

# SERVED DINNERS

All prices are inclusive of service charge and local sales tax.

Please select one or offer a maximum choice of three.

Guests will be required to supply place cards when two or three entrees are selected.

All entrees served with Freshly Baked Rolls, a Tossed Garden Salad with choice of dressing, Freshly Brewed Coffee, Hot Tea, and Iced Tea. All entrees will be served with the same starch and vegetable.

Broiled 8oz. Filet Mignon

Duet Dinner of Petite Broiled Filet and Scampi

\$36.25 per person

Roasted Beef Tenderloin with green peppercorn demi glace

Duet Dinner of Roasted Beef Strip Loin with Sautéed Shrimp

\$33.75 per person

Prime Rib au jus

Pan Roasted Sea Bass with capers, tomato and basil beurre blanc

\$27.50 per person

Chicken Marsala, boneless breast with a Marsala wine and mushroom sauce

Chicken Piccata, boneless breast with a white wine, lemon, butter sauce and capers

\$23.75 per person

USDA Prime Filet of Sirloin Steak

Pork Tenderloin with apple cider reduction

Chicken Roulade with roasted red pepper coulis (Lightly breaded chicken Breast stuffed with spinach, provolone cheese, red peppers and mushrooms)

\$25.00 per person

USDA Prime Delmonico

Duet Dinner of Roasted Beef Tenderloin and Chicken Choice of Sauce to Compliment your Steak:  
Demi-Glace, House Steak Sauce

\$30.00 per person

Baked Scrod with lemon butter

Pan Seared Salmon in a dill cream sauce

\$22.50 per person

Vegetarian Entrees available upon request

*Starch Selections (select one)*

Baked Potato

Mashed Potato

Roasted Rosemary Redskin Potatoes

Smashed Redskin Potatoes

Scalloped Potatoes

Spinach Mashed

Herbed Vegetable Rice Pilaf

*Vegetable Selection (select one)*

Roasted Fresh Vegetables

Broccoli in Garlic Butter

Glazed Baby Carrots

Green Beans Amandine

Steamed Green Beans

California Medley

Julienne Vegetable Medley (add \$1.25pp)

Asparagus (add \$1.25pp)