



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 Liqueur
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