

SIT DOWN DINNERS

Each menu is Served with an Appetizer, salad, choice of Entree, Chef's Seasonal vegetable medley, chef's choice of Rice-OR-Potato, freshly baked dinner rolls and creamy butter and dessert. Freshly brewed coffee, decaffeinated coffee, herbal teas and iced tea

APPETIZERS

Kindly Select One

Chilled Jumbo Shrimp Cocktail

served with cocktail sauce

additional \$ 7.95 per person

Fresh Buffalo Mozzarella

Roma Tomatoes and roasted red

pepper dripped in Balsamic Vinaigrette

Fried Chicken Fingers

with honey mustard

Fresh Fruit Cup

served with sorbert

Maryland Crab Cakes

with a tangy tarter sauce

Hot or Cold Borscht

served with sour cream

Cheese Blintzes

with sour cream or fruit topping

<i>Roast Turkey Dinner</i>	\$28.95
<i>Kathy's Home Style meatloaf</i>	\$28.95
<i>Baked Short Ribs</i>	\$28.95
<i>*Chicken Marcella</i>	\$23.95
<i>*Chicken Piccata</i>	\$23.95
<i>*Lemon Chicken</i>	\$23.95
<i>Chicken Parmesan</i>	\$26.95
<i>Eggplant Parmesan</i>	\$26.95
<i>*Broiled Flounder</i>	\$28.95
<i>*Sirloin Strip Steak 16 oz</i>	\$34.95
<i>*Chateau Briand</i>	\$39.95
<i>*Lamb Shank</i>	\$38.95
<i>*Fillet Mignon</i>	\$39.95
<i>*Fillet Salmon En Parchment</i>	\$34.95
<i>*Rib Eye Steak 16 oz</i>	\$38.95
<i>*Veal Parmesan</i>	\$32.95
<i>*Peppersteak</i>	\$29.95
<i>*Seared Fillet of Salmon</i>	\$33.95
<i>*Jumbo Stuffed Prawns</i>	\$38.95
<i>*Baked Sea Bass</i>	\$36.95
<i>*Tilapia Ala Kurant</i>	\$36.95

Desert Selections

N. Y. Cheesecake, Passion Fruit Cake, Chocolate Mousse Torte, Carrot Cake, Tiramisu

**** minimum of 25 guests***

Prices Do Not Include 20% Service Charge & 7% Sales Tax