



## *Dinner - Plated*

House salad  
Choice of entree - up to three selections  
Choice of sides (starch & vegetable)  
Assorted dinner rolls & butter  
Coffee & tea service

### ***Entrees:***

Beef short ribs with red wine au jus & red garlic mashed potatoes \$35.95  
Breast of chicken with cranberry & sausage stuffing \$32.95  
Broiled filet mignon with seasoned butter \$45.95  
Chicken cordon bleu \$34.95  
Chicken marsala \$32.95  
Chicken parmigiana over angel hair pasta \$34.95  
Chicken wellington \$36.95  
Crab cakes \$36.95  
Grilled marinated salmon with dill sauce \$35.95  
Marinated pork tenderloin \$34.95  
Seasoned grilled sirloin steak \$36.95  
Shrimp & scallops scampi over angel hair pasta \$37.95  
Sliced tenderloin of beef with bearnaise \$41.95  
Stuffed flounder with crab \$36.95  
Tenderloin of beef & chicken cordon bleu \$42.95  
Tenderloin of beef & shrimp scampi \$43.95  
Twin lobster tails (6 oz each) \$48.95  
Veal parmigiana over angel hair pasta \$35.95

### ***Vegetarian entrees \$31.95 per person***

Garden vegetable lasagna (vegetarian)  
Vegetarian pot pie  
Grilled butternut squash with risotto (vegan/gluten free)  
Vegan wellington

### ***Side selections:***

Penne pasta (alfredo, marinara or vodka)  
Red garlic mashed potatoes-Roasted red potatoes-Rice pilaf  
Green beans-Green beans with tomatoes  
Roasted carrots-Roasted seasonal vegetables

### ***Children's meal \$17.95 per person***

Chicken fingers, french fries & applesauce

***Add one hour unlimited hors d'oeuvre package to dinner  
\$18.95 per person***

*Prices are per person & are subject to 6% sales tax & 20% service charge.*

*Current prices are subject to change.*

*Minimum \$250.00 room rental fee will apply.*

*Minimum guarantee of at least 30 guests required.*

February 2024

