

Corporate Dinner Menu #1

Hors d'oeuvres Display

Bruschetta with Garlic Rubbed Crostinis, Marinated Mushrooms,
Tomatoes with Mozzarella and Basil, Assorted Cured Olives,
Toasted Dill Butter Baguettes with Assorted Tapenades,
Herb Encrusted Soft Cheese and Blooming Onion Dip with Crispy Pita Chips

Baby Greens Salad with Chef's Choice Dressing
(Additional Enhanced Appetizers & Salad Options Available)

Rolls with Creamy Butter

Duet Plated Entrées (Your Choice of one)

Filet Mignon and Jumbo Stuffed Shrimp - 34.99

Filet Mignon and Kentucky Bourbon Glazed Atlantic Salmon - 34.99

Filet Mignon and Lobster Tail - 57.99

(Vegetarian Selections & Dietary Requests Are Available with Prior Notice)

Chef's Choice Potato

Chef's Choice Vegetable

Chef's Choice Dessert

Coffee, Tea, Decaf & Soda

Price Varies with Entrée Choice. See Above.

Please Add 19.5% Gratuity and New York Sales Tax

Final Guest Count is required 7 days prior to event

***If Party is under 20 People a Room Rental Fee of 200.00 will apply**

***For Parties over 20 People the Room Rental Fee will be waived**