

DINNER MENU

DINNER ENTRÉES

-Buffet Includes: Choice of (1) entrée, (3) side dishes, rolls and butter, coffee, iced tea and lemonade. For each additional main entree, add \$1.85/person. For each additional side dish add \$1.25/person.

-Set up includes: White table linen, china plates, and silverware and white napkins. Our kitchen staff can cater other items if desired. Please inquire. Complete table service available.

-Add \$2.00 more per person to all plated and served meals.

CHICKEN ENTRÉES

Chicken Marsala

Boneless breast of chicken lightly seasoned, topped with sautéed mushrooms and onions in a marsala wine reduction.

\$15.95/Person

Grilled Chicken with Artichoke Mushroom Sauce

A boneless breast of chicken seared on the grill and finished with an artichoke mushroom crème fraiche.

\$16.95/Person

Chicken Kiev

A boneless breast of chicken in a herbed butter and sprinkled with our house bread crumbs and fresh parsley

\$15.95/Person

Chicken Teriyaki

A boneless breast of chicken with a teriyaki glaze and a sprinkle of toasted sesame seeds.

\$15.95/Person

Ricotta and Spinach Stuffed Chicken

Boneless breast of chicken marinated and stuffed with spinach and ricotta.

\$18.95/Person

Soy Wasabi Chicken

Chicken in an orange sauce made of honey simmered with Wasabi then tossed with green onions, cashews on a bed of Paella rice.

\$16.95/Person

BEEF ENTRÉES

Beef and Mushroom Stroganoff

Tender seasoned cuts of beef slow cooked with mushrooms in a red wine mushroom cream sauce, served with buttered egg noodles.

\$16.95/Person

Beef Tenderloin

A thick 5 ounce steak topped with grilled Balsamic Cippolini onions .

\$23.95/Person

Bistro Fillet

A mouth-watering 8 ounce fillet topped with grilled wild mushroom pesto and boursin cream.

\$21.95/Person

New York Strip **\$19.95/Person**
An 8 ounce strip charbroiled to perfection, topped with flame-roasted mushrooms and Cippolini onions drenched in a bourbon sauce.

Prime Rib with Au Jus **\$21.95/Person**
Slow roasted, boneless eye of the rib, seasoned then simmered with fresh mushrooms and a dark roux to make a rich au jus flavor.

PORK AND FISH ENTREÉS

Grilled Pork Tenderloin **\$23.95/Person**
Grilled tenderloin of pork with a hoisin sauce glaze but into medallions and served.

Stuffed Roasted Pork Loin **\$18.95/Person**
Oven roasted pork loin stuffed with fresh spinach and ricotta.

Oven Baked Salmon **\$23.95/Person**
Salmon baked in a dill butter cream served with a tomato, cucumber, and chive relish.

PASTA AND VEGETARIAN ENTREÉS

Spinach Ravioli with Artichoke Hearts **\$16.95/Person**
Spinach stuffed ravioli tossed in alfredo cheese sauce and artichoke hearts.

Vegetarian Lasagna **\$16.95/Person**
Peppers, onions, mushrooms, spinach, lightly sautéed and simmered in a rich marinara sauce which goes into our classic homestyle lasagna. (Meat lasagna also available.)

Angel Hair Pesto **\$16.95/Person**
Angel hair pasta tossed in a fresh pesto served with marinated and grilled portabella mushrooms.

Pasta Primavera **\$15.95/Person**
Bow tie noodles swimming in a butter cream sauce tossed with a variety of vegetables.

Pasta Marsala **\$15.95/Person**
Pasta glazed with Marsala sauce and Port, scattered with Balsamic onions and flame-grilled mushrooms, topped with Parmesan cheese.

VEGETABLE SIDES

- sugar snap peas
- stir fried vegetables
- mini asparagus spears
- candied carrots
- broccoli florets
- buttered corn

POTATO SIDES

- bake
- mashed
- wild rice pilaf
- herbed roasted red skins
- oven roasted baby potatoes
- au gratin
- paella rice

All food and beverages subject to state sales tax and service charge.