

# The Red Spring

---

## *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

## *Chef's Specialty Soup of the Day*

### *Salad (Additional Enhanced Appetizers & Salad Options Available)*

Baby Greens Salad with Dried Cranberries, Crumbled Gorgonzola, Julienned Vegetables and Chef's Choice of Dressing

## *Rolls with Creamy Butter*

### *Choice of Three Entrées*

Filet Mignon with Stuffed Shrimp

Slow Roasted Prime Rib of Beef Au Jus

Gorgonzola Encrusted NY Strip Steak with a Balsamic Demi Glace

French Cut Pork Chop with a Caramelized Brandy Sauce

Lemon Chicken Français - Egg Batter Dipped and Pan Seared with a Light Lemon Garlic Beurre Blanc

Fresh Organic Airline Chicken Breast Stuffed with Local Apples and French Brie with a Marsala Wine, Walnut and Cherry Sauce

Baked Haddock Stuffed with Crabmeat

Kentucky Bourbon Glazed Atlantic Salmon

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*

37.99 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**