



## DINNER MENU

Event Room will include: White Table Cloths (colored linen table cloths at an additional charge) White Napkins (colored napkins at an additional charge), Silver Chiavari Chairs Stage Risers, Led Colored Lighting Included, Coat Check (Seasonal)

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 \$32.00

- Baked Half Chicken Duetto (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
- Chicken Brochette Served with Rice Pilaf
- Chicken Parmesan

### BEEF

- Roast Prime Rib \$45.50
- New York Sirloin Strip Steak \$43.50
- Broiled Filet Mignon 8oz. \$47.50
- London Broil \$35.50
- Beef Tenderloin Brochette  
with Rice Pilaf \$46.50
- Tournedos of Beef Two- 3oz. Filet Mignon Wrapped  
with Bacon \$46.50

### SEAFOOD

- All Seafood Entrees \$35.00
- Broiled Orange Roughy
- Broiled Whitefish Broiled  
Salmon

### PORK

- All Pork Entrees \$32.50
- Roasted Loin of Pork
- Baked Virginia Style Ham

### BUFFET STYLE

- Choose 3 options \$35.00
- Beef, Chicken, Polish Sausage, or Pasta





## DINNER MENU

### PASTA, SOUP & SALAD

#### PASTA

All Pasta Entrees \$27.50

Mostaccioli

Ravioli

Fettuccini

All with choice of Meat Sauce, Marinara Sauce,  
or Alfredo Sauce

Pasta entrees are not served with vegetables or  
starches

#### SOUP

French Onion

Chicken Noodle

Minestrone

Cream of Broccoli

Beef Barley

Cream of Chicken

Cream of Mushroom

#### SALAD

Tossed Green Salad with Ranch and Italian Dressing

Caesar Salad - Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing  
Cottage Cheese with Fruit

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 \$2.00 per person)

#### VEGETABLES

Buttered Green Beans

Green Beans Almandine

Sautee Sweet Peas

Broccoli Spears

Mixed Vegetables California Style

Baby Carrots





## 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 \$2.00 per person)

All dinner meals Include - Coffee, Decaffeinated Coffee, Hot Tea, and Hot Rolls with Butter

### BEVERAGES

Pitchers of Soda \$10.00 per pitcher

Non-Alcoholic Punch \$65.00

Bottle Of Champagne \$26.00

Bottle of Wine \$25.00

Champagne Punch \$75.00

### OPEN BAR

One Hour \$11.00 per person

Two Hours \$14.00 per person

Three Hours \$18.00 per person

Four Hours \$20.00 per person

### APPETIZERS

Assorted Hot Appetizers \$4.00 per person

Freshly Cut Seasonal Fruit \$2.50 per person

Vegetable Tray with Dip \$60.00 per tray

Cheese and Crackers Tray \$70.00 per tray

