

Banquet Dinner

APPETIZER

(SELECT ONE)

- Seasonal Melon with Prosciutto
- Sliced Tomato & Fresh Mozzarella
- Baked Stuffed Clams
- Vegetable Ravioli with Walnut Pesto

SALAD

(SELECT ONE)

- Tossed Garden Greens
- Caesar Salad
- Romaine, Pear & Watercress
with caramelized pecans, stilton, sherry vinaigrette (\$2 suppl)

DINNER ENTREES

(SELECT THREE)

- New York Strip Steak*
- Marinated London Broil*
- Boneless Chicken Wellington in a Puffed Pastry
- French Cut Roasted Chicken with Rosemary and Garlic
- Herb Crusted North Atlantic Salmon with Dill Crème
- Filet of Sole Florentine

DESSERT

(SELECT ONE)

- Fresh Baked Cookie Platter
- Fresh Fruit Sorbet
- Ice Cream Sundae
- Occasion Cake
- Hot Apple Crisp a la Mode
- Warm Chocolate Lava Cake (\$2 Supp.)

REGULAR & DECAFFEINATED COFFEE AND TEA

- \$39.95 per person
- \$54.95 with Beer, Wine & Soda
- \$59.95 with 4 Hour Open Bar & Hors D'oeuvres During Cocktails

Prices Subject to 20% Administrative Fee and N.Y. State Sales Tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities are not included and are at your discretion.

*This menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.