

Dinner Package Menu

Everything you need to make your event a success.

<u>Included with each dinner package</u> (75 minimum required)

China and Cutlery

• All china and cutlery required for your event

Glassware

• Wine glass and water glass.

Service

- Professional and personal service to make all aspects of your special day memorable from start to finish.
- Complete table set up (china, cutlery, napkins, glasses, all required condiments)
- Full wait service and table clean up
- All wait staff in uniform





<u>Dinner Package Menu</u>

Plated Dinner Package includes:

- 1 choice from the Salad Menu
- 2 choices from the Sides Menu
- 2 choices from the Entrée Menu
- 1 choice from the Dessert Menu
- Breads and Butter
- Coffee and Tea

\$56.95 per person plus taxes

Buffet Style Dinner Package includes:

- 2 choices from the Salad Menu
- 2 choices from the Sides Menu
- 2 choices from the Entrée Menu
- 1 choice from the Dessert Menu
- Breads and Butter
- Coffee and Tea

\$51.95 per person plus taxes

Add Soup to your Dinner Package

- Butternut squash
- Cream of potato, bacon and leek
- Cream of cauliflower
- Cream of broccoli

\$4.00 per person plus taxes



Salad Menu

- Garden Salad field greens, tomatoes, cucumbers and radishes with a vinaigrette dressing
- Classic Caesar Salad crisp romaine, homemade croutons with a creamy garlic dressing (bacon optional)
- Greek Salad (field greens or pasta) feta cheese, kalamata olives, red onions, greek dressing
- Broccoli Salad broccoli crowns, red onions, bacon, raisins, sunflower seeds in a creamy house dressing
- Strawberry Spinach Goat Cheese Salad spinach, strawberries, goat cheese with a berry vinaigrette
- Cranberry Mandarin Salad Field greens, mandarin orange slices and cranberries with a berry dressing
- Tortellini Salad cheese tortellini, grape tomatoes, sliced black olives, sliced red onions with an oil and vinegar dressing
- BLT Salad field greens, bacon, tomatoes, croutons, creamy house dressing
- Very Berry Salad field greens, assortment of field berries and a balsamic vinaigrette

Sídes Menu

- Oven roasted mini potatoes
- Creamy mashed potatoes
- Garlic mashed potatoes
- Cheesy mashed potatoes
- Oven roasted greek potatoes
- Rice Pilaf
- Fettuccine alfredo
- Penne with marinara sauce

- Glazed carrots
- Sweet kernel corn
- Oven roasted seasonal vegetables
- Roasted asparagus
- Steamed broccoli
- Green beans with red peppers



Entrée Menu

<u>Vegetarian</u>

- Pasta primavera
- Rice stuffed bell pepper with balsamic drizzle
- Eggplant parmigiana
- Stuffed jumbo pasta shells with spinach and ricotta
- Stuffed Portobello mushroom

Beef and Pork

- Beef tenderloin with a creamy peppercorn gravy
- Prime rib of beef au jus (Add \$3.00 per person)
- Beef wellington (Add \$4.00 per person)
- Apple/cranberry stuffed pork tenderloin
- Pork tenderloin medallions with a red wine gravy

Chicken, Turkey & Veal

- ¼ roasted chicken
- Chicken breast stuffed with asparagus and brie
- Mushroom chardonnay chicken breast
- Chicken breast parmigiana
- Italian rosemary chicken breast
- Mediterranean chicken breast
- Breast of chicken with a creamy garlic wine sauce
- Roast turkey breast w/sage stuffing (limited availability)

<u>Seafood</u>

- Salmon Wellington
- Jumbo Shrimp fettuccine alfredo

Please feel free to ask if you do not see your menu choice.



Dessert Menu

- Carrot cake with cream cheese icing
- Decadent chocolate brownie lava cake
- Strawberry shortcake
- Cheesecake (strawberry, cherry or blueberry topping)
- Apple crisp or mixed berry crisp with whipped cream
- Bread pudding with cranberries and caramel sauce
- Black forest cake

