

Plated Dinner Selections

Appetizers

Please Select from Fresh Fruit Cup, Soup du Jour or Penne Vodka

Salads

Choose from Mixed Field Greens or Classic Caesar Salad

Entrees

Chicken Marsala

*Chicken Breast Prepared with Wine and Mushrooms
\$25.00 per person*

Chicken Cordon Bleu

*Chicken Breast Stuffed with Country Ham, Swiss Cheese, and Dijon Mustard, Coated with Bread
Crumbs, Baked and Topped with a Supreme Sauce
\$26.00 per person*

Grilled Atlantic Salmon

*Served on a Bed of Field Greens and Drizzled with a Vinaigrette
\$28.00 per person*

Sole Princess

*Roulades of Atlantic Sole, Filled with Asparagus Tips and Yellow Sun Dried Tomatoes, Finished
with a Lump of Crabmeat and Hollandaise Sauce
\$27.00 per person*

Roast Prime Rib of Beef

*Garlic Infused and served with au jus
\$31.00 per person*

Filet Mignon

*Topped with a fluted Mushroom Cap and a Gorgonzola Crème Sauce
\$36.00 per person*

Our Culinary Staff will Select the Appropriate Sides to Compliment your Selections

Dessert

*Choose from New York Style Cheesecake, Carrot Cake or Chocolate Cake
Served with Coffee, Decaffeinated, and Assorted Teas*

Food and Beverage Prices Subject to 20% Service Charge and 6% Sales Tax