

## *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*

## *Choice of Three Entrées*

- Slow Roasted Prime Rib of Beef Au Jus
- Gorgonzola Encrusted NY Strip Steak
- French Cut Pork Chop with a Caramelized Apple Brandy Sauce
- Chicken Casino - Topped with Bacon, Bell Peppers and Bread Crumbs with a Garlic Alfredo Sauce
- Lemon Chicken Français - Egg Batter Dipped and Pan Seared with a Light Lemon Garlic Veloute
- Kentucky Bourbon Glazed Atlantic Salmon
- Baked Haddock Stuffed with Crabmeat
- 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 of Potato*

## *Chef's Choice of Vegetable*

## *Chef's Choice Dessert or a Decorated Cake*

## *Coffee, Tea, Decaf & Soda*

34.99 per Person

Please Add 19.5% Gratuity and New York State Sales Tax  
**Final Guest Count by Entrée Selection is Due 7 days Prior to Event**

*"Our dedicated team of chefs and event planning professionals will put forth the commitment and excitement it takes to make sure your event exceeds all of your expectations"*

*Wine Spectator Award of Excellence Winner since 2000*