



## Plated Dinners

### All Dinners Served with:

- Seasonal Salad
- Chef's Selection of Seasonal vegetables and proper accompaniments
- Dinner Rolls with Whipped Butter
- Freshly Brewed Decaf, and Premium Tea
- A Choice of Desserts

### Optional Starters

Tomato Basil Soup	3
Italian Wedding Soup	4
New England Clam Chowder	5
Shrimp Cocktail	8
Tomato Mozzarella Tray with Balsamic Vinaigrette	4
Crab Cakes	7

### Family Style Large portions served per table

#### Assorted Cheeses and Carne Tapas Display Choose any three: 6

- Forme D'Ambert: French Cow's Mile Blue Cheese
- Roncol Manchego: Spanish Hard Goat's Milk Cheese
- Gorgonzola Dolce: Sweet Gorgonzola Cheese
- Drunken Goat: Goat Cheese dipped in Wine
- Prosciutto Di Parma: Dry Cured Pork Aged 17 Months
- Duck Prosciutto: Seasoned, Smoked and Cured Duck Breast
- Hot Sopressata: Spicy Italian Hard Salami
- Casalingo Salami: Spicy Italian Hard Salami

#### Mixed Grill Mediterranean tenderloin tips, grilled sausage and sautéed shrimp on a bed of caramelized red cabbage and Spanish onions 6

### Entrée Selections



#### New York Sirloin Steak 42

Our steaks are prime certified Angus beef and have been wet-aged for a minimum of 21 days. Grilled and Topped with a Steak Butter Sauce



#### Filet Mignon Aged Angus 45

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#### Short Ribs 29

Beef short ribs braised with onions, celery and green peppers for flavor and glazed with a merlot demi-glaze reduction

#### Pot Roast 30

slow roasted beef with brown gravy and aromatic vegetables



Minimum Requirement of 20 Guests, Catering Minimum \$1,000  
All Prices Subject to 20% service Charge and 7.38% State tax



**Entrée Selections continued**

<b>Blackened Mediterranean Salmon</b>	<b>31</b>
Our own Mediterranean herb spices rubbed onto the salmon, then blackened	
<b>Grilled Halibut</b>	<b>35</b>
Center Cut Halibut Served with Lemon Butter, Vegetable and Potatoes	
<b>Grilled Chilean Sea Bass</b>	<b>38</b>
Topped with a crabmeat sherry cream sauce served over a bed of sautéed baby spinach	
<b>Tuscan Garlic Shrimp</b>	<b>38</b>
Sautéed Shrimp with fresh plum tomatoes, garlic, white wine and lemon butter sauce	
<b>Chicken and Pesto Penne</b>	<b>27</b>
Chicken and penne pasta served with creamy pesto sauce and sundried tomatoes	
<b>Chicken Marsala</b>	<b>30</b>
sautéed with mushroom and marsala wine sauce	
<b>Chicken Cordon Bleu</b>	<b>31</b>
Chicken breast stuffed with ham and Swiss cheese, and lightly breaded	
<b>Chicken Piccata</b>	<b>30</b>
lightly breaded and sautéed boneless skinless chicken breast finished with capers, lemon and a chicken veloute	
<b>Beggar's Purse</b>	<b>23</b>
couscous, roasted vegetables, and asiago cheese in wheat sheet dough	
<b>Pasta Primavera</b>	<b>23</b>
penne pasta sautéed with garlic, olive oil, fresh vegetables and sun-dried tomatoes	

**Dessert**

**Pease choose one:**

- Junior's New York cheesecake
- Blackout Chocolate cake
- Strawberry Short Cake
- Carrot cake
- Brownies and Cookies

**Additions**

For groups without bar service, soft drink orders will be taken by servers	<b>5</b>
Platter of Chocolate Dipped Strawberries (50 pieces)	<b>125</b>



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