

Plated Dinners

Entrees

All entrees include either a Fresh Garden Salad or Soup Du Jour, Rolls and Butter, Dessert and Coffee or Tea. Our Chef will select the appropriate seasonal vegetables and choice of potato or rice to accompany your entrée selection.

Additional charges are noted for upgraded Salads or Desserts.

Roast Prime Rib of Beef ~ \$32.95

Au Jus

Petite Filet Mignon ~ Market Price

Finished with a Red Wine Demi Glace

Baked Stuffed Flounder Florentine ~ \$30.95

With Crab Meat Stuffing Finished in a Lemon Caper Butter Sauce

Baked Tilapia Filet ~ \$27.95

*Sno ~ Crab, Shrimp and Spinach Stuffing
Finished in a Champagne Cream Sauce*

Jumbo Lump Crab Cakes ~ Market Price

With Roasted Pepper Cream Sauce

Grilled Salmon ~ \$31.95

Finished with Lemon Butter and Dill

Roasted Stuffed Pork Loin ~ \$27.95

Cranberry Apple Stuffing

Stuffed Breast of Chicken ~ \$27.95

*With a Mushroom and Wild Rice Stuffing OR
A Savory Sweet Sausage and Bread Stuffing*

Boneless Breast of Chicken ~ \$26.95

With a Marsala or Francaise Finish

Vegetarian Entrees are available

***Please note ~ when selecting more than one entrée for your event,
All meals will be charged at the higher cost.***

Desserts

Please choose one

New York Style Cheesecake

Raspberry Sauce

Chocolate Layer Cake

Lemon Layer Cake

Upgrades

Traditional Caesar Salad ~ \$3.95

Seafood Bisque Soup ~ \$4.25 per person

Desserts

Tiramisu ~ \$4.95

Warm Baked Granny Smith Apples ~ \$4.95

Please add 20% Service Fee and 9% Sales tax