



DINNER

ENTREES



Dinner Buffet Packages

Light Dinner \$18.95 pp
two entrees & two sides

Moderate Dinner \$22.95 pp
three entrees & two sides

Medium Dinner \$28.95 pp
two entrees, one station & two sides

Gold Dinner \$37.95 pp
three entrees, two stations & three sides

Platinum Dinner \$44.95 pp
three entrées, three stations & four sides

each package includes mixed greens salad w/ dressings, house made croutons & fresh artisan rolls w/ butter packets

add-ons; priced per person

appetizer \$3/appetizer station \$4/side \$3/entrée \$4/dinner station \$8



Poultry Entrees

Honey Brined Turkey Breast

served w/ rich roasted turkey
supreme gravy

Chicken French

finished w/ Lemon white wine butter sauce

Chicken Parmesan

italian cutlets topped w/ fresh
marinara sauce, finished w/
mozzarella cheese

Chicken Asiago

pan-seared chicken breast in lemon
chardonnay sauce, topped w/
artichokes & roasted red peppers

Chicken Limon

pan-seared chicken tossed in
chardonnay sauce topped w/
asparagus, sundried tomatoes & goat
cheese

Chicken Marsala

finished w/ rich marsala wine
reduction shallots and baby
mushrooms

Chicken Piccata

pan-seared chicken served in a white wine, lemon caper
sauce

Chicken Cacciatore

***GF**

peppers, onions, mushrooms, tomato ragout

Parmesan Crusted Chicken

Tuscan Lemon Herb Chicken

***GF**

slow-roasted, topped w/ herb au jus

Chicken Roulade +\$1

stuffed with choice of spinach,
sundried tomatoes,
or w/ applewood smoked
bacon leeks & feta cheese

Italian-Style Chicken Cutlets

seasoned, breaded & lightly fried

Buffalo Chicken Mac & Cheese

topped w/ house-made toasted bread crumbs



Seafood & Vegetarian Entrees

Grilled Salmon Fillet +\$2

finished w/ lemon dill butter sauce

Lobster Mac & Cheese +\$5

cavatelli pasta baked in house blend of creamy cheddar & asiago cheese topped w/ house-made toasted breadcrumbs

Shrimp Scampi +\$2

tossed in a white wine sauce

Fried Haddock +\$2

House made Gnocchi +\$2

tossed in choice of brown butter sage sauce, blush, creamy pesto or marinara sauce

Vegan Entrees

Quinoa Stuffed Pepper

Coconut Curry Tofu or Cauliflower Steaks

Chick Peas Stuffed Zucchini

Three Cheese Mac & Cheese

cavatelli pasta baked in house blend of creamy cheddar, queso & asiago cheese topped w/ house-made toasted breadcrumbs

Seasonal Risotto +\$1

finished w/ fresh parmesan (butternut, asparagus, or wild mushroom)

Eggplant Parmesan

topped w/ fresh marinara & mozzarella

Cauliflower Mac & Cheese

Squash Lasagna

layered roasted squash & zucchini w/ pasta sheets, mozzarella & ricotta topped w/roasted garlic béchamel sauce

Lentil Meatloaf

Vegan Lasagna

Tofu, spinach, ricotta, tomatoes

Vegan Tofu Bolognese



Beef & Pork Entrees

Angus Roast Beef Au Jus
served w/ creamy chive horseradish

Beef Tenderloin +\$3
served w/ balsamic onions & baby
Portobello mushrooms w/ rosemary
demi glaze

Herb Crusted Prime Rib +\$3
served w/ creamy chive horseradish

Sliced Flank Steak +\$2
marinated & grilled

Beef Meatballs
italian-style, topped w/ marinara

Italian Meat Lasagna
topped w/ fresh marinara

Chianti Braised Short Ribs +\$4

Honey Roasted Pork Loin
served w/ apple cider herb volute & whole grain mustard

**Bacon Wrapped
Pork Tenderloin +\$2**
topped w/ herbed pork volute

Italian-Style Pork Cutlets
topped w/ fresh marinara

Braised Pork Shoulder
slowly braised in lemon & thyme
vinaigrette

Glazed Ham
served w/ sweet grilled pineapple

Applewood Bacon Mac & Cheese
w/ a creamy three-cheese sauce,
topped w/ panko breadcrumbs



Plated sit-down Dinner Packages

Silver
\$37.95 pp
*choice of 3

Bone-in Chicken Breast
w/ Chasseur sauce

Beef Tenderloin
w/ bordelaise,
caramelized onions
& mushrooms

Grilled Salmon
citrus brandy gastrique

**Wild Mushroom
Risotto**
w/ asiago cheese &
truffle oil

**Homemade
Gnocchi**
w/ creamy basil
pesto & blistered
tomatoes

Gold
\$42.95 pp
*choice of 3

Chicken Roulade
spinach, sundried tomato & goat
cheese, topped w/ lemon
volante

Crab Cakes
topped w/ chipotle
remoulade

**Herb Crusted
Prime Rib**
w/ au jus & creamy horseradish
sauce

Grilled Eggplant
w/ asparagus, roasted red
pepper roulade & ricotta cheese

**Bacon Wrapped
Pork Tenderloin**
w/ red bean veloute

Platinum
\$45.95 pp
*choice of 3

Pan Seared Duck
w/ blood orange reduction

**Grilled Marinated
Rack of Lamb**
w/ roasted red pepper
mint coulis

**Pan-Seared
Sea Bass**
roasted garlic
tomato ragout

**Marinated Grilled
Strip Steak**
w/ fresh cut truffle frites

all entrees include your choice of two homemade sides, fresh artisan rolls & choice of salad