



## SIT DOWN COURSED DINNER

### UPON ARRIVAL

*Imported Cheese Display*

*A Fine Selection of Imported Cheeses, Surrounded by Grapes, Flatbread and Water Crackers*

*Fresh Fruit Display*

*Seasonal Crudités Display*

*Sliced Seasonal Vegetables served with Homemade Ranch Dip*

*Italian Display-*

*Prosciutto, Pepperoni, Genoa Salami, Kalamata and Green Olives and Italian Breadsticks*

### ~SIT DOWN DINNER~

#### FIRST COURSE

*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 OR*

*Hudson Valley Mixed Greens Local McIntosh Apple and Bleu Cheese, Crushed Walnuts and Balsamic Vinaigrette*

#### MAIN COURSE

*Choice of 3 Entrées:*

*Selection of Beef, Chicken, Fish*

*Served With: Roasted Red Potatoes,*

*Chef's Selection of Seasonal Vegetables, Baked Breads with Butter*

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

#### DESSERT

*Towers of Assorted Pastries & Cookies OR Plated Dessert (Special Occasion Cake)*

#### BEVERAGE

*Coffee, Tea, Soda, and Juices Included*

**\$90.00 PER PERSON- CASH BAR**

**\$100.00 PER PERSON- BEER & WINE INCLUDED**

**\$125.00 PER PERSON- OPEN BAR**

*8.375% Sales Tax*

*Additional Gratuities not Included*

*Children 4-12 years old are half price*