

Dinner

All entrees are paired with an appropriate vegetable & starch by our team of culinary experts.

Includes choice of salad, dessert & dinner rolls

freshly brewed regular & decaffeinated coffee, hot tea & iced tea.

Prices are per person & do not include tax or service charge.

Appetizers can be added to each dinner • price per person

Hot Appetizers

Crab cake • Tarragon beurre blanc • Fennel slaw • Daikon sprouts • **9.95**

Eggplant spinach cannelloni • Manchego cheese • Red & yellow pepper cream sauce • **4.95**

Jumbo diver scallop • Pancetta • Porcini mushroom • Boursin cream • fettuccini • **10.95**

Cold Appetizers

36 Steak & Seafood Shrimp Cocktail • Basil oil • Tomato provencial relish • Fresh horseradish • **9.95**

Pastrami salmon Napoleon • Red onion • Sesame crisp • Micro sprouts • **8.95**

Buffalo mozzarella • Beefsteak tomato tower • Basil oil • Chili oil • Balsamic vinegar • **5.95**

House Signature Soups

Cream of roasted tomato soup with focaccia crouton • **2.95**

Lobster bisque finished with brandy & sour cream • **3.95**

Shirred wild mushroom bisque & chives • **1.95**

Cream of asparagus with leeks & lemongrass • **1.95**

Cream of chicken and rice • **1.95**

Included Salads

(choose one)

Hearts of romaine Caesae salad • Parmeggiano reggiano • Herb crouton stick

House mixed organic greens • Euro cucumber • Micro sprouts • Strawberry balsamic vinaigrette

Spinach salad • Strawberries • Red onions • Pomegranate poppyseed honey dressing

Enhancement Salads • price per person

Buffalo mozzarella • Beefsteak tomato • Basil oil • Old balsamic • Romaine lettuce • **2.95**

Baby iceberg • Heirloom tomato • Goat cheese • Cracked pepper • Olive oil • Balsamic syrup • **2.95**

Baby bibb • Red oak leaf • Artichoke hearts • Tomato • Mandarin oranges • Pecans • Blueberry vinaigrette • **2.95**

Arugula • Grilled asparagus • Marinated red and yellow grape tomatoes • Balsamic vinaigrette • **2.95**

Roasted beets • Cipollini onion salad • Mache • Frisee • Sherry wine walnut vinaigrette • **2.95**

Cabernet poached pear • Organic greens • Euro cucumber • Micro sprouts • Gorgonzola • Candied walnuts • **3.95**

Intermezzo • add for 2.95 per person

Lemon Sorbet

Raspberry Sorbet

Mango Sorbet

Dinner Entrée

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Poultry

Sauteed farm raised chicken • **28.95**

(Choice of sauce)

Piccata-Capers • White wine butter • Fresh lemon slices

Marsala • Mushrooms • Shallots • Marsala wine sauce

Roasted leek • White wine cream

Boursin cream sauce

Roasted half of farm raised chicken • Bourbon glaze • **32.95**

Chicken Braciolene • **32.95**

Breast of chicken stuffed with spinach • Roasted pepper, • Asiago cheese • Bolognese sauce

Chicken breast French cut of lemon herb • **28.95**

Grilled & served with scallion butter cream

Saltimbocca chicken • **28.95**

Prosciutto • Sage • Provolone • Marsala cream sauce

Beef & Steaks

Roasted strip loin of beef • Chianti sauce • **38.95**

Grilled Chicago strip steak • Truffle veal jus • **40.95**

Tenderloin medallions pan seared • White & dark port wine sauce • **40.95**

Filet of beef • Portobello mushroom • Spinach madeira demi glaze • **44.95**

Sliced sirloin of beef • Madeira demi glaze • **36.95**

Braised short rib of beef • Root vegetables • Red wine glaze • Popcorn shoots • **37.95**

Polenta roasted corn • Smoked gouda

Veal, Lamb & Pork

Pan seared veal rib chop • Porcini mushroom sauce • **42.95**

Thyme crusted rack of lamb • Pinot Grigio lamb demi glaze • **44.95**

Roasted loin of pork • Calvados sauce • Tart apple relish • **28.95**

Dinner Entrée Cont.

Seafood

Citrus braised salmon • Fennel slaw • Arugula • Basil oil • Balsamic syrup • **38.95**
Roasted sea bass • Fennel broth • Tomatoes • Olives • **41.95**

Vegetarian

Vegetable phyllo strudel • Couscous • Red and yellow pepper sauce • **25.95**
Grilled vegetables • Portobello mushrooms • Basil oil • Balsamic syrup • **23.95**

Specialty Combinations

Veal Oscar • Bearnaise sauce • Crab cakes • Tarragon beurre blanc • **39.95**
Baked Salmon • Chive cream & roasted tenderloin of beef • Dark port wine sauce • **39.95**
Sliced sirloin of beef & sauteed chicken • Madeira demi glaze • Boursin cream sauce • **39.95**

Trio Specialty Combination

Grilled salmon • Leek butter sauce • Pesto polenta crusted chicken • Tomato jus
Filet of beef • Madeira demi glaze • **45.95**

Dessert

Ice cream or sorbet of your choice
(Vanilla • Chocolate • Strawberry • Spumoni • Lemon • Raspberry • Orange • Rainbow)
New York style cheesecake
Chocolate mousse cake topped with raspberry coulis
Carrot cake with cream cheese icing
Chocolate & strawberry mousse

Dessert Enhancements • price per person

Tiramisu • Italian mascarpone cheese • **2.95**
Traditional vanilla bean crème brûlée • **3.95**
Flourless chocolate cake • Ganache • Chocolate mousse • **4.95**
Warm apple tart • Vanilla gelato • **2.95**
Mosaic of seasonal berries • Tulip shell chantilly cream • **3.95**

Dessert Specialty Stations

Miniature Sweet Table • **14.95** per person • **7.95** with entrée
Eclairs • Cream puffs • Mini cheesecake • Apple frangipane • Walnut brownies
Chocolate dipped strawberries • Pecan diamonds • Lemon bars
Fresh brewed regular & decaffeinated coffee • Imported selection of hot teas

Dinner Buffet

25 person minimum for buffets • **price per person**

The Plateau

1 Soup • 2 Salads • 2 Entrees • 2 Desserts • **34.95**

Add a soup or salad • **1.95**

Add an entrée • **5.95**

Add desserts • **1.95**

Soups

Roasted cream of tomato • Focaccia crouton
Tortellini minestrone • Zucchini • Tomato • Spinich • Cauliflower • Chick pea • Red beans
Creamy potato leak & chive • Crispy crumbled bacon
Mushroom crème • Sherry wine scallions
Vegetable soup • Potatoes • Corn • Green beans • Lima beans • Tomatoes
Beef barley with carrots • Celery • Onions
Cream of chicken & rice

Salads

Mixed greens • Euro cucumber • Strawberry balsamic vinaigrette
Hearts of romaine Caesae salad • Parmeggiano Reggiano • Herb crouton stick
Spinach salad • Strawberries • Red onions • Pomegranate poppyseed honey dressing
Seafood cocktail of shrimp scallops • Mushrooms • Pineapple • Orange brandy sauce
Buffalo mozzarella • Beefsteak tomato • Basil oil • Chili oil • Old balsamic vinegar
Jicama & Napa slaw • Red and yellow peppers • Apple cider vinaigrette
Fingerling tarragon potato salad • Celery • Red onion • Mayo
Grilled asparagus • Julienne zucchini • Squash • Carrots • Lemon • Olive oil

Entrees

Fire roased chicken • Ragout of artichokes • White beans • Tomatoes • Olives
Citrus braised salmon • Fennel slaw • Arugula • Basil oil • Balsamic syrup
Roasted sirloin of beef • Portobello mushroom • Spinach • Madeira demi galze
Grilled chicken • Pasta • Tomato • Garlic • Shallots • Arugula • Cumino broth
Baby shrimp & scallops • Panchetta • Mushroom • Boursin cream • Fettuccini
Seafood risotto • Lemon saffron • Mussels • Shrimp • Andouille sausage
Chicken • white wine lemon caper butter

Dinner Buffet Cont.

Desserts

Tiramisu • Italian mascarpone cheese • Kahlua
Mosaic of seasonal berries • Tulip shell • Chantilly cream
Chocolate mousse cake topped with raspberry coulis
Pound cake • Strawberries • English cream
Apple tartlett • Crème anglaise
Carrot cake with cream cheese icing
Chocolate & strawberry mousse
Ice cream or sorbet of your choice
(Vanilla • Chocolate • Strawberry • Spumoni • Lemon • Raspberry • Orange • Rainbow)

Chef's selection of starch and vegetable medley • Crusty artisan breads
Fresh brewed regular & decaffeinated coffee • Imported selection of hot tea