



### **Plated Menu**

Available for groups up to 100 people  
(Final count required 7 days prior to your Event)

### **Specialty Salads**

(Please select one)

#### **North Fork Mixed Greens**

Fresh variety of Greens with Pears, Candied Walnuts, Blue Cheese Crumbles  
and tossed with Honey Raspberry Vinaigrette

#### **Traditional Caesar Salad**

Romaine Lettuce topped with Caesar Dressing, House Croutons, and Fresh  
Parmesan

#### **Strawberry Salad**

Mixed Greens topped with Fresh Strawberries, Slivered Almonds, Feta Cheese  
and tossed with Poppy seed dressing

### **Entrees**

(Please select no more than three)

#### **Rustica Chicken**

Stuffed with Wild Mushrooms, Shallots, Spinach and Goat Cheese  
then drizzled with Pear Riesling Sauce 28

#### **Baked Chicken**

Baked Chicken Breast stuffed with Bacon, Bleu Cheese, Pecans  
and topped with Dijon Cream Sauce 28

#### **Stuffed Pork Loin**

Herb rubbed Pork Loin stuffed with a blend of Cheeses, Spinach,  
Roasted Peppers and serve with Sherry Wine Glace 29

**Cheese Florentine Ravioli**

Florentine Ravioli in a Cream Tomato Sauce with sauté Spinach,  
Julienne Sweet Onion, Calabrese Peppers, Basil,  
Provolone and Ricotta Cheese

**Lewis River Rib Eye Steak**

Marinated, cooked to perfection and served with Madeira Wine Sauce 31

**Lewis River Salmon**

Oven baked Salmon stuffed with Dungeness Crab and Bay Shrimp and dressed  
with Dijon Cream Sauce 33

**Accompaniments**

The Chef will choose Potatoes, Rice, or Pasta and other appropriate Side Dishes.  
Dinner Rolls and butter are included.