



DINNER MENU

Event Room will include: Choice of Soup, Choice of Salad, Choice of Entrée, Choice of Dessert, Hot rolls and Butter, coffee, Decaffeinated Coffee, Hot Tea, Soft Drinks, White Table Cloths, Color napkins, Silver Chiavari Chairs, Stage Risers and Led Colored Lighting Included.

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 \$37.00

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

Chicken Brochette Served with Rice Pilaf

Chicken Parmesan

BEEF

Roast Prime Rib \$47.00

New York Sirloin Strip Steak \$45.00

Broiled Filet Mignon 8oz. \$50.00

London Broil \$38.00

Beef Tenderloin Brochette

with Rice Pilaf \$48.00

Tournedos of Beef Two- 3oz. Filet Mignon Wrapped
with Bacon \$50.00

SEAFOOD

All Seafood Entrees \$40.00

Broiled Orange Roughy

Broiled Whitefish Broiled

Salmon

PORK

All Pork Entrees \$35.00

Roasted Loin of Pork

Baked Virginia Style Ham

BUFFET STYLE

Choose 3 options \$40.00

Beef, Chicken, Polish Sausage, or Pasta





DINNER MENU

PASTA, SOUP & SALAD

PASTA

All Pasta Entrees \$30.00

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

Sangria \$75.00

Bottle Of Champagne \$26.00

Bottle of Wine \$25.00

Champagne Punch \$75.00

Sangria \$75

OPEN BAR

One Hour \$12.00 per person

Two Hours \$14.00 per person

Three Hours \$18.00 per person

Four Hours \$20.00 per person

Bartender Fee \$200.00

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

Filet Poached Salmon \$150.00 per tray

Shrimp Tray with Sauce (120 to 130 pcs.) \$150 per tray

