

The Excelsior

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

(A Decorated Cake is Available For an Additional 1.50 Per Person)

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