



## **SIT DOWN DINNER**

### **Appetizer Course**

*(Choice of One)*

Braised Short Rib Ravioli with a Touch of Crème Fraiche & Frizzled Onions  
Penne ala Vodka with Shaved Parmesan Cheese  
Tri Color Tortellini, Pancetta, Onions, Wild Mushrooms, Arugula, Roasted Garlic Cream  
Fresh Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil  
Wild Mushroom Purse with Warm Goat Cheese & Creamy Leeks

### **First Course**

*(Choice of One)*

Baby Spinach, Applewood Smoked Bacon, Crispy Onions & Roasted Tomato Vinaigrette  
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing  
Traditional Garden Salad, Bermuda Onion, Carrot, Cucumber, Grape Tomato, Balsamic Vinaigrette  
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

### **Main Course**

*(Choice of Three)\**

Hand Carved Tenderloin of Beef, Maytag Blue Cheese Crust with Port Wine Demi Glace  
Sea Salt Crusted Prime Rib of Beef, Au Jus & Horseradish Cream  
Prosciutto Wrapped Pork Tenderloin Caramelized Apple Brandy Reduction  
French Breast of Chicken Stuffed with Fontina Cheese, Spinach, & Cranberries, Natural Jus  
Chicken Sorrento with Prosciutto, Eggplant, Mozzarella, Tomato Demi  
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce  
Sole Paupiette Stuffed with Maryland Blue Crab with Truffle Scented Butter  
Sugar Cane Skewered Gulf Shrimp, Sake & Soy Sauce Glaze with Cilantro & Lime  
Grilled Scottish Salmon, Preseved Lemon Sauce with Kalamata Olives, Leeks & Tomatoes  
*Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato or Rice, Dinner Rolls & Butter*

*\*Meal Counts Required 72 Hours Prior to Event*

*\$2.95 Additional for Tableside Selections*

### **Dessert**

*(Choice of One)*

NY Style Cheesecake with Wild Berry Compote  
Chocolate Oreo Mousse Trifle with Pound Cake & Godiva Chocolate Liquer  
Apple Tarte Tatin ala Mode & Bourbon Caramel Sauce  
Custom Occasion Cake  
Table Platters of Housemade Chocolate Fudge Brownies and Assorted Cookies  
Table Platters of Cannoli's and Cream Puffs

**\$44.95 Per Person**

*All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax*