

# Corporate Dinner Menu #2

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For Parties of 10 or More

## 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 of Dressing  
(Additional Enhanced Appetizers & Salad Options Available)

## Rolls with Creamy Butter

## Entrées

Fresh Organic Airline Chicken Breast stuffed with Local Apples and  
French Brie with a Marsala Wine, Walnut and Cherry Sauce  
Kentucky Bourbon Glazed Atlantic Salmon  
Gorgonzola Encrusted NY Strip Steak with a Balsamic Demi Glace  
Vegetable Napoleon - Breaded Eggplant Layered with a Three Cheese Ricotta Blend,  
Fresh Tomatoes and Smoked Mozzarella, Baked and Finished with an Aged Balsamic Glaze

*Chef's Choice Potato*

*Chef's Choice Vegetable*

*Chef's Choice Dessert*

*Coffee, Tea, Decaf & Soda*

34.99 per Person

Please Add 19.5% Gratuity and New York State Sales Tax

**\*If Party is under 20 People, Entrée counts are not required prior to event  
and a Room Rental Fee of \$200.00 will apply**

**\*For Parties over 20 People, Entrée counts are required 7 days prior to event  
and the Room Rental Fee will be waived**