

PLATED MENU

FIRST COURSE

(Please select one) Served tableside.

WEDGE SALAD Iceberg Lettuce | Smoked Bacon | Crumbled Blue Cheese | Grape Tomatoes | Buttermilk Ranch

MESCLUN SALAD Assorted Baby Greens | Grape Tomatoes | English Cucumber | Aged Balsamic Vinaigrette

CAESAR SALAD Romaine Hearts | Sundried Tomato | Shaved Parmesan | Garlic Caesar Dressing

Additional choice of Shrimp Cocktail or Prime Rib au Jus

ENTRÉES

(Please select one entree)

BRAISED BEEF SHORT RIB

Idaho Potato & Roasted Garlic Mash | Baby Carrots | Haricot Verts | Cabernet Sauvignon Sauce

MAPLE & MUSTARD GLAZED CHICKEN BREAST

Fingerling Potatoes | Chives | Haricot Verts | Baby Carrots | Dijon Mustard Cream Sauce

AMISH ROAST CHICKEN

Fingerling Potatoes | Chives | Haricot Verts | Baby Carrots | Herbs De Provence | Thyme Demi-Glace

PAN SEARED ATLANTIC SALMON

Roasted Garlic Mashed Potato | Haricot Verts | Tomato Caper Sauce

CITRUS GLAZED COD

Jasmine Rice | Haricot Verts | Roasted Pineapple & Mango Chutney

GREEK ZUCCHINI FRITTERS

Lemon Infused Jasmin Rice with Red Onions & Sun Dried Tomatoes | Spring Onion & Cucumber Tzatziki

DESSERTS

(Please select one)

CLASSIC N.Y. STYLE CHEESECAKE

CHOCOLATE MOUSSE CAKE

SPECIAL OCCASION CAKE

Fresh Brewed Coffee, Herb Tea and Premium Open Bar Included

*Menu subject to change. Please inform your server if anyone in your party has a food allergy.
The consumption of raw or rare foods may be hazardous to your health.*

BUFFET MENU

FIRST COURSE

(Please select one) Served tableside.

WEDGE SALAD Iceberg Lettuce | Smoked Bacon | Crumbled Blue Cheese | Grape Tomatoes | Buttermilk Ranch

MESCLUN SALAD Assorted Baby Greens | Grape Tomatoes | English Cucumber | Aged Balsamic Vinaigrette

CAESAR SALAD Romaine Hearts | Sun Dried Tomato | Shaved Parmesan | Garlic Caesar Dressing

ENTRÉES

(Please select three entrées in addition to the cheese tortellini)

BRAISED BEEF SHORT RIB Cabernet Reduction

MAPLE & MUSTARD GLAZED CHICKEN BREAST Dijon Mustard Cream Sauce

AMISH ROAST CHICKEN Thyme Demi-Glace

PAN SEARED ATLANTIC SALMON Tomato Caper Sauce

CITRUS GLAZED COD Roasted Pineapple & Mango Chutney

HERB ROASTED LOIN OF PORK Citrus Pan Jus

CHEESE TORTELLINI Fire Roasted Tomato Sauce *(included)*

SIDES

(Please select three)

GARLIC MASHED POTATO

OVEN ROASTED BABY YUKON GOLD POTATOES

ROASTED BROCCOLI FLORETS WITH TOASTED GARLIC & CHILI FLAKES

HARICOT VERTS & BABY CARROTS

JASMINE RICE

DESSERTS

(Please select one)

CLASSIC N.Y. STYLE CHEESECAKE

CHOCOLATE MOUSSE CAKE

SPECIAL OCCASION CAKE

Fresh Brewed Coffee, Herb Tea and Premium Open Bar Included

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