

**Plated Dinner**

 Appetizers

*Choice of One:*

Delta House Salad

Baby Field Greens, Seedless English Cucumber, Juicy Grape Tomatoes, Julienned Sweet Carrot, Shaved Red Onion, Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine and Iceberg Lettuce, Homemade Garlic-Parmesan Croutons, Shaved Pecorino Romano, Creamy Caesar Dressing,

Greek Salad

 Hearts of Romaine and Iceberg Lettuce, Seedless English Cucumber, Sliced Kalamata Olives, Diced Roma Tomatoes, Diced Red Onion, Crumbled Feta Cheese and Sweet Lemon-Oregano Vinaigrette

Spinach Salad

Tender Baby Spinach, Sweet Gala Apples, Lightly Toasted Walnuts, Sharp Cheddar Cheese, Maple Balsamic Dressing

Penne Vodka

Shaved Pecorino Romano, Italian Parsley, Creamy Vodka Blush

Eggplant Rollatini

Twin Rolls of Breaded Eggplant Stuffed with Creamy Ricotta and Mozzarella Cheeses, Rich Marinara and Italian Parsley

Farfalle Primavera Blend

Assorted Garden Vegetables with a choice of

Cream Sauce, Tomato or Garlic and Oil with Shaved Pecorino Romano

Entrees

*Choice of Two or Three:*

French Cut Chicken Provencal

Herb Crusted Chicken Breast, Sautéed Cremini, Oyster Mushrooms, Shiitake Mushrooms, Sweet Vidalia Onions, Filetto Di Pomodoro, White Wine, Garlic, Rosemary, Thyme and Oregano

Chicken Rustico,

Sliced Artichoke Hearts, Sun-Dried Tomatoes, Rosemary, Lemon Butter

Petite New York Strip Steak

Char Grilled 8oz Black Angus Strip Steak, Sautéed Cremini, Oysters, Shiitake Mushrooms, Beer and Mustard Braised Onions, Au Jus

Grilled Sirloin Steak

Char Grilled 8oz Sirloin Steak, Jack Daniels Honey Bourbon Glaze

Herb Crusted Atlantic Salmon

Aromatic Dill, Parsley, Thyme, Garlic, White Wine Lemon Butter

Flounder Livornese

Tender Flaky Flounder Filet, Sweet Roma Tomatoes, Red Onion, Caper Berries, Sliced Kalamata Olives, Garlic, White Wine

Pork Tenderloin

Herb Rubbed Tenderloin Medallions, Smoky Bacon, Sweet Gala Apples, Onion Compote

Vegetable Stir Fry

 Julienned Sweet Bell Peppers, Carrots, Vidalia Onions, Broccoli Florets, Zucchini, Yellow Squash, Rice Pilaf, Teriyaki Glaze

*All choices are served with a dinner roll, butter, Chef’s choice starch and vegetable*

Dessert

*Choice of One:*

New York Cheesecake

Rich and Creamy New York Cheesecake, Sliced Strawberry, Whipped Cream

Tiramisu

Delicate Mascarpone, Robust Espresso-Soaked Lady Fingers, Fresh Berry Garnish,

Shaved Chocolate

Molten Chocolate Cake

Warm Chocolate Cake, Melted Truffle Center, Berry Garnish

Triple Chocolate Mousse Cake

Moist Chocolate Cake, Decadent Chocolate and Vanilla Mousse, Berry Garnish, Whipped Cream

Tuxedo Mousse Bombe

A Rich Chocolate Cake Base Layered with Milk Chocolate, White Chocolate Mousse, Covered in Handcrafted Chocolate Ganache, Berry Garnish, Whipped Cream, Drizzled with White Chocolate

Warm Rustic Apple Tart

Sweet and Tangy Apples, Cinnamon, Flaky Pastry, Vanilla Ice Cream, Caramel Sauce

Warm Triple Berry Tart

Mixed Berries in a Flaky Tart Shell, Vanilla Ice Cream

Beverages

Assorted Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

***Choice of Two:***

***$55.00 Per Person + 6.625% NJ State Tax and 24% Service***

***Choice of Three:***

***$69.00 Per Person + 6.625% NJ State Tax and 24% Service***

*A banquet surcharge of $300.00 will apply to all groups under 25 people.*