



BANQUET DINNER

SERVED MEAL

Crudités

Assorted Rolls and Butter

Choose One Salad to Offer Your Guests

Mixed Organic Baby Green Salad - *herbed balsamic vinaigrette*

Caesars Salad

Fresh Mozzarella with Plum Tomatoes Drizzled - *basil EVOO*

Choose Two Entrees to Offer Your Guests

Sliced Pork Loin - *rosemary vidalia onion compote*

Grilled Petite Filet Mignon - *mushroom demi-glace*

Braised Brisket - *sun dried tomato & roasted garlic BBQ sauce*

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Stuffed Filet of Sole - *dill butter drizzle*

Grilled Atlantic Salmon - *red bell pepper puree*

Grilled Tilapia (St. Peters Fish) - *tropical fruit salsa*

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Pan Roasted Chicken - *florentine gorgonzola cream sauce*

Roasted Organic Chicken Breast - *tarragon veloute*

Sautéed Breast of Chicken - *francese or marsala*

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Penne Pasta - *roasted pepper and/or gorgonzola cream*

Grilled Vegetable Napoleon - *pomodoro sauce & basil EVOO*

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Upgrade Served Meal Options

Surf and Turf - \$12. *Additional per guest*

Herb Roasted Prime Rib of Beef - \$9. *Additional per guest*

Grilled NY Strip Steak - \$9. *Additional per guest*

Roasted & Sliced Filet Mignon - \$10. *Additional per guest*

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Chef's Selection of Appropriate Starch and Vegetable

Your Choice of Dessert Selection

We Proudly Serve Starbucks Coffee and TAZO Tea with Your Package

Price per Person \$ 35.00

All Prices Are Subject to a 20% or Flat Rate Service Charge and 6% Tax