

## DINNER BANQUET MENU

4 HOURS

### APPETIZER

(choose one)

Fresh Fruit Cup  
Penne Ala Vodka

Tortellini Alfredo  
Soup of Your Choice

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Green Salad, Vinaigrette Dressing  
Rolls & Butter

### ENTREES

(choose three)

|  |              |
|--|--------------|
| Broiled Half Spring Chicken              | 37.00        |
| Stuffed Breast of Chicken, Natural Gravy | 37.00        |
| Breast of Chicken Marsala                | 38.50        |
| Breast of Chicken Francaise              | 38.50        |
| Breast of Chicken Parmigiana             | 40.00        |
| Breast of Chicken Cordon Bleu            | 41.00        |
| Veal Marsala                             | 39.00        |
| Veal Francaise                           | 39.50        |
| Veal Parmigiana                          | 42.00        |
| Broiled Filet of Sole                    | 39.00        |
| Filet of Sole Francaise                  | 39.00        |
| Baked Filet of Salmon, Herb Crust        | 42.00        |
| Sliced Roast Beef, Mushroom Gravy        | 39.00        |
| Sliced Roast Loin of Pork, Natural Gravy | 39.00        |
| Broiled Sirloin Steak, Maitre d'hotel    | 46.00        |
| Broiled Filet Mignon, Mushroom Cap       | Market Price |
| Roast Prime Ribs of Beef, Au Jus         | Market Price |
| Sirloin Steak & Lobster Tail             | Market Price |

Baked Stuffed Potato, Green Beans

### DESSERT

(choose one)

Ice Cream Sundaes      Chocolate Mousse, Whipped Cream  
Cheesecake, Strawberry Sauce      Freshly Baked 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.