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FULL SERVICE DINNERS

HORS'DOEUVRES (SELECT 2)

FRESH VEGETABLE CRUDITÉS & RELISHES WITH CHOICE OF DIP
DOMESTIC CHEESE, CRACKER & PEPPERONI DISPLAY
FRESH SEASONAL FRUIT ARRANGEMENT
ASSORTED BRUSCHETTA & CROSTINI
SWEDISH STYLE MEATBALLS
STUFFED MUSHROOM CAPS
SIGNATURE MEDITERRANEAN ANTIPASTO DISPLAY

CHOICE OF SALAD ARRANGEMENT

HOUSE CHEF SALAD W/ ITALIAN DRESSING
MANDARIN ORANGE & SHAVED PARMESAN SALAD W/ RASPBERRY VINAIGRETTE
CLASSIC CAESAR SALAD

CHOICE OF 2 ENTREES

CHICKEN MARSALA	ROAST LOIN OF PORK	VIRGINIA BAKED HAM
SIGNATURE TUSCAN CHICKEN	TOP ROUND OF ROAST BEEF	CAJUN- BBQ CRUSTED PORK MEDALLIONS
STUFFED CHICKEN BREAST	CARVED TURKEY BREAST	PORK CUTLETS MILANESE
NY STRIP STEAK	CARVED PRIME RIB ROAST	TENDERLOIN OF BEEF

CHOICE OF POTATO

MASHED POTATOES & CHOICE OF GRAVY
ROASTED GARLIC MASHED POTATOES WITH SUN DRIED TOMATO BUTTER
BABY RED POTATOES WITH GARLIC & DILL BUTTER
BAKED SWEET POTATO WITH PECAN BUTTER
WILD RICE PILAF

ACCOMPANIMENTS

PENNE PASTA WITH HOMEMADE SAUCE
VEGETABLE OF CHOICE
CAKE CUTTING WITH ICE CREAM OR DESSERT STATION
FULL COFFEE, TEA & WATER SERVICE
TABLE LINENS, NAPKINS & SKIRTING
DINNER ROLLS & BUTTER
FULLY UNIFORMED WAIT STAFF & ON SITE CHEFS

PRICES START @ \$17.95 + 18% ADMINISTRATIVE FEE & NYS SALES TAX
BUFFET STYLE, FAMILY STYLE OR SIT DOWN