



## **Plated Dinner**

### **First Course**

*Choice of one*

Penne Pasta in a Rich Tomato Herb Sauce with Grated Romano Cheese  
Traditional Caesar Salad, Grated Parmesan, Garlic Croutons  
Field Green Salad with Onions, Carrots, Cucumber & Tomato with Pepper Cream Dressing  
Plum Tomato & Fresh Mozzarella served with Caramelized Onions and a Balsamic Vinaigrette  
Forsgate Corn & Clam Chowder  
Minestrone Soup

### **Upgraded First Course:**

Maryland Crab Cake, Slaw and Grain Mustard Sauce  
Shrimp Cocktail on Butter Lettuce, Cocktail Sauce  
Seafood Stew in a Puff Pastry Shell with Saffron Tarragon Cream  
Lobster Bisque

### **Entrees**

Roast Stuffed Breast of Chicken  
Pecan Cornbread Stuffing, Apricot Glaze, Shallot Sauce

Char-Broiled New York Strip Steak,  
Wild Mushroom Confit, Cabernet Sauce

Breast of Chicken, Stuffed with Herbs  
Wild Mushroom & Prosciutto Ham

Grilled Beef Tenderloin, Cabernet Butter Sauce

Sautéed Breast of Chicken,  
Artichoke and Roasted Pepper Tuscan Sauce

Prime Rib of Beef, Au Jus

Roast Pork Loin with Pineapple Rum Raisin Sauce

Grilled Salmon Filet, Cucumber Dill Beurre Blanc

Penne Pasta, Gulf Shrimp, Artichoke Hearts  
Roasted Garlic & Sun-dried Tomato Cream Sauce

Red Snapper, Eggplant Caponata

Roasted Breast of Chicken & Medallion of Beef Tenderloin  
With Sherry Mushroom Sauce

Grilled Fillet of Salmon & Roasted Breast of Chicken with  
Red Pepper Coulis

Grilled Filet Mignon & Medallion of Salmon with  
Red Wine Butter Sauce

Petit Filet Mignon & New Orleans Crab Cake  
With Grain Mustard Sauce

*All Entrees are served with the Chef's Selection of Fresh Seasonal Vegetables and Accompaniments.*

### **Dessert**

*Choice of one*

Apple Strudel with Raspberry & Vanilla Sauces  
New York Style Cheesecake, Raspberry Coulis  
Chocolate Mousse Cake with Vanilla Sauce

Tiramisu, Pirouette Cookie, Bittersweet Chocolate Sauce  
Bourbon Bread Pudding, Kentucky Bourbon Sauce  
Key Lime Tart with Fresh Whipped Cream

*Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee & Tea*

***All Food & Beverage charges subject to 20 % Service Charge & 6.875% State Sales Tax.***