



Evening Sit Down Dinner

VENUE OVERVIEW | Our venue includes the following services and amenities:

- ▶ A 3 hour event with 2 hours of set-up time and 1 hour break down for your decorating needs.
- ▶ All tables for guest seating, gifts, cocktails, and auxiliary needs; silver or gold Chiavari chairs
- ▶ Variety of specialty table linens, napkins and decorative plate chargers
- ▶ China, silverware, glassware, wait and bar staff
- ▶ Garden and patio dining options available



ANTIPASTO BAR

Imported Cured Italian Meats and Cheeses
 Fresh Mozzarella, Tomato and Basil Caprese Salad
 Roasted Red Peppers, Hot Peppers and Olives
 Domestic Cheese, Honey Mustard and Crackers
 Strawberries, Grapes and Dried Apricots

Stuffed Pepper Shooters, Provolone Cheese and Prosciutto
 Assorted Breads
 Almonds, Cashews, and Pistachios
 Imported Cheese Wheel

OR



TWO HAND-PASSED HORS D'OEUVRES

Buffalo Chicken Kebobs with Bleu Cheese Dipping Sauce
 Philly Cheesesteak Spring Roll with a Sweet Chili Glaze
 Assorted Stromboli
 Mini Filet Mignon Sandwiches with a Horseradish Cream
 Mini Crab Cake with a Dijon Dipping Sauce

Coconut Shrimp with Plum Sauce
 Seared Ahi Tuna, Ponzu Sauce, Wasabi Mayo
 Stuffed Mushrooms, Crabmeat or Sausage
 Scallops Wrapped in Bacon
 Assorted Old Forge Style Pizza: Red, White, and Fresh Tomato
 Pecorino Romano Fried Rice Balls with Stuffed Provolone



FIRST COURSE

CHOOSE 1

Spring Mix Salad with White Balsamic Vinaigrette, Glazed Walnuts, Craisins and Crumbled Goat Cheese

Spinach Salad with Strawberry Balsamic Vinaigrette, Mandarin Oranges, Almond Slices and Crumbled Feta Cheese, GF

Romaine Lettuce with Craisins, Glazed Walnuts and Crumbled Bleu Cheese, topped with Creamy Poppy Seed Dressing

Classic Caesar Salad with Shaved Parmesan, Homemade Croutons

Butter Bibb and Radicchio with Mandarin Oranges, Heirloom Cherry Tomatoes, English Cucumbers, Candied Pecans, Shaved Cranberry Stilton with White Balsamic Vinaigrette, GF

Baby Kale and Arugala with Strawberries, Edamame, Carrots, and Cashews with Caper Red Wine Vinaigrette, GF

Romaine Lettuce with Shredded Carrots, Cherry Tomatoes, Cucumbers, Croutons, and Shredded White Cheddar Cheese with Parmesan Peppercorn Dressing, GF

Penne Pasta with Vodka Marinara

Rigatoni with Sausage Bolognese

Italian Wedding Soup

Cream of Butternut Squash

Roasted Pumpkin Bisque

SIT DOWN DINNER ENTRÉE SELECTIONS

CHOOSE 1-3



CHICKEN

PRICE PER PERSON _____

Balsamic Herbed Chicken Breast with Sundried Tomato Cream Sauce

Chicken Saltimbocca with Prosciutto and Asparagus

Stuffed Chicken Breast with Spinach, Roasted Red Peppers and Ricotta Cheese

Stuffed Chicken Breast with Pear and Brie with an Apricot Glaze

Bruschetta Chicken with Balsamic Glaze

Chicken Marsala with Fresh Mushrooms

Chicken Francaise with Lemon Butter Sauce

Chicken Cordon Bleu

Parmesan and Herb Crusted French Chicken Breast with Basil Cream Sauce (Available Free Range, Antibiotic Free*)

Herb Marinated and Roasted French Breast Chicken with Balsamic Glaze, GF (Available Free Range, Antibiotic Free*)

BEEF, ETC.



PRICE PER PERSON _____

Sliced Beef Tenderloin with a Demi-Glace
Prime Rib Au Jus
Black and Bleu Tenderloin with Brown Sugar
Soy and Gorgonzola Cheese
Stuffed Pork Tenderloin with Apple Stuffing,
Rosemary Sage Red Wine Sauce
8 oz. Center Cut Filet Mignon with Béarnaise*

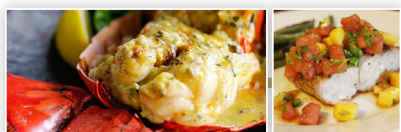
Braised Short Ribs with a Cabernet Horseradish
Reduction

Veal Milanese with Baby Arugula, Cherry
Tomatoes and Red Wine Vinaigrette*

Dijon Crusted Rack of Lamb with Mint Jelly*

(All Category Entrees Available Gluten Free Upon
Request)

SEAFOOD



PRICE PER PERSON _____

Salmon with a Bourbon Sauce, GF
Stuffed Flounder Florentine
Filet of Sole with Lemon Butter Sauce
Grilled Mahi Mahi with Mango Lime Salsa, GF
Lump Crab Cakes with a Roasted Red Pepper
Remoulade
Sesame Encrusted Ahi Tuna with Wasabi
Drizzle, GF

Shrimp and Crab Stuffed Cannelloni with
Tomato Basil Cream Sauce

Dijon Encrusted Sustainable Salmon*, GF

8 oz. Lobster Tail with Vanilla Beurre Blanc
Sauce*, GF

Crabmeat Stuffed Flounder*

Lump Crab Stuffed Butterfly Shrimp with
Lemon Butter Sauce



VEGETARIAN/VEGAN ENTREES

PRICE PER PERSON _____

Eggplant Rollantini with Ricotta and
Marinara Sauce

Stuffed Bell Pepper with Orza Pasta, Sautéed
Spinach, Roasted Red Peppers, and Lemon Olive

Grilled Portabella Mushroom over Black Bean,
Cilantro Quinoa with Marinated Roasted Red
Peppers and Pesto Drizzle, GF

Spaghetti Squash with Roasted Tomato Sauce
and Burrito Cheese, GF



*Market Price



SIDES

CHOOSE 2

Oven Roasted Baby Red Skin Potatoes with Parsley Butter

Mashed Potato Towers: Roasted Garlic, Butternut Squash, Sweet Potato, Cheddar, and Butter and Chive

Spinach and Feta Orzo with Lemon Oil

Bacon and Cheddar Polenta

Broccoli Florets

Grilled Asparagus

Fresh Squash and Zucchini Ratatouille with Diced Tomatoes and Romano Cheese

Italian Style Green Beans

Grilled Vegetable Towers

Glazed Baby Carrots

Roasted Brussel Sprouts

Sautéed Red Beats with Goat Cheese

DESSERTS

Add \$3 Per Person

Decorative Sheet Cake

Brownie Ala Mode

Strawberry Shortcake Parfaits

Warm Apple Crumb with Vanilla Bean Ice Cream

NON-ALCOHOLIC BEVERAGES

A Non-Alcoholic Beverage Station Consisting of Lemonade, Iced Tea and Fruit Infused Water Soft Drinks

Spring Water with Lemon or Cucumber Garnish
Coffee and Tea Station

ALCOHOLIC BAR PACKAGES

Alcoholic Bar Packages are available for an additional cost.

Limited Open Bar – Includes 2 Specialty Drink Selections, 2 Wine or Sparkling Selections, and 2 Bottled Beers

Consumption Bar
Retail Cash Bar

Minimum 30 people. Gratuity included. 6% sales tax not included.

