



PLATED DINNER MENU

100 Person Minimum ~ 4 Hours

WHAT'S INCLUDED

Table Linens
China Service
Linen Napkin
Candle Lantern Centerpiece

FACILITY FEE: \$500

BAR SERVICES AVAILABLE



Soda and juice package

Cash bar

1 hour open bar

1 hour open beer, wine, soda bar

Pricing Available Upon Request

SOCIAL HOUR

Assorted Cheese, Fresh Fruit, and Garden Vegetables
Crackers, Vegetable Dip & Hummus

SERVED FAMILY STYLE

Choice of Salad ~ Dinner Rolls & Butter

PLATED DINNER ENTRÉE (Choice of 4)

Classic Stuffed Chicken *with vegetable herb stuffing topped with chefs homestyle gravy*

Chicken Francaise *with white wine, lemon butter sauce*

Chicken Asiago *stuffed with Asiago cheese & broccoli*

Sole Mediterranean *stuffed with spinach & feta topped with a lemon white wine sauce*

Stuffed Filet of Sole *stuffed with a lobster cream sauce and seafood stuffing*

Beef Tenderloin *with Au Jus*

Grilled New York Sirloin Steak *with sautéed mushrooms & onions*

Roast Prime Rib of Beef au jus *with horseradish cream sauce*

Mediterranean Grilled Eggplant *with spinach and cheese*

Above Entrees Served with Choice of 1 Potato & 1 Vegetable

Mashed Potatoes, Tuscan Roasted Potatoes, Duchess Potatoes

Buttered Green Beans, Roasted Vegetable Medley, Sautéed Broccolini

Honey Glazed Rainbow Carrots

Coffee, Tea & Decaf