

## DINNER BANQUET MENU

4 HOURS

### APPETIZER

(choose one)

Fresh Fruit Cup  
Penne Ala Vodka

Tortellini Alfredo  
Soup of Your Choice

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Green Salad, Vinaigrette Dressing  
Rolls & Butter

### ENTREES

(choose three)

Broiled Half Spring Chicken	32.00
Stuffed Breast of Chicken, Natural Gravy	32.00
Breast of Chicken Marsala	33.00
Breast of Chicken Francaise	33.00
Breast of Chicken Parmigiana	34.00
Breast of Chicken Cordon Bleu	35.00
Veal Marsala	34.00
Veal Francaise	34.00
Veal Parmigiana	35.00
Broiled Filet of Sole	34.50
Filet of Sole Francaise	34.50
Baked Filet of Salmon, Herb Crust	36.00
Sliced Roast Beef, Mushroom Gravy	33.50
Sliced Roast Loin of Pork, Natural Gravy	33.50
Broiled Sirloin Steak, Maitre d'hotel	39.00
Broiled Filet Mignon, Mushroom Cap	Market Price
Roast Prime Ribs of Beef, Au Jus	Market Price
Sirloin Steak & Lobster Tail	Market Price

Baked Stuffed Potato, Green Beans

### DESSERT

(choose one)

Ice Cream Sundaes      Chocolate Mousse, Whipped Cream  
Cheesecake, Strawberry Sauce      Freshly Baked Apple Pie

Coffee & Tea

Unlimited Soda or Iced Tea - 3.00 Per Person

Prices include service charge and are subject to current sales tax rate.  
Non-refundable, non-transferable deposit required to book banquet room.  
Final entree count required one week prior to function.