

Served Dinner Selection

Please Select Two Entrées from Dinner Selections. All Entrées Include Chef's Choice of Seasonal Vegetables, Starch and Chef's Choice Seasonal Dessert
We Require a Guaranteed Count for each Entrée 5 Business Days Prior to your Event.

Chicken French

Lemon Sherry
Bed of Green Beans
\$27.50 per person

Chicken Florentine

Feta Cheese and wilted
Spinach
\$25.00 per person

Apple & Fennel

Chicken
Vegetable and
Cider Sauce
\$26.00 per person

Greens & Beans

Sautéed Escarole,
Garlic, White Beans on
a bed of Ziti
\$22.00 per person

Filet Mignon

Mashed and Vegetable
with Cabernet Sauce
\$37.00 per person

Entrée Choices (Soup & Salad Included)

Roasted Prime Rib

Seasoned Rib Roasted
with Red Wine a jus
\$28.00 per person

Aged Strip Steak

Choice 12oz. Strip Steak
\$35.00 per person

Center Cut Pork Chop

with New Potato Salad,
House-made Applesauce
and Mustard jus
\$25.00 per person

Stuffed Pork Loin

Stuffed with goat
cheese, roasted red
peppers and prosciutto
with balsamic reduction
\$25.00 per person

Grilled Swordfish

with Ratatouille
Tapenade and extra
Virgin Olive Oil
\$25.50 per person

Crab Stuffed Sole

with Cajun Cream Sauce
\$25.50 per person

Broiled Atlantic

Salmon
Salmon with a Roasted
Shallot Vinaigrette
\$25.50 per person

Roasted Tilapia

Topped with Marinated
Tomatoes and Olives
\$24.50 per person

Pasta Primavera

Sautéed Seasonal
Vegetables on a bed of
Linguini
\$22.00 per person

Add An Appetizer

Shrimp Cocktail ~ \$11.00 per person
Goat Cheese and Roasted Pepper Bruschetta ~ \$9.50
Crab Cakes with Citrus Remulade ~ \$11.50 per person

Seasonal Dessert ~ Chef Select

All Food & Beverage is subject to 20% Service Charge and Applicable NYS Sales Tax.