauce

\$7.25 Per Person

Salads

(Select One)

Field Greens and Market Vegetables with House-made Vinaigrette

Classic Caesar Salad

Principal Dish

(Maximum Three Principal Dishes per Group)

Desserts

(Select One)

New York Style Cheesecake with Strawberry Topping

Raspberry Swirl Cheesecake

Bananas Foster OR Cherries Jubilee

Served Over Ben & Jerry's® Vanilla Ice Cream

Pies

*Deep Dish Dutch Apple, Bumble Berry, Irish Bash, Oreo Bash,
Chocolate Coconut Cloud, Fudge Brownie or Chocolate Chip Cookie Pie*

Tortez

*Lemon and Cream, Strawberry Shortcake, Orange Creamsicle,
Double Chocolate or Carrot Cake*

*All Served Dinners Include Salad, Dinner Roll Basket, Appropriate Accompaniments, Dessert,
Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee and Herbal Teas*

Principal Dishes

PRIME RIB OF BEEF

Ten Ounces, Slow-Roasted with Natural Juices
\$33.00 Per Person

NEW YORK STRIP STEAK

Ten Ounces, Peppercorn Rubbed with Roasted Sliced Portabella Mushrooms
\$29.75 Per Person

FILET MIGNON

Eight Ounces, Sautéed Forrest Mushrooms, Peppercorn Demi-Glaze
\$38.00 Per Person

You Can Add To Any Entrée:

Shrimp Scampi Skewer---\$3.75 Per Person
Australian Lobster Tail---Market Price

CHICKEN GORGONZOLA

Breaded and Topped with a Gorgonzola Cheese Sauce
\$25.25 Per Person

CHICKEN RITZ

Topped with Artichoke Hearts, Sun-dried Tomatoes, Kalamata Olives and Chèvre Cheese
\$25.75 Per Person

CHICKEN FRENCH

Sautéed Breast, Lemon-Sherry Sauce
\$24.50 Per Person

CHICKEN MARSALA

Sautéed Breast with Mushrooms and Scallions, Marsala Wine Sauce
\$25.25 Per Person

CHICKEN BASIL

Grilled and Topped with Roasted Red Peppers, Baby Bellas, Fresh Basil & Asiago Cheese, Basil Cream Sauce
\$25.75 Per Person

CHICKEN ROULADE

Filled with Serrano Ham & Gruyere Cheese, Smoked Tomato Nage
\$26.25 Per Person

PORK FILET

Peppercorn Encrusted, Raspberry Cognac Sauce
\$23.50 Per Person

ROASTED PORK LOIN

Encrusted with Apples, Applejack Sauce OR Pear, Walnut, Leek Filling, Cranberry Ginger Glaze
\$23.25 Per Person

Principal Dishes

TILAPIA

Almond Crusted, Mango Ginger Chutney OR Tortilla Encrusted Filets, Pineapple Salsa
\$22.25 Per Person

SOLE NEPTUNE

Baked Filets filled with Crabmeat Stuffing, Lemon Beurre Blanc Sauce
\$29.50 Per Person

CEDAR PLANK SALMON

Maple Bourbon Glaze OR Teriyaki with Wasabi
\$26.75 Per Person

MEDLEY I

*Tenderloin of Beef with Caramelized Red Onions and Peppercorn Demi-Glaze
Coupled with Chicken Gorgonzola, Basil or RITZ*
\$32.00 Per Person

MEDLEY II

*Tenderloin of Beef with Caramelized Red Onions and Peppercorn Demi-Glaze
Coupled with Choice of Shrimp Scampi or Sea Scallops*
\$36.00 Per Person

Vegetarian

VEGETABLE STRUDEL

Roasted Vegetables with Fresh Herbs and Feta Cheese, Rolled in Phyllo Dough, Tomato Coulis
\$22.50 Per Person

EGGPLANT NAPOLEAN

*Breaded Eggplant, Roasted Red Pepper, Parmesan Cheese & Baby Spinach,
Toasted Walnut and Amaretto Cream Sauce*
\$22.50 Per Person

CHEESE TORTALACHI WITH DUO SAUCES

Roasted Red Pepper and Alfredo
\$21.75 Per Person

Vegan

GRILLED VEGETABLE NAPOLEAN

*Layers of Roasted Peppers, Eggplant & Portabella Mushrooms
on a Bed of Steamed Rice, Chimichurri Drizzle*
\$22.50 Per Person