

### DINNER SPECIALTIES

*Includes served green salad with house dressing, seasonal vegetable, potato, rice pilaf or pasta, fresh baked pie, coffee, hot or iced tea.*

*Choose from the following*

#### **Chicken Piccata**

*Boneless breast of chicken sauteed in an egg batter, served with a lemon, white wine caper sauce.*

#### **Chicken Tarragon**

*A boneless breast of chicken coated in a tarragon batter, sauteed golden brown and finished with a rich bearnaise sauce.*

#### **Fresh Scrod Milanese**

*Filet of scrod, seasoned, topped with sliced tomato, broiled and finished with fresh herb and parmesan bread crumbs.*

#### **Grilled Pork Chop**

*A center cut, boneless pork loin chop served with a port wine demi glace.*

#### **Scampi Primavera**

*Jumbo shrimp sauteed in lemon garlic butter served with linguine, julienne vegetables, garnished with broccoli florets and roasted garlic cream sauce.*

#### **Chicken Marsala**

*Boneless breast of chicken dusted in flour, sauteed with fresh mushrooms and finished with Marsala wine and a rich Marsala wine sauce.*

#### **Top Sirloin Steak**

*A tender top sirloin steak, seasoned, broiled and served with sauteed mushrooms.*

*Above choices **\$25.00** per person  
plus tax and service*

*\$1.00 per person service charge for split entree menus*

***Entree prices do not include special setups, dance floors, skirting or risers. Use of room is limited to three hours.***

*For groups under 30, add \$3.00 per person plus a \$75.00 setup fee to the current pricing.*

### DINNER FEATURES

*Includes served green salad, seasonal vegetable, potato, rice pilaf or pasta, fresh baked pie or specialty cakes, coffee, hot or iced tea.*

*Choose from the following*

#### **Roasted Prime Rib of Beef (minimum of 60 guests)**

*Our slow roasted prime rib of beef served with au jus and a horseradish cream sauce.*

*Petite Cut **\$25.00** per person plus tax and service*

*Regular Cut **\$30.00** per person plus tax and service*

*Large Cut **\$35.00** per person plus tax and service*

#### **Chicken Cordon Bleu**

*Plump baked chicken breast stuffed with Swiss cheese and ham, finished with Hollandaise sauce.*

**\$27.00** per person plus tax and service

#### **Filet Mignon**

*The finest cut of the tenderloin grilled to perfection. Served with your choice of our mushroom shallot demi glace or creamy bearnaise sauce.*

**\$36.00** per person plus tax and service

#### **New York Strip**

*A center cut strip broiled and served with a variety of sauteed mushrooms.*

**\$33.00** per person plus tax and service

#### **Baked Salmon**

*Filet of king salmon potato crusted. Salmon baked golden brown served with chardonnay cream sauce.*

**\$28.00** per person plus tax and service

#### **Chicken Wellington**

*Boneless breast of chicken stuffed with a mushroom duxelle wrapped and baked in puff pastry. Served with a Hollandaise sauce.*

**\$27.00** per person plus tax and service

#### **Roasted Stuffed Chicken**

*A boneless breast of chicken stuffed with our famous spinach and Feta cheese filling, roasted golden brown and served with a supreme sauce.*

**\$26.00** per person plus tax and service

#### **Chicken and Shrimp Bearnaise**

*Butterflied shrimp and a boneless breast of chicken sauteed with shallots, flamed with a hint of brandy and served with Bearnaise sauce.*

**\$32.00** per person plus tax and service

*\$1.00 per person service charge for split entree menus*

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## Dinner Entrees

### Combination Plates

Minimum 60 Adults or \$75.00 setup fee applies

#### COMBINATION PLATES

*Includes served green salad, seasonal vegetable, potato, rice pilaf or pasta, fresh baked pie or cake, coffee, hot or iced tea.*

*Choose from the following*

***Roast Sliced Tenderloin of Beef with Bearnaise Sauce teamed with your choice of***

*Mahi Mahi laced with Citrus Cream Sauce*

*Roast Filet of Salmon with a Citrus Salsa*

*Breast of Chicken with a Rich Burgundy Demi Glaze*

*Lemon Garlic Jumbo Shrimp*

***\$38.00*** per person plus tax and service

***Grilled Top Sirloin of Beef served with a Pinot Noir Demi Glaze combined with a  
Roast Filet of Salmon with a Citrus Salsa***

***\$32.00*** per person plus tax and service

***Roast Sliced Breast of Chicken served with a wild Mushroom Cream Sauce teamed with Filet of  
Grilled Salmon served with a Lingonberry Sauce***

***\$35.00*** per person plus tax and service

***Grilled Filet Mignon with a Pinot Noir Demi Glaze teamed with a Grilled Breast  
of Chicken with a Chardonnay Cream Sauce***

***\$39.00*** per person plus tax and service

***Herb Crusted Filet Mignon with a sauteed Breast of Chicken  
served with a Rich Burgundy Demi Glaze***

***\$39.00*** per person plus tax and service

***Seared Filet of Tenderloin with a Wild Mushroom Ragout and Madeira Sauce  
served with Lemon Garlic Jumbo Shrimp***

***\$42.00*** per person plus tax and service

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