



7 COURSE DINNER MENU

Seven Course Dinner Includes:
Choice of Soup, Choice of Salad, Choice of Entrée, Choice of Starch, Choice of Vegetable,
Choice of Dessert, Cake, 4 Hours of Open Bar.
Includes Hot Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea Soft Drinks
or Unlimited House Wine or Champagne throughout dinner

Service charge of 18% and 8.25% sales tax will be added to prices.
Prices subject to change without notice

ENTREES

POULTRY

All Chicken Entrees \$54.00

Baked Half Chicken Duette (Lemon Herb Seasoned)

Double Breast of Chicken served with Light Cream Sauce

Chicken Marsala served with Fresh Mushrooms and Marsala Wine Sauce

Chicken Picatta Topped with Wine, Lemon and Caper Sauce

Champagne Chicken Topped with Champagne Sauce

Chicken Vesuvio Topped with Garlic Wine

BEEF Chicken Brochette Served with Rice Pilaf

SEAFOOD

Roast Prime Rib \$62.00

New York Sirloin Strip Steak \$62.00

Prime Filet Mignon \$67.00

Tournedos of Beef Brochette
with Rice Pilaf \$67.00

All Seafood Entrees \$57.00
Broiled Orange Roughy Lake
Superior Whitefish Filet of
Salmon

COMBINATIONS

Family Style (Choose three options) Beef, Chicken, Polish Sausage or Pasta \$58.00

New York Sirloin Strip Steak with 3 Jumbo Shrimp \$62.00

Lobster Tail and Filet Mignon Price Based on Market Price

Filet Mignon and Breast of Chicken \$63.00

Filet Mignon and Filet of Salmon \$65.99

Filet Mignon with 3 Jumbo Shrimp \$67.00

Additional Platters

Beef Platter \$25.00 per platter

Chicken Platter \$20.00 per platter

Sausage Platter \$20.00 per platter

Pasta with Meat Sauce \$20.00 per platter





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SOUP & SALAD

SOUP

French Onion
Chicken Noodle
Cream of Broccoli
Minestrone
Cream of Vegetable
Beef Barley
Cream of Chicken

SALAD

Tossed Green Salad with Ranch and Italian Dressing
Caesar Salad - Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing
Athenian Salad - Mixed Greens, Feta Cheese, Black Olives, Green Peppers,
with its own dressing (additional \$2.00 per person)

STARCH & VEGETABLES

STARCH

Baked Potato with Sour Cream and Chives
Mashed Potatoes
Oven Brown Potatoes
Parsley Buttered Potatoes
Rice Pilaf
Double Baked Potatoes (additional \$3.00 per person)

VEGETABLES

Buttered Green Beans
Green Beans Almandine
Sautee Sweet Peas
Broccoli Spears
Tomato Stuffed with Spinach (additional \$2.00 per person)
Mixed Vegetables California Style
Baby Carrots





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DESSERTS & BAR

DESSERTS

Parfait with choice of Chocolate or Strawberry Syrup
Ice Cream (Spumoni, Mint Chocolate Chip, Vanilla or Rainbow Sherbet)
Chocolate Moose
Chocolate Éclair
Cherries Jubilee (additional \$3.00 per person)

BAR

Four Hours of our Premium Open Bar:
Domestic and Imported Beer
Cream Mix Drinks
Brand Whiskey
Cordials, and Liqueur

YOUR BANQUET PACKAGE WILL INCLUDE:

White table cloths, white Napkins (colored linen napkins at an additional charge) Silver Chiavari Chairs, Stage Risers, Led Colored Lighting Included, Coat Check (Seasonal) Private Changing Room.

ADD-ONS & UPGRADES

Appetizers

45 Minutes of Butler Passed Appetizers
\$7.00 per person
Featuring White Glove Service
Choose five options:
Meatballs
Italian Sausage
Chicken Brochette
Cheese Pops
Chicken Quesadillas
Zucchini Sticks
Fried Mushrooms

Upgrades

Sweet Table with Freshly Brewed Coffee
\$7.00 per person
Sweet Table with Fresh Seasonal Fruit
\$7.50 per person
Party Trays
Vegetable Tray with Dip \$60.00 per tray
Shrimp Tray with Sauce (120 to 130 pieces)
\$150.00 per tray
Cheese and Crackers Tray \$70.00 per tray
Fillet Poached Salmon \$150.00

