



# PLATED DINNER MENU

(A Minimum of 25 Guests Must be Guaranteed)

## SALADS

(Choice of One for Group)

**GARDEN GREEN SALAD**

**CAESAR SALAD**

## ENTREES

(Choice of Two)

For a Choice of Three Entrees, add \$3.00 per person -Vegetarian Pasta is Included in addition to the Two Choices (Choose one starch for each entrée chosen- Garlic Mashed Potatoes, Roasted Red Potatoes or Rice Pilaf)

**FILET MIGNON \$41.95**

Center-Cut Tenderloin Served with a Mushroom Cap and Bordelaise Sauce

**NEW YORK STEAK \$40.95**

Charbroiled and Brushed with Maître d' Butter

**PRIME TOP SIRLOIN STEAK \$38.95**

Charbroiled and Brushed with Maître d' Butter

**CHICKEN SCALOPPINI \$36.95**

Sautéed Chicken Breast with Olive Oil, Butter, Mushrooms, Capers and White Wine Sauce

**TILAPIA FRANCESE \$36.95**

Fresh Filet, Sautéed with Egg Batter and Parmesan Cheese, Topped with Lemon Beurre Blanc

**SHRIMP SCAMPI \$34.95**

Jumbo Shrimp Sautéed in Garlic, White Wine and Butter Sauce, Topped with Parmesan Cheese

## COMBINATIONS

**FILET MIGNON AND SHRIMP SCAMPI \$46.95**

8oz Filet Mignon Paired with Prawns in a Fresh Garlic, White Wine and Butter Sauce

**FILET MIGNON AND SALMON \$46.95**

8oz Filet Mignon Paired with Charbroiled Filet of Salmon, Served with Herb Butter Sauce

**PRIME RIB OF BEEF 8oz...\$36.95 10oz...\$40.95**

Angus Beef, Slow-Roasted and Served with Au Jus and Creamy Horseradish

**ROASTED TOP SIRLOIN OF BEEF \$36.95**

Sliced and Topped with Mushrooms and Bordelaise Sauce

**BONELESS SHORTRIBS \$34.95**

Braised in a Demi-Glace Sauce and Red Wine Reduction

**CHICKEN ROULADE \$37.95**

Panko-Crusted Chicken Breast Stuffed with Ricotta Cheese, Spinach, Artichoke Hearts and Pine Nuts, Topped with Lemon Beurre Blanc Sauce

**FRESH FILET OF ATLANTIC SALMON \$36.95**

Charbroiled and Glazed with Brown Sugar, Honey Mustard, Soy Sauce and Ginger

**FILET MIGNON AND CHICKEN \$43.95**

8oz Filet Mignon Paired with Boneless Chicken Served with Marsala Wine Sauce

**FILET MIGNON AND COLD-WATER LOBSTER TAIL \$63.95**

Charbroiled 8oz Filet Mignon Served with a Succulent Cold Water Lobster Tail, Broiled, Served with Drawn Butter

## DESSERT

Choice of One for Group- For two dessert choices add \$1.50 per person

**CHOCOLATE MOUSSE CAKE \* TIRAMISU \* CARROT CAKE \* NEW YORK STYLE CHEESECAKE WITH STRAWBERRY SAUCE \* BLACK FOREST CAKE \* CHOCOLATE OVERLOAD CAKE**

Prices Subject to Change without Notice

All prices are subject to a 19% Taxable Service Charge and Applicable Sales Tax