



# HOLIDAY SIT DOWN DINNER

*Chef's Selection of Passed Hors D'oeuvres*

## BRUSCHETTA DISPLAY

Garlic Toast with Fresh Vegetable & Cheese Toppings  
Grilled Flatbreads with Hummus and Tapenade

## APPETIZER

*Choice of One*

Soup D'Jour • Pasta of your Choice • Anti-Pasto Platters *Family Style*

## SALAD

*Choice of Two*

Tossed Garden Salad • Caesar Salad • Greek Salad

## DINNER ENTREES

*Choice of Three*

Yankee Pot Roast  
Sliced Marinated Flank Steak\*  
Chicken Francaise or Marsala  
Grilled Marinade French Breast of Chicken  
Roasted Filet of Salmon with Lemon and Fresh Thyme Sauce  
Herb Encrusted Tilapia  
*Fresh Seasonal Vegetables & Roasted Red Potatoes included*

## DESSERTS

Holiday Desserts

### **\$40.00 with Beer and Wine**

Per Person plus N.Y. State Sales Tax and 20% Administrative Fee  
*(Tab or Cash Bar Available for Mixed Drinks)*

### **\$45.00 with Full Open Bar**

Per Person plus N.Y. State Sales Tax and 20% Administrative Fee

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.*

*SMITHTOWN LANDING*  
C O U N T R Y C L U B