

DINNER BANQUET MENU

4 HOURS

APPETIZER

(choose one)

Fresh Fruit Cup

Penne Ala Vodka

Tortellini Alfredo

Soup of Your Choice

Green Salad, Vinaigrette Dressing

Rolls & Butter

ENTREES

(choose three)

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| Broiled Half Spring Chicken | 28.00 |
| Boneless Stuffed Breast of Chicken, | 28.00 |
| Natural Gravy Breast of Chicken Marsala | 29.00 |
| Breast of Chicken Francaise | 29.00 |
| Breast of Chicken Parmigiana | 30.00 |
| Breast of Chicken Cordon Bleu | 31.00 |
| Veal Marsala | 30.00 |
| Veal Francaise | 30.00 |
| Veal Parmigiana | 31.00 |
| Broiled Filet of Sole | 30.50 |
| Filet of Sole Francaise | 30.50 |
| Baked Filet of Salmon, Herb Crust | 32.00 |
| Sliced Roast Beef, Mushroom Gravy | 29.50 |
| Sliced Roast Loin of Pork, Natural Gravy | 29.50 |
| Broiled Sirloin Steak, Matre d'hotel | 35.00 |
| Broiled Filet Mignon, Mushroom Cap | 42.00 |
| Roast Prime Ribs of Beef, Au Jus | 40.00 |
| Sirloin Steak & Lobster Tail | Market Price |

Baked Stuffed Potato, Green Beans

DESSERT

(choose one)

Ice Cream Sundaes

Chocolate Mousse, Whipped Cream

Cake of Your Choice (standard fillings)

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.