

DINNER BANQUET MENU

4 HOURS

APPETIZER

(choose one)

Fresh Fruit Cup
Penne Ala Vodka

Tortellini Alfredo
Soup of Your Choice

Green Salad, Vinaigrette Dressing
Rolls & Butter

ENTREES

(choose three)

Broiled Half Spring Chicken	35.00
Stuffed Breast of Chicken, Natural Gravy	35.00
Breast of Chicken Marsala	36.50
Breast of Chicken Francaise	36.50
Breast of Chicken Parmigiana	38.00
Breast of Chicken Cordon Bleu	39.00
Veal Marsala	38.00
Veal Francaise	38.00
Veal Parmigiana	39.00
Broiled Filet of Sole	37.00
Filet of Sole Francaise	37.00
Baked Filet of Salmon, Herb Crust	40.00
Sliced Roast Beef, Mushroom Gravy	36.00
Sliced Roast Loin of Pork, Natural Gravy	36.00
Broiled Sirloin Steak, Maitre d'hotel	43.00
Broiled Filet Mignon, Mushroom Cap	Market Price
Roast Prime Ribs of Beef, Au Jus	Market Price
Sirloin Steak & Lobster Tail	Market Price

Baked Stuffed Potato, Green Beans

DESSERT

(choose one)

Ice Cream Sundaes Chocolate Mousse, Whipped Cream
Cheesecake, Strawberry Sauce Freshly Baked Apple Pie

Coffee & Tea

Unlimited Soda or Iced Tea - 3.00 Per Person

Prices include service charge and are subject to current sales tax rate.
Non-refundable, non-transferable deposit required to book banquet room.
Final entree count required one week prior to function.