

Banquet Plated Dinner

Entrée Selections

Chicken Champagne

8oz. boneless double breast of chicken lightly floured and sautéed with a delicate champagne cream sauce.

\$17.95

Garlic Herbed Chicken

8 oz. boneless double breast of chicken served grilled then finished with a rosemary garlic cream sauce.

\$17.95

Chicken California

8oz. boneless double breast of chicken lightly floured and sautéed with mushrooms and basil and a sun-dried tomato demi-glace sauce.

\$17.95

Chicken Kiev

Fresh homemade Kiev stuffed with parsley, shallots and butter then rolled in bread crumbs and baked to golden perfection.

\$18.95

Chicken Wellington

Double breast of chicken stuffed with mushrooms and shallots incased in puff pastry shell served baked to golden perfection served with a Madiera wine sauce.

\$19.95

Roasted Pork Loin

Sliced boneless pork loin marinated in fresh herbs and caraway seeds slow roasted to perfection then topped with natural gravy.

\$17.95

Filet of Haddock

Haddock filet baked in lemon butter and herbs.

\$17.95

Baked Atlantic Salmon

Boneless salmon fillet served baked with a light dill sauce.

\$19.95

Prime Rib of Beef

Slow roasted USDA choice boneless rib roast prepared with rosemary and our secret seasonings served with au jus.

12oz. Queens Cut \$25.95 16oz. Kings Cut \$29.95

Filet Mignon

Hand trimmed USDA choice beef tenderloin steak served broiled on the open flame.

7oz. Petite Cut \$28.95 9oz. Regular Cut \$31.95

Herb Crusted Beef Tenderloin

Whole tenderloin of beef seared then slow roasted with olive oil, garlic, fresh herbs, sliced into medallions, served medium rare, finished with a thyme demi-glace sauce.

\$30.95

Duet of Filet and Chicken

Broiled 6oz. petite filet and 4oz. sautéed chicken breast served with champagne sauce.

\$30.95

Grilled New York Strip Steak

13oz. New York Strip served broiled on the open flame.

\$28.95

Entrees Include:

Mixed Greens Garden Salad (For Caesar or Field Greens add \$1.00)

CHOICE OF STARCH

Wild Rice Medley, Baked Potato, Garlic Roasted Potatoes, Mashed Potato or Twice Baked Potato

CHOICE OF VEGETABLE

Brandied Carrots, Green Beans Almondine, Corn Obrien or Zucchini, Squash & Carrots

ALSO AVAILABLE

Soup DeJour or Fresh Fruit Cocktail -\$2.00 per person

Sweet Table- \$4.50 per person

Ice Cream \$1.50, Chocolate Mousse \$2.00 and Cheese Cake \$2.75

A maximum of 2 entrees may be selected.

18% service charge and applicable state sales tax will be applied to all food and beverage.