

DINNER

SERVED DINNER

Priced per guest. Minimum 25 people.

All served dinners include choice of soup or salad and dessert in addition to coffee, decaffeinated coffee, hot tea, iced tea, rolls and butter.

SERVED DINNER BEGINNINGS - choice of one

Tomato bisque

Chopped salad

Traditional Caesar salad

Sonoma field greens with oranges and
toasted pecans with raspberry vinaigrette

Spring mixed greens with assorted dressings

Lobster bisque 10 per guest

Shrimp cocktail 12 per guest

Crab cake 12 per guest

CHICKEN ENTREES

Herb Roasted Half Chicken 45

Over-roasted half chicken seasoned with fresh
herbs, finished with natural pan jus

Chicken in Champagne Cream Sauce 45

Sautéed chicken breast served with a delicate
champagne cream sauce

Grilled Chicken Paillard 45

Thinly pounded, grilled chicken breast topped
with fresh arugula and lemon vinaigrette

Chicken Caprese 45

Chicken breast stuffed with sun-dried tomatoes
and mozzarella cheese, baked until tender

Chicken with Roasted Garlic Sauce 45

Pan-seared chicken breast finished with a rich roasted
garlic demi-glaze

Asiago Crusted Chicken Breast 48

Citrus beurre blanc

Chef's choice of vegetable and starch

Portobello Stuffed Grilled Breast of Chicken 50

Airline chicken breast stuffed with a portobello mushroom
filling and prosciutto sage cream sauce

Chef's choice of vegetable and starch



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FISH AND SEAFOOD ENTREES

Shrimp Scampi 48

Served with pasta and chef's choice vegetable

Grilled Salmon 51

Served with citrus dill sauce

Chef's choice of vegetable and starch

Chilean Sea Bass 57

Citrus beurre blanc

Chef's choice of vegetable and starch

Lobster Market Price

Choice of broiled or Milanese

Gently pounded and lightly breaded lobster tail sautéed

Lemon butter sauce

Chef's choice of vegetable and starch



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BEEF AND PORK ENTREES

Herb-Roasted Pork Loin 55

Oven roasted pork loin with sage/apple cider reduction

Chef's choice of vegetable and starch

Charbroiled New York Steak 59

Caramelized onion jus

Chef's choice of vegetable and starch

Slow-Roasted Prime Rib of Beef 65

Served with creamy horseradish sauce and au jus

Chef's choice of vegetable and starch

Grilled Porterhouse 65

Served with steak sauce

Chef's choice of vegetable and starch

8oz Grilled Filet Mignon 66

Served with port wine sauce

Chef's choice of vegetable and starch



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COMBINATION PLATES

Chicken and Salmon 61

Boneless breast of chicken with caper beurre
blanc and salmon filet with lobster sauce

Chef's choice of vegetable and starch

Filet Mignon and Chicken 68

Grilled filet with red wine demi and boneless
breast of chicken with mushroom sauce

Chef's choice of vegetable and starch

Filet Mignon and Salmon 70

Grilled filet served with red wine sauce and
salmon filet with lobster sauce

Chef's choice of vegetable and starch

Filet Mignon and Crab Cake 70

Grilled filet served with green peppercorn cognac
cream and crab cake with roasted red pepper aioli

Chef's choice of vegetable and starch

Filet Mignon and Prawns 70

Grilled filet with bearnaise and prawns with lemon
beurre blanc

Chef's choice of vegetable and starch

Filet Mignon and Lobster Market Price

Grilled filet with lobster tail

Drawn butter and peppercorn sauce

Chef's choice of vegetable and starch



DINNER

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DESSERTS - choice of one

- Caramel apple crumb cake
- Black Forest cake
- Carrot cake
- Tiramisu cake
- Double chocolate fudge cake
- Plain or strawberry cheesecake
- White chocolate cheesecake with strawberry sauce
- Grand Marnier marinated berries with whipped cream

