

DINNER ENTRÉE MENU

Served from 4:00pm – 9:00pm

**Please Select One Menu for the Entire Group.
All Menu Selections Include the Following:
Choice of One Salad and One Entrée;
Fresh Seasonal Vegetables; Hard Rolls;
Choice of One Dessert and One House Beverage.
See Your Coordinator for Special Dietary Needs.**

APPETIZERS

(Optional)

Scallops in Phyllo Crust with Lemon Sauce	\$4.75
Sautéed Mushrooms and Scallops in Brie Sauce	\$4.75
Mushroom Ravioli with Butter Mushroom Broth	\$4.25
Coconut Shrimp with House Marmalade	\$4.75
Mushroom and Crab Au Gratin	\$4.75
Fresh Fruit Compote	\$3.75
Charred Salmon with Orange Mustard Glaze and Thai Salsa	\$4.75
Tandori Scallops with Green Chili Sauce	\$4.25

SALADS

(Select One)

SPINACH SALAD

Crisp Spinach Leaves with Cherry Tomatoes, Olives and Hard Boiled Eggs
Topped with Mushrooms Served with a Delicious Raspberry Vinaigrette

HOUSE GREEN SALAD

Crisp blends of Romaine and Iceberg Lettuce with Cherry Tomatoes, Cucumbers and Olives
Topped with Shredded Carrots Served with our Creamy Ranch Dressing

FRUIT SALAD

Fresh Sliced Seasonal Fruits and Berries

SUMMER SALAD

(additional \$.50 per person)

Tender Young Spinach Leaves with Sweet Fresh Strawberries, Mandarin Oranges,
Feta Cheese and Candied Walnuts Served with a Refreshing Strawberry Poppy Seed Dressing.

CAESAR SALAD

(additional \$.50 per person)

Crisp Romaine Lettuce with Hard Boiled Eggs, Crunchy Bacon, Cherry Tomatoes,
Herbed Croutons and Asiago Cheese with a Zesty Caesar Dressing

MEAT ENTREES

GRILLED TRIO

Petite Filet Mignon Steak, House Chicken Sausage, and Sliced Pork Loin
Served with Parslied New Red Potatoes and Tyrollian Onions
\$24.95

BARON OF BEEF

Sliced Roast Beef with au jus Served with Mashed Potatoes
\$20.95

TOURNEDO EMPIRE

Twin Filet Mignons on Toasted Croutons with Cocktail Crab Claws and Sauce Choron
Served with Parslied New Red Potatoes
\$31.95

NEW YORK STRIP STEAK MUSHROOM EAU de VIE

Grilled New York Steak with Mushroom Cream Sauce, Served with
Butternut Squash Mashed Potatoes and Julienne Spring Vegetables
\$29.95

BEEF WELLINGTON

Tenderloin of Beef stuffed with Mushroom Duxelle wrapped in a flaky Puff Pastry
Served with Red Wine and Mushroom Cream Sauce
\$29.95

PRIME RIB

Standing Rib Roast of Beef with au jus
Served with Baked Potato
\$25.95

STUFFED LOIN OF PORK

Roast Loin of Pork Stuffed with Italian Sausage, Served with Mango Cranberry Chutney,
Butternut Squash Mashed Potatoes and Julienne Spring Vegetables
\$21.95

PISTACHIO PORK ROULADE

Pork Loin Stuffed with Pistachio Nuts and Orange Mustard Glaze
Served with Herbed Capellini Pasta and Oriental Stir Fried Vegetables
\$21.95

POULTRY ENTREES

CHESAPEAKE CHICKEN

Boneless Skinless Chicken Breast Stuffed with Sautéed Ham, Spinach, Mushrooms,
Red Peppers and Croutons Served on a Bed of Sautéed Spinach and
Herbed Egg Noodles with a Delicate Saffron Cream Sauce
\$21.95

SPRING CHICKEN

Roasted Half Chicken
Served with Roasted Garlic Mashed Potatoes and Sauce Naturel
\$19.95

CHICKEN OSCAR

Sautéed Chicken Breast Topped with Lobster Mix, Asparagus and
Bernaise Sauce Served with Fresh Herbed Capellini Pasta
\$21.95

APRICOT CRANBERRY GLAZED CHICKEN

Breast of Chicken with Apricot Cranberry Glaze Over Confetti Risotto
Served with Julienne Spring Vegetables
\$19.95

CHICKEN WELLINGTON

Breast of Chicken stuffed with Mushroom and Ham Duxelle wrapped in a flaky Puff Pastry
Served with Cream Sauce
\$19.95

CHICKEN SCAMPI

Sautéed Breast of Chicken Topped with Three Large Shrimp
and Garlic Herb Sauce Served with Rice Pilaf or Fresh Herbed Capellini Pasta
\$21.95

JAMAICAN SURF AND TURF

Tender Grilled Chicken Breast with a Caribbean Rub and
Sautéed Pacific Salmon with a Papaya, Mango Salsa
Served with Herbed Angel Hair Pasta and Fresh Green Asparagus
\$21.95

SEAFOOD ENTREES

PACIFIC SALMON

Baked Salmon with Fresh Pineapple Raspberry Salsa
Served with Parslied New Red Potatoes
\$20.95

PINENUT CRUSTED PACIFIC SALMON

Fresh Pacific Salmon topped with a Pinenut Almond Crust and your choice of
Sweet, Tangy Peach Beurre Blanc or Tomato Ratatouille
Served with Oven Roasted New Red Potatoes and Fresh Green Asparagus
\$21.95

SEARED MAHI MAHI FILET

Seared Mahi Mahi Filet with a Hot Tangy Mango Relish,
Oven Roasted New Red Potatoes and Fresh Green Asparagus
\$21.95

BROILED NORWEGIAN SALMON

Broiled Norwegian Salmon with an Orange Mustard Glaze and Thai Salsa,
Served with Fresh Herbed Capellini Pasta and Fresh Green Asparagus
\$22.95

HALIBUT WITH BAY SHRIMP

Grilled Halibut with Bay Shrimp and Mediterranean Sauce
Served with Fresh Herbed Capellini Pasta
\$22.95

DESSERTS

(Select One)

Chocolate Decadence with Raspberry Sauce
Chocolate or Peanut Butter Brownie with Vanilla Ice Cream and Chocolate Sauce
Shortcake with Fresh Glazed Strawberries and Whipped Cream (Seasonal May-September)
French Silk Chocolate Mousse with Slivered Almonds
New York Cheesecake with Raspberry Sauce
Carrot-Raisin Cake
Chocolate Macadamia Nut Mousse cake with an Oreo Cookie Crust
Florentine Cookie Cup with Vanilla Ice Cream and Raspberry Sauce
Apple Pie with Vanilla Ice Cream
Strawberry Crepes with Raspberry Sauce and Vanilla Ice Cream (Seasonal May-September)
Key Lime Pie
Rice Pudding with Seasonal Fruit
Fresh Fruit Tarts
Chocolate Cake with Chocolate Sauce
Potted Apple with Whipped Cream (Sugar Free/Nutrasweet)

SPECIALTY DESSERTS

(Additional \$2.00 per person)

House Crème Brulee: Baked Caramel Custard topped with a thin crust of Caramelized Sugar
Florentine Taco Filled with Marinated Berries Topped with Orange Sauce
Chocolate Peanut Butter Eclair with Chocolate Sauce and Vanilla Ice Cream
French Brioche with Pastry Cream, Berries, Whipped Cream and Raspberry Sauce
Pavlova; Crisp Meringue Shell with Soft Center, Whipped Cream, and Seasonal Fresh Fruit (Sauce optional)

HOUSE BEVERAGES

(Select One)

Limeade, Lemonade, Raspberry Lemonade,
Sparkling Apple Juice, Sparkling Cranberry Juice,
Sparkling White Grape Juice, Orange/Peach/Passion Fruit,
Peach Ole, Orange/Guava/Passion Fruit