



## BANQUET STYLE SIT DOWN DINNER

### COCKTAIL HOUR

*Imported Cheese Display*  
*A Fine Selection of Imported Cheeses, Surrounded by Grapes,  
Flatbread and Water Crackers*  
*Fresh Fruit Display*  
*Seasonal Crudités Display with Dip*  
*Eggplant Tapenade*  
*Kalamata Olive Tapenade,*  
*Roasted Pepper Pesto*  
*Tapenade with Crostini's*  
*Italian Display*  
*Prosciutto, Pepperoni, Genoa Salami, Kalamata and Green Olives*  
*Italian Breadsticks*

### SELECT 6 BUTLER SERVICE HORS D'OEUVRES

*\*Coconut Shrimp, Mango Rum Sauce*  
*\*Scallops Wrapped in Bacon, Soy Sauce and Honey*  
*\*Vegetable Potstickers, Sweet Chili Sauce*  
*\*Beef Tenderloin Brochette, Honey Barbecue Glaze*  
*\*Franks en Phyllo, Dijon Mustard*  
*\*Chicken, Golden Pineapple, Teriyaki Glaze*  
*\*Chicken Shiitake Springroll*  
*\*Pear and Brie Phyllo Purse, Raspberry Sauce*  
*\*Spinach and Feta Spanakopita*  
*\*Fried Mozzarella, Tangy Marinara Sauce*  
*\*Roasted Garlic and Herb Stuffed Mushrooms*  
*\*Fried Ravioli, Marinara Sauce*

### HOT STATIONS

*Italian Sunday Dinner Station*  
*Eggplant Rollatini with Ricotta Cheese and Fresh Mozzarella*  
*Fried Calamari*

*Pasta Station (choice of 2)*  
*Penne Pasta*  
*Pink Vodka Sauce Pasta*  
*Primavera with Garlic & Oil*  
*Tri-Colored Tortellini with a Roasted garlic and Cream Sauce*



## **DINNER**

*Pre Set Salad on the Table (Select One):  
Mixed Field Greens with Carrots, Red Cabbage  
Croutons with a Balsamic Vinaigrette OR  
Classic Caesar Salad with House Caesar Dressing and Homemade Croutons*

## **ENTREES**

*(\*Select Three: One Beef, One Fish, and One Chicken Entrée Selection\*)*

### **BEEF:**

*\*Chateaubriand, Served Medium Rare with a Red Wine Demi- Glace  
\*Certified Angus Strip Sirloin, Served with a Port Wine Demi-Glace  
\*Prime Rib of Beef, Port Wine Reduction*

### **FISH:**

*\*Baked Atlantic Salmon, Served with Dill Bechamel  
\*Miso Glazed Salmon, with a Teriyaki Beurre Blanc  
\* Striped Bass Filet, Garlic & Herb Crusted*

### **CHICKEN:**

*\*Chicken Amalfi, Sauteed Chicken Breast with Artichoke Hearts, Sundried  
Tomatoes, White Wine Sauce  
\*Chicken Picatta, Lemon Butter sauce with Capers  
\* Chicken Francaise, Bread Boneless Breast of Chicken, Egg Battered with  
Lemon and White Wine  
\*Chicken Marsala, Bread Boneless Breast of Chicken In a Marsala Wine Sauce  
with Mushrooms*

### **STARCH**

*Mashed Potatoes OR Roasted Red Potatoes with Shallots and Thyme*

### **CHEF'S SELECTION OF VEGETABLES**

*\*\*Vegetarian, Vegan, Gluten Free and Dietary Restrictive Meals Available Upon Request\*\**

### **DESSERT**

*Special Occasion Cake OR Ice Cream Sundae Bar*

### **BEVERAGE**

*Coffee, Tea, Soda, and Juices*

### **WHAT'S INCLUDED:**

*House Linens & Napkins  
Votive Candles on each  
Table Banquet Manager throughout Event  
Round Tables of 8-10 people  
Table Numbers*

**\$110.00 PER PERSON- CASH BAR**

**\$125.00 PER PERSON- BEER & WINE INCLUDED**

**\$140.00 PER PERSON- PREMIUM OPEN BAR INCLUDED**

*8.375% Sales Tax*

*Additional Gratuities not Included  
Children 4-12 years old are half price*