

# Sit Down Banquet Dinners

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Each entrée comes with 2 choices of either an appetizer, salad or dessert with your entree for an amazing 3 course dinner.

Dinners are served with fresh bread at each table and finished with coffee & tea service.

## For The Table

White & Whole Wheat Bread Rolls with Butter

## Appetizers

Chilled Tiger Shrimp with Lemon & Cocktail Sauce

Crispy Coconut Shrimp with Sweet Chili Sauce Dip

Roma Tomato Bruschetta on Crostini with Fresh Basil & Shaved Parmesan

Crispy Risotto Balls with Roasted Red Pepper Dip

Roasted Mushroom Bruschetta with Garlic Aioli on Crostini

Crispy Vegetable Spring Rolls with Plum Sauce Dip

Butternut Squash Soup

Creamy Beef & Mushroom Soup

Beef Barley Soup

Roasted Mushroom Soup

Broccoli & Cheddar Soup

## Salads

Mixed Greens with Cucumber, Tomato & Choice Dressing

French – 1000 Island – Oil & Vinegar – Italian – Ranch – Catalina – Creamy Cucumber

Caesar Salad with Crispy Romaine, Aged Parmesan & Garlicky Dressing

Greek Salad with Cucumber, Olives, Roasted Peppers & Feta Cheese

Candied Pecan & Goat Cheese Salad with Strawberries & Maple Balsamic Dressing

Red Grape & Pear Salad with Honey Dijon Dressing

Mandarin Orange & Almond Salad with Raspberry Dressing

## Entrees

All entrees come with a choice of two sides (see down below)

**Roast ½ Chicken Dinner** | \$29.95

Leg & Breast with Rich Pan Gravy

**Grilled Chicken Breasts** | \$29.95

With Sweet & Spicy BBQ Sauce or Roasted Mushroom Sauce

**Grilled Chicken Melt** | \$29.95

Two Grilled 4oz Chicken Breasts with Dijon, Smoked Ham & Mozzarella Cheese

**Chicken Marsala** | \$29.95

Chicken Breasts Simmered in a Creamy Mushroom & Marsala Wine Sauce

**Slow Roasted Pork Loin** | \$29.95

Shaved Thin and served with Dijon Mustard, Fresh Herbs & Gravy

**Grilled Pork Chops** | \$29.95

Marinated with Garlic & Herbs, Served with Roasted Apples

**Grilled Atlantic Salmon** | \$29.95

With Lemon Maple Butter Sauce or Teriyaki Glazed

**Grilled Garlic Shrimp Skewers** | \$29.95

Brushed with Butter & Lemon

**12oz. New York Steak** | \$34.95

**10oz. Prime Rib** | \$34.95

**8oz. Top Sirloin Steak** | \$32.95

## Pasta Entrees

(these don't come with sides)

**Spaghetti & Meatballs** | \$19.95

With Fresh Tomato Sauce & Parmesan Cheese

**Chicken Parmigiana** | \$29.95

Served over Linguini with Tomato Sauce or Garlic Cream Sauce

**Baked Meat Lasagna** | \$24.95

With Beef, Ham, Ricotta & Mozzarella Cheese

**Smoked Ham & Bacon Penne** | \$24.95

With Caramelized Onion & Rosemary Cream Sauce

**Penne Rigate & Italian Sausage** | \$24.95

With Tomato Sauce, Roasted Peppers & Fresh Dill

**Cheese Ravioli** | \$24.95

With Roasted Mushrooms, Goat Cheese & Sundried Tomato Cream Sauce

## Classic Sides For Your Entrée

Orange-Honey Glazed Carrots  
Buttered Peas & Corn  
Cheese & Baby Spinach Risotto  
Roasted Potatoes with Seasoning Salt  
Baked Creamy Broccoli & Cauliflower Gratin  
Baked Onion & Sage Stuffing  
Buttermilk Mashed Potatoes  
Baked Potato with Sour Cream, Butter & Green Onions  
Wild & Basmati Rice  
Roasted Balsamic Button Mushrooms

## Dessert

Selection of Dessert Bars & Cookies (for the table)  
Fresh Cut In-Season Fruit (for the table)  
Dark Chocolate Mousse with Raspberry Sauce & Whipped Cream  
New York Cheesecake with Cherry Sauce  
Honey & Ricotta Cheesecake  
Warm Chocolate Brownie with Hazelnut Gelato  
Classic Italian Tiramisu  
Lemon & Coconut Tart with Whipped Cream

## Coffee & Tea Service

Chocolate Truffles for the table | \$1.50 per person  
Chocolate Strawberries for the table | \$1.95 per person  
Biscotti for the table | \$1.95 per person

Taxes are extra.

Service staff do not serve alcohol.

On-site event staff will be quoted upon in addition to dinner cost.  
Please inquire for table settings, glassware rentals & linen rentals