

# Dinner Served Menu

### Welcome Display served for one half hour

Fresh Vegetables and Dip Assorted Cheese and Crackers

## **Appetizers**

(select one)

Tomato Basil Soup

Cream of Broccoli Soup Ttalian Wedding Soup Garden Salad Caesar Salad

#### <u>Accompaniments</u>

(select two)

Roasted Red Bliss Potatoes
Twice Baked Potato
Rice Pilaf
Smashed Garlic Potatoes
Broccoli Normandy

Broccoli Normandy Broccoli Florets Stringbeans Almondine Savory Tuscan Blend Greenbeans Sauté

#### **Desserts**

(select one)
Carrot Cake
Chocolate Mousse
Apple Pie
Double Chocolate Cake
Strawberry Mousse

Personalized Sheet Cake

## Miniature Sweet Table

Fruit Filled Tarts ~ Mini Eclairs Cream Rolls ~ French Pastries ~ Fresh Fruit Additional \$5.95 per person

#### **Chocolate Fountain**

(Milk or Dark Chocolate)
Pretzel Rods, Gram Crackers, Marshmallows, Strawberry's,
Cookies and Bananas
Additional \$5.95 per person

#### Entrees

(select two)

(3rd Entree \$2.50 p.p.)	
Stuffed Breast of Capon	.\$21.95
Chicken Marsala	\$20.95
Chicken Parmigiana over linguine	.\$20.95
Marjeane's Chicken Roulade: roasted red peppers, spinach	
and wild mushrooms in a garlic cream	
sauce	\$22.95
Flounder Greko	\$28.95
Arctic Salmon Filet	\$21.95
Grilled Sirloin Steak	\$21.95
Prime Rib of Beef, au jus	
8 oz. cut	\$24.95
12 oz. cut	
Filet Mignon	\$26.95
Roasted Turkey Breast:w/traditional stuffing\$20.95	
Salmon Encroute, wrapped in puff pastry	\$23.95
Chicken Oscar, with jumbo lump crab meat\$25.95	
Chicken Picatta batter breaded in a caper cream	
sauce	\$21.99
Tuscan Chicken, encrusted in panko bread crumbs and	
Parmesan cheese	\$20.95
Blackened Chicken Alfredo\$18.95	
Lobster Ravioli	.\$22.95
Filet Oscar	.\$32.95

## **Dinners Include**

Assorted Artisan Breads
Coffee, Tea, Decaffeinated Coffee and Ice Tea
Room for 4 hours
(additional hour \$4.00 p.p.)
Full Linen and China Service

All Prices Subject to 6% Sales Tax and 20% Gratuity