

## DINNER BANQUET MENU

4 hours

### Appetizer

(choose one)

Fresh Fruit Cup  
Tortellini Alfredo

Chilled Melon With Lime  
Soup of Your Choice

Rolls & Butter

Green Salad, Vinaigrette Dressing

### Entrees

(choose up to three)

Broiled Half Spring Chicken	\$18.00
Boneless Stuffed Breast of Chicken, Natural Gravy	\$18.00
Breast of Chicken Marsala	\$19.00
Breast of Chicken Francaise	\$19.00
Breast of Chicken Parmigiana	\$21.00
Breast of Chicken Cordon Bleu	\$21.00
Veal Marsala	\$23.00
Veal Francaise	\$23.00
Veal Parmigiana	\$24.00
Broiled Filet of Sole	\$21.00
Filet of Sole Francaise	\$21.00
Baked Filet of Salmon, Herb Crust	\$23.00
Sliced Roast Beef, Mushroom Gravy	\$20.00
Roast Loin of Pork, Natural Gravy	\$20.00
Sirloin Steak, Maitred Hotel	\$25.00
Filet Mignon, Mushroom Cap	\$30.00
Roast Prime Ribs of Beef, Au Jus	\$26.00
Sirloin Steak & Lobster Tail	Market Price

Baked Stuffed Potato & Green Beans

### Dessert

(choose one)

Ice Cream Sundae	Chocolate Mousse, Whipped Cream
Cake of Your Choice (standard fillings)	Fresh Baked Apple Pie
Coffee & Tea	

Prices subject to 18% service charge & current sales tax rate

Non-refundable, non-transferable deposit required to book banquet room

Final entree count required one week prior to function