



# Plated Banquet Menu

\$46.00 per person (+tax/gratuity)

## ***Appetizer Selection***

Freshly Baked Rolls  
Choice of:  
Fresh Seasonal Berries, Citrus  
Fruit Medley, or Antipasto  
Platter

## ***Salad Selection***

Choice of:  
Mixed Field Greens, Iceberg  
Wedge, or Caesar Salad

## ***Accompaniments***

Choice of:  
Garlic Oven Roasted,  
Mashed, Twice Baked  
Potatoes, or Rice Pilaf

## ***Entree Selection*** Choose Three (3)

### ***Poultry Entrees***

#### **Chicken Saltimbocca**

*Boneless chicken stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic*

#### **Chicken Francaise**

*Fresh tender chicken breast in a white wine and lemon sauce*

#### **Bella Chicken**

*Roasted chicken, portabella mushrooms, spinach, roasted peppers*

#### **Margarita Chicken**

*Pan seared chicken topped with pesto, tomato, and mozzarella cheese with basil cream*

#### **Chicken Marsala**

*Fresh tender chicken breast in a marsala wine sauce with mushrooms*

#### **Gorgonzola Chicken**

*Grilled chicken breast in a gorgonzola white wine sauce with peppers and artichokes*

### ***Meat Entrees***

#### **Petit Filet Mignon**

*Grilled filet medallions with sautéed spinach and mushrooms with a tarragon-demi glaze*

#### **Prime Rib of Beef**

*Slow Roasted rib eye served with natural au jus*

#### **Glazed Ham w/Fruit Sauce**

#### **Roast Pork Loin**

*Crusted with roasted garlic, topped with pork demi glaze*

#### **Double Cut Pork Chops**

*Extra thick pork chops stuffed with homemade apple mustard stuffing*

#### **Veal Saltimbocca**

*Tender Veal Stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic*

#### **Veal Sorrentino**

*Veal Sautéed with spinach in a sherry brown sauce topped with mozzarella and peppers*

### ***Seafood Entrees***

#### **Pan Seared Swordfish**

*Lemon, Wine, Garlic Sauce*

#### **Stuffed Filet of Sole**

*Fresh sole with a scallop and crabmeat stuffing*

#### **Baked Scrod**

*Our house seafood stuffing topped with garlic butter*

#### **Poached Salmon**

*Fresh salmon filet poached in citrus butter*

### ***Vegetarian / Vegan Entrees***

#### **Vegetarian Platter**

*Grilled Seasonal Vegetables served over Pasta & Alfredo Sauce*

#### **Eggplant Parmesan**

*Lightly Breaded and Crispy*

#### **Vegan Ravioli's**

*Served in a Creamy Tomato Sauce*

#### **Sausage and Peppers**

*Plant Based Sausage with Grill Peppers*

## ***Dessert***

Choice of: Vanilla, Chocolate, Butter Pecan, or Strawberry Ice Cream  
Hot Beverage Station featuring Regular and Decaffeinated Coffee, Assorted Flavored Creamers and Hot Tea.