



DINNER

All entrées are paired with an appropriate vegetable & starch by our team of culinary experts. Includes choice of salad, dessert & dinner rolls, freshly brewed regular & decaffeinated coffee, hot tea & iced tea. Priced per person - tax and service charge not included.

Appetizers can be added to each dinner price per person.

HOT APPETIZERS

Crab Cake, Tarragon Beurre Blanc, Fennel Slaw & Daikon Sprouts • 9.95

Eggplant Spinach Cannelloni, Manchego Cheese, Red & Yellow Pepper & Cream Sauce • 4.95

Jumbo Diver Scallop, Pancetta, Porcini Mushroom, Boursin Cream & Fettuccini • 10.95

COLD APPETIZERS

36 Steak & Seafood Shrimp Cocktail, Basil Oil, Tomato Provincial Relish & Fresh Horseradish • 9.95

Pastrami Salmon Napoleon, Red Onion, Sesame Crisp & Micro Sprouts • 8.95

Buffalo Mozzarella, Beefsteak Tomato Tower, Basil Oil, Chili Oil & Balsamic Vinegar • 5.95

HOUSE SIGNATURE SOUPS

Cream of Roasted Tomato Soup with Foccacia Croûton • 2.95

Lobster Bisque finished with Brandy & Sour Cream • 3.95

Shirred Wild Mushroom Bisque & Chives • 1.95

Cream of Asparagus with Leeks & Lemon Grass • 1.95

Cream of Chicken & Rice • 1.95

INCLUDED SALADS (choose one)

Hearts of Romaine Caesar Salad, Parmigiano Reggiano, Herb Croûton Stick, House Mixed Organic Greens, Euro Cucumber, Micro Sprouts, Strawberry Balsamic Vinaigrette, Spinach Salad, Strawberries, Red Onions & Pomegranate Poppy Seed Honey Dressing

ENHANCEMENT SALADS • PRICE PER PERSON

Buffalo Mozzarella, Beefsteak Tomato, Basil Oil, Old Balsamic & Romaine Lettuce • 2.95

Baby Iceberg Lettuce, Heirloom Tomato, Goat Cheese, Cracked Pepper, Olive Oil & Balsamic Syrup • 2.95

Baby Bibb Lettuce, Red Oak Leaf Lettuce, Artichoke Hearts, Tomato, Mandarin Oranges, Pecans & Blueberry Vinaigrette • 2.95

Arugula, Grilled Asparagus, Marinated Red & Yellow Grape Tomatoes & Balsamic Vinaigrette • 2.95

Roasted Beets, Cipollini Onion Salad, Mache Lettuce, Frisee Lettuce & Sherry Wine Walnut Vinaigrette • 2.95

Cabernet Poached Pear, Organic Greens, Euro Cucumber, Micro Sprouts, Gorgonzola & Candied Walnuts • 3.95

INTERMEZZO • ADD FOR 2.95 PER PERSON

Lemon Sorbet, Raspberry Sorbet & Mango Sorbet



DINNER ENTRÉE

All entrées are paired with an appropriate vegetable & starch by our team of culinary experts. Includes choice of salad, dessert & dinner rolls, freshly brewed regular & decaffeinated coffee, hot tea & iced tea. Priced per person - tax and service charge not included.

POULTRY

Sautéed Farm Raised Chicken • 28.95
(Choice of sauce)

Piccata-Capers, White Wine Butter, Fresh Lemon Slices, Marsala, Mushrooms, Shallots, Marsala Wine Sauce, Roasted Leek, White Wine Cream, Boursin Cream Sauce
Roasted Half of Farm Raised Chicken & Bourbon Glaze • 32.95

Chicken Braciolene • 32.95

Chicken Breast Stuffed with Spinach, Roasted Pepper, Asiago Cheese & Bolognese Sauce

Chicken Breast French Cut of Lemon Herb • 28.95
Grilled & Served with Scallion Butter Cream

Saltimbocca Chicken • 28.95
Prosciutto, Sage, Provolone & Marsala Cream Sauce

BEEF & STEAKS

Roasted Beef Strip Loin & Chianti Sauce • 38.95

Grilled Chicago Strip Steak & Truffle Veal Jus • 40.95

Pan Seared Tenderloin Medallions & White & Dark Port Wine Sauce • 40.95

Filet of Beef, Portobello Mushroom, Spinach Madeira & Demi Glaze • 44.95

Sliced Beef Sirloin & Madeira Demi Glaze • 36.95

Braised Beef Short Rib, Root Vegetables, Red Wine Glaze & Popcorn Shoots • 37.95

Polenta Roasted Corn & Smoked Gouda

VEAL, LAMB & PORK

Pan Seared Veal Rib Chop & Porcini Mushroom Sauce • 42.95

Thyme Crusted Rack of Lamb, Pinot Grigio Lamb & Demi Glaze • 44.95

Roasted Pork Loin, Calvados Sauce & Tart Apple Relish • 28.95

SEAFOOD

Citrus Braised Salmon, Fennel Slaw, Arugula, Basil Oil & Balsamic Syrup • 38.95

Roasted Sea Bass, Fennel Broth, Tomatoes & Olives • 41.95

VEGETARIAN

Vegetable Phyllo Strudel, Couscous, Red & Yellow Pepper Sauce • 25.95

Grilled Vegetables, Portobello Mushrooms, Basil Oil & Balsamic Syrup • 23.95

SPECIALTY COMBINATIONS

Veal Oscar, Bearnaise Sauce, Crab Cakes, Tarragon & Beurre Blanc • 39.95

Baked Salmon & Chive Cream & Grilled Beef Tenderloin Medallions & Dark Port Wine Sauce • 39.95

Sliced Beef Sirloin & Sautéed Chicken, Madeira Demi Glaze & Boursin Cream Sauce • 39.95

TRIO SPECIALTY COMBINATION

Grilled Salmon, Leek Butter Sauce, Pesto Polenta Crusted Chicken, Tomato Jus, Filet of Beef & Madeira Demi Glaze • 45.95



DESSERT

Ice cream or sorbet of your choice
Vanilla, Chocolate, Strawberry, Spumoni, Lemon,
Raspberry Orange & Rainbow.

New York Style Cheesecake.

Chocolate Mousse Cake Topped with Raspberry Coulis.

Carrot Cake with Cream Cheese Icing.

Chocolate & Strawberry Mousse.

DESSERT ENHANCEMENTS

Price per person.

Tiramisu & Italian Mascarpone Cheese • 2.95

Traditional Vanilla Bean Crème Brulee • 3.95

Flour-less Chocolate Cake, Ganache &
Chocolate Mousse 4.95

Warm Apple Tart & Vanilla Gelato • 2.95

Mosaic of Seasonal Berries & Tulip Shell Chantilly Cream
• 3.95

DESSERT SPECIALTY STATION

MINIATURE SWEET TABLE

14.95 PER PERSON / 7.95 WITH ENTRÉE

Éclairs, Cream Puffs, Mini Cheesecake, Apple Frangipane,
Walnut Brownies, Chocolate Dipped Strawberries, Pecan
Diamonds & Lemon Bars.

Fresh Brewed Regular & Decaffeinated Coffee & Imported
Selection of Hot Teas.



DINNER BUFFET

25 person minimum for buffets • Price Per Person

THE PLATEAU

1 Soup, 2 Salads, 2 Entrées & 2 Desserts • 34.95

Add a Soup or Salad • 1.95

Add an Entrée • 5.95

Add Desserts • 1.95

SOUPS

Roasted Cream of Tomato & Focaccia Croûton.

Tortellini Minestrone, Zucchini, Tomato, Spinach, Cauliflower, Chickpea & Red Beans.

Creamy Potato with Leek, Chive & Crispy Crumbled Bacon.

Mushroom Crème with Sherry Wine Scallions.

Vegetable Soup with Potatoes, Corn, Green Beans, Lima Beans, & Tomatoes.

Beef Barley with Carrots, Celery & Onions.

Cream of Chicken & Rice.

SALADS

Mixed Greens, Euro Cucumber, Strawberry Balsamic Vinaigrette, Hearts of Romaine Caesar Salad, Parmigiano Reggiano, Herb Croûton Stick, Spinach Salad, Strawberries, Red Onions, Pomegranate Poppy Seed Honey Dressing, Seafood Cocktail of Shrimp & Scallops, Mushrooms, Pineapple, Orange Brandy Sauce, Buffalo Mozzarella, Beefsteak Tomato, Basil Oil, Chili Oil, Old Balsamic Vinegar, Jicama & Napa Slaw, Red & Yellow Peppers, Apple Cider Vinaigrette, Fingerling Tarragon Potato Salad, Celery, Red Onion, Mayo, Grilled Asparagus, Julienne Zucchini, Squash, Carrots, Lemon & Olive Oil

ENTRÉES

Fire Roasted Chicken, Ragout of Artichokes, White Beans, Tomatoes, Olives, Citrus Braised Salmon, Fennel Slaw, Arugula, Basil Oil, Balsamic Syrup, Roasted Beef Sirloin, Portobello Mushroom, Spinach, Madeira Demi Glaze, Grilled Chicken, Pasta, Tomato, Garlic, Shallots, Arugula, Cumino Broth, Baby Shrimp & Scallops, Panchetta, Mushroom, Boursin Cream, Fettuccini Seafood Risotto, Lemon, Saffron, Mussels, Shrimp, Andouille Sausage, Chicken & White Wine Lemon Caper Butter

DESSERTS

Tiramisu with Italian Mascarpone Cheese and Kahlua
Mosaic of Seasonal Berries with Tulip Shell & Chantilly Cream

Chocolate Mousse Cake Topped with Raspberry Coulis
Pound Cake with Strawberries & English Cream

Apple Tartlett with Crème Anglaise

Carrot Cake with Cream Cheese Icing

Chocolate & Strawberry Mousse

Ice cream or sorbet of your choice of Vanilla, Chocolate, Strawberry, Lemon, Raspberry, Orange & Rainbow

Chef's Selection of Starch & Vegetable Medley,
Crusty Artisan Breads, Fresh Brewed Regular & Decaffeinated Coffee & Imported Selection of Hot Tea