



Sit Down Dinner

2020

Package Includes

5-Hour Room Rental – Your Choice of Napkin & Tablecloth Linen Colors
Fountain Soda – American Coffee & Tea

MEDITERRANEAN TABLE

Upon Arrival You Will Enjoy A Beautiful Assortment Of Cheeses, Grilled Marinated Vegetables, Sliced Italian Meats, Roasted Red Peppers, House Made Marinated Mushrooms, Artichoke Hearts, Assorted Bruschetta's With Crostini, Crackers & Fresh Fruit

Dinner Service

FIRST COURSE

- Select ONE -

Served with Dinner Rolls & Butter

Mixed Baby Green Salad – *Assorted Baby Greens, Garden Vegetables, Balsamic Vinaigrette*
Baby Spinach Salad – *Candied Walnuts, Gorgonzola Cheese, Asian Apple, Pommery Mustard Vinaigrette*
House Caesar Salad – *Chopped Romaine, Shaved Parmesan, Garlic Croutons, Housemade Caesar Dressing*

PASTA COURSE

- Select ONE -

Penne with Marinara or Penne Alla Vodka
Farfalle Primavera
Cavatelli with Broccoli, Tomato Garlic & Olive Oil

ENTRÉE COURSE

- Select THREE -

Stuffed Chicken Breast – *Honey Brined, Stuffed with Prosciutto, Spinach & Asiago Cheese, Lemon Chicken Jus*
Chicken Francese – *Lightly Egg-Battered and Sautéed Chicken Breast, Lemon White Wine Butter*
Chicken Marsala – *Pan Roasted Chicken Breast, Sautéed Mushrooms, Marsala Wine Sauce*
Chicken Madeira – *Topped with Roasted Red peppers, Asparagus & Provolone Cheese, Madeira Wine Sauce*
Pork Loin LBV ~ *Stuffed With Spinach, Roasted Peppers, Mozzarella Cheese, Brandy Demi-Glace*
Slow Roasted Prime Rib of Beef – *Mushroom Demi-Glace*
Grilled NY Strip Steak – *Mushroom Demi-Glace*
Baked Stuffed Shrimp – *Crabmeat & Spinach Stuffing, White Wine Butter*
Salmon Teggianese – *Sautéed Escarole, White Bean, Tomato, Salsa Verde*
Stuffed Filet Of Sole - *Crabmeat & Spinach Stuffing, White Wine Butter Sauce*

All Entrees Served with Vegetables & Potatoes

Dessert

- Select ONE -

Vanilla Ice Cream Sundaes
Italian Gelato
Sheet Cake

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