

# Dinner Menu

## Dinner Buffet

Choose Three Salads, Three Entrées, One Carved Item, , Two Sides  
Mini Desserts and Rolls with Butter are Included in Each Package  
\$30.00 per person plus tax and gratuity

### Salads

Tossed Salad  
Caesar Salad  
Spinach Salad  
Tortellini Salad with Red Roasted Peppers and Baby Spinach  
Pasta Salad with Fresh Vegetables  
Spinach Salad  
Potato Salad  
Macaroni Salad  
Wild Rice Salad with Spring Mix, Artichoke Hearts, & Sun  
Dried Tomatoes  
Fresh Fruit Salad  
Spring Mix with Candied Walnuts, Crumbled Blue Cheese,  
Crasins, & Mandarin Oranges with Raspberry Vinaigrette  
Mozzarella Caprice, with Tomatoes, Fresh Basil, Vinegar,  
Extra Virgin Olive Oil, Red Onions, & Green Peppers

### Entrées

Chicken Marsala  
Chicken Piccata  
Chicken Françoise  
Chicken Cordon Bleu  
Chicken Saltimbocca  
Chicken Stuffed with Boursin Cheese  
  
Tortellini with Rosa Sauce  
Baked Ziti  
Vegetable Lasagna  
Penne Pasta with Champagne Cream Sauce, Sun Dried  
Tomatoes, Prosciutto, & Baby Spinach  
Stuffed Shells  
Lasagna with Ground Beef & Pork  
  
Broiled Flounder with Imperial Sauce  
Broiled Tilapia with Fruit Salsa & Toasted Almonds  
Seared Salmon with Tomato Caper Sauce  
Flounder Stuffed with Crab Meat  
  
Flat Iron Steak with Mushroom Onion Demi Glaze  
Beef Burgundy over Wild Rice  
Beef Stroganoff over Buttered Noodles

### Sides

Rice Pilaf  
Mashed Potatoes  
Baked Potatoes  
Oven Roasted Red Bliss Potatoes  
Parmesan Risotto Rice  
  
Fresh Green Beans with a Choice of: Mushrooms, Almonds,  
Tomatoes, or Carrots  
Fresh Vegetable Medley  
Sugar Snap Peas with Julianne Carrots  
Sautéed Zucchini with Plum Tomatoes  
Fresh Broccoli Almondine

### Carved Items – Choose One

Honey Glazed Spiral Ham  
Boneless Breast of Turkey  
Marinated Flank Steak  
Top Round of Beef  
Marinated Pork Loin

### Upgrades – per person

Soup Cup - \$3  
Jumbo Lump Crab Cakes \$7  
Roast Tenderloin - \$7  
Assorted Cakes & Pies - \$4  
Roast Strip Loin - \$6  
Roast Prim Rib Eye - \$5  
Roasted Italian Vegetables - \$3  
Seared Tuna with Lump Crab and Béarnaise \$4

## **Sit Down Dinner**

Choose One Salad, Up to Two Entrées (Need count of each item one week before event), and Assorted

Mini Desserts

\* Includes Rolls & Butter

\$27.00 per person plus tax and gratuity

### **Salads**

Tossed Salad

Caesar Salad

Spinach Salad

Tortellini Salad with Red Roasted Peppers and Baby Spinach

Pasta Salad with Fresh Vegetables

Spinach Salad

Potato Salad

Macaroni Salad

Wild Rice Salad with Spring Mix, Artichoke Hearts, & Sun

Dried Tomatoes

Fresh Fruit Salad

Spring Mix with Candied Walnuts, Crumbled Blue Cheese,

Crasins, & Mandarin Oranges with Raspberry Vinaigrette

Mozzarella Caprice, with Tomatoes, Fresh Basil, Vinegar,

Extra Virgin Olive Oil, Red Onions, & Green Peppers

### **Entrées**

Chicken Marsala

Chicken Piccata

Chicken Françoise

Chicken Cordon Bleu

Chicken Saltimbocca

Chicken Stuffed with Boursin Cheese

Tortellini with Rosa Sauce

Baked Ziti

Vegetable Lasagna

Penne Pasta with Champagne Cream Sauce, Sun Dried

Tomatoes, Prosciutto, & Baby Spinach

Stuffed Shells

Lasagna with Ground Beef & Pork

Broiled Flounder with Imperial Sauce

Broiled Tilapia with Fruit Salsa & Toasted Almonds

Seared Salmon with Tomato Caper Sauce

Flounder Stuffed with Crab Meat

Flat Iron Steak with Mushroom Onion Demi Glaze

Beef Burgundy over Wild Rice

Beef Stroganoff over Buttered Noodles

### **Sides**

Rice Pilaf

Mashed Potatoes

Baked Potatoes

Oven Roasted Red Bliss Potatoes

Parmesan Risotto Rice

Fresh Green Beans with a Choice of: Mushrooms, Almonds,

Tomatoes, or Carrots

Fresh Vegetable Medley

Sugar Snap Peas with Julianne Carrots

Sautéed Zucchini with Plum Tomatoes

Fresh Broccoli Almondine

### **Upgrades – per person**

Soup Cup - \$3

Jumbo Lump Crab Cakes \$7

Roast Tenderloin - \$7

Assorted Cakes & Pies - \$4

Roast Strip Loin - \$6

Roast Prime Rib Eye - \$5

Roasted Italian Vegetables - \$3

Seared Tuna with Lump Crab and Béarnaise \$4

## **Limited Buffet**

Choose Two Salads, Two Entrées, One Starch, One Vegetable, & Mini Desserts  
\$23.00 per person plus Tax and Gratuity

### **Salad**

Tossed Salad  
Caesar Salad  
Spinach Salad  
Tortellini Salad with Red Roasted Peppers and Baby Spinach  
Pasta Salad with Fresh Vegetables  
Spinach Salad  
Potato Salad  
Macaroni Salad  
Wild Rice Salad with Spring Mix, Artichoke Hearts, & Sun Dried Tomatoes  
Fresh Fruit Salad  
Spring Mix with Candied Walnuts, Crumbled Blue Cheese, Crasins, & Mandarin Oranges with Raspberry Vinaigrette  
Mozzarella Caprice, with Tomatoes, Fresh Basil, Vinegar, Extra Virgin Olive Oil, Red Onions, & Green Peppers

### **Entrées**

Chicken Marsala  
Chicken Piccata  
Chicken Françoise  
Chicken Cordon Bleu  
Chicken Saltimbocca  
Chicken Stuffed with Boursin Cheese  
  
Tortellini with Rosa Sauce  
Baked Ziti  
Vegetable Lasagna  
Penne Pasta with Champagne Cream Sauce, Sun Dried Tomatoes, Prosciutto, & Baby Spinach  
Stuffed Shells  
Lasagna with Ground Beef & Pork  
  
Broiled Flounder with Imperial Sauce  
Broiled Tilapia with Fruit Salsa & Toasted Almonds  
Seared Salmon with Tomato Caper Sauce  
Flounder Stuffed with Crab Meat  
  
Flat Iron Steak with Mushroom Onion Demi Glaze  
Beef Burgundy over Wild Rice  
Beef Stroganoff over Buttered Noodles

### **Sides**

Rice Pilaf  
Mashed Potatoes  
Baked Potatoes  
Oven Roasted Red Bliss Potatoes  
Parmesan Risotto Rice  
  
Fresh Green Beans with a Choice of: Mushrooms, Almonds, Tomatoes, or Carrots  
Fresh Vegetable Medley  
Sugar Snap Peas with Julianne Carrots  
Sautéed Zucchini with Plum Tomatoes  
Fresh Broccoli Almondine

### **Upgrades – per person**

Soup Cup - \$3  
Jumbo Lump Crab Cakes \$7  
Roast Tenderloin - \$7  
Assorted Cakes & Pies - \$4  
Roast Strip Loin - \$6  
Roast Prime Rib Eye - \$5  
Roasted Italian Vegetables - \$3  
Seared Tuna with Lump Crab and Béarnaise \$4