



DINNER MENUS

MENU 1 \$35.95

Medley of Garden Greens
Stuffed Breast of Capon Marsala
Herbed Roasted Potatoes
Bouquetierre of Fresh Vegetables
Tri-Layer Mousse
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 2 \$35.95

Medley of Garden Greens
Fillet of Flounder, Lemon Pepper Crumb
Autumn Harvest Rice
Sautéed Asparagus with Roasted Red Pepper
Wild Berry Tart
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 3 \$35.95

Medley of Garden Greens
Roast Top Sirloin, Hunter Sauce
Baked Stuffed Potato
Green Beans with Pimiento
Tiramisu
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 4 \$53.95

Gulf Shrimp Cocktail
Mesclun Spring Mix, Vinaigrette
Roast Tenderloin, Bordelaise Sauce
Roasted Herb Potatoes
Broccoli with Julienne Carrots
Lemon Meringue Tart
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee- Milk
Iced Tea

MENU 5 Market Price

SURF-N-TURF
Chilled Melon in Season
Caesar Salad
Cold Water Lobster Tail and Filet Mignon
Baked Potato
Sour Cream and Chives
Stuffed Zucchini Boat
Fruit Topped Cheesecake
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 6 \$35.95

Medley of Garden Greens
Boneless Breast of Chicken Piccata
Baked Stuffed Potato
Bouquetierre of Fresh Vegetables
Chocolate Ganache Cheesecake
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea



DINNER MENUS

MENU 7 \$53.95

Gulf Shrimp Cocktail
Hearts of Boston Bibb Lettuce
Medallions of Filet Mignon Madeira
Mushroom Risotto
Broccoli Florettes
Grand Marnier Fruit Tart
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 9 \$48.95

Spinach Salad
Creamy Bacon Dressing
Roast Prime Rib of Beef, au jus
Baked Stuffed Potato
Broccoli Florettes
Hazelnut Torte
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 11 \$35.95

Caesar Salad
Chicken Parmigiana
Spinach Rotini Pasta
Tiramisu
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 8 \$41.95

Radicchio, Bibb Lettuce, Belgian Endive
Salad with Raspberry Vinaigrette
Broiled Salmon Fillet, Lemon Shallot Butter
Basmati Rice
Zucchini and Yellow Squash Sauté
Key Lime Tart
Starbucks Coffee-Tea-Decaffeinated Coffee
Iced Tea

MENU 10 \$35.95

Tossed Garden Salad
Linguini With Tofu, Snow Peas,
Carrots and Mushrooms,
Teriyaki Sauce
Carrot Cake
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 12 \$43.95

Garden Salad with Mandarin Oranges
Honey Vinaigrette
Grilled Swordfish with Lime Butter
Duchess Potatoes
Julienne of Carrots and Zucchini
Strawberry Shortcake
Starbucks Coffee-Tea-Decaffeinated Coffee
Iced Tea



DINNER MENUS

MENU 14

\$48.95

Boston Bibb with Hearts of Palm
New York Sirloin Steak
Maitre d'Hotel Butter
Baked Stuffed Potato
Sautéed Asparagus Spears with Roasted Red Pepper
New York Cheese Cake
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 15

\$48.95

Fresh Greens with Radicchio
Medallions of Veal Marsala
Roasted Red Pepper Risotto
Vegetables Julienne
Chocolate Chambord Cake
Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee
Iced Tea

DINNER BUFFETS

MENU 16

\$37.95

(Minimum of 50 Guests)

Tossed Garden Salad
With Assorted Dressings
Balsamic Tomato and Basil Salad with
Fresh Mozzarella
Sliced Sirloin of Beef in a Port Wine Sauce
Baked Herbed Chicken
Pasta Marinara with Fresh Spinach
And Ricotta
Medley of Fresh Vegetables
Autumn Harvest Rice
Roasted Rosemary Potatoes
Assorted Cakes and Tortes
Assorted Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 17

\$43.95

(Minimum of 50 Guests)

Tossed Garden Salad
With Assorted Dressings
Balsamic Tomato and Basil Salad with
Fresh Mozzarella
Sesame Noodle Salad
Spinach Rotini Pasta with Plum Tomato Sauce
Oriental Beef and Broccoli
Chicken Marsala with Shitake Mushrooms
Stuffed Flounder Topped with Shrimp and Scallops
Herbed Roasted Potatoes
Pasta Rice
New York Cheesecake
Grand Marnier Fruit Tart
Hazelnut Torte
Assorted Rolls and Butter
Starbucks Coffee-Tea-Decaffeinated Coffee
Iced Tea

\$50.00 Room Rental for parties fewer than 25 Guests
Room Rental applies to rooms used for over 5 Hours
Specialized Theme Buffets and Vegetarian Options are Available
Our Catering Department will be happy to prepare any special menu
Sodas may be added to any menu for an additional \$1.50 per person

A 21% Service Charge and 8% sales taxes will be added.
Menus are subject to change.