



Casual Elegance
Unmatched Personal Service

TRADITIONAL PLATED

COMBINATION ENTRÉES

Baby Lobster Tail and Grilled Tenderloin
(Quoted)

Petite Filet and Chicken Cordon Bleu
\$62

BEEF ENTRÉES

Grilled Filet Mignon of Beef
\$65

Roast Prime Rib of Beef Au Jus
\$60

Broiled Choice New York Strip Steak
\$58

Fresh Veal Cutlet Parmigiana w/Penne Pasta
\$51

CHICKEN ENTRÉES

Chicken Florentine
\$51

Chicken Marsala
\$51

Chicken French
\$51

SEAFOOD ENTRÉES

Baked Atlantic Salmon
\$54

Crabmeat Stuffed Filet of Sole
\$54

VEGETABLE

(Choice of 1)

Assorted Vegetable Medley

Honey Buttered Carrots

Green Beans Almandine

ENTRÉE SIDES

(Choice of 1)

Baked Potatoe

Twice Baked Potato

Garden Vegetable Rice

ALSO INCLUDED

Mixed Greens

Bread and Butter

Linens, China

Glassware, Water

Uplighting

COFFEE BAR

Regular and Decaffeinated Coffee

Chocolate Raspberry Coffee

Swiss Chocolate Coffee

Hazelnut Regular and Decaffeinated Coffee

Vanilla Coffee

Variety of Hot Tea

Assorted Hot Chocolates

Cream, Sugar, Mints and Toppings

Note: All pricing listed is per person.

Add 8% Sales Tax, \$350 Facility Fee, and \$275 Coordinator Fee