



Banquet Menu

for events at our location

Plated Dinner Options

Each entrée comes with your choice of (1) baked potato, smashed potatoes or hand cut French fries, sautéed vegetables, tossed salad and your choice of (1) ice cream parfait, chocolate mousse with brownie topping.

Coffee and hot tea service are included. Add soft drinks for \$2.00.

PLEASE CHOOSE A MAXIMUM OF THREE (3)

Stuffed chicken cordon bleu—Ham and Swiss stuffed chicken breast wrapped in puff pastry
\$25

Lemon & oregano marinated chicken breast with tzatziki sauce
\$18

Sautéed chicken breast with a lemon & caper butter sauce
\$25

Sautéed chicken breast topped with crab meat, asparagus and hollandaise with a sherry butter sauce
\$28

Baked Haddock Florentine—Haddock layered with tomatoes, spinach, mozzarella and Parmesan cheese, served with the Chef's choice of sauce
\$21

Hoisin glazed filet of salmon with a wasabi mayo
\$27

Seafood stuffed shrimp with hollandaise sauce
\$28

Seafood pasta—sautéed shrimp & scallops tossed with pasta in a garlic cream sauce
\$30

Spinach, bacon & mozzarella stuffed chicken breast with a sundried tomato and chive cream sauce
\$25

Pork medallions with a roasted garlic & sage sauce
\$24

Pork loin stuffed with capicola, Romano cheese & bread dressing served with the Chef's choice of sauce
\$25

4oz Filet mignon paired with two seafood stuffed shrimp with hollandaise sauce
\$32

Roasted turkey & dressing with gravy
\$18

Roasted top sirloin of beef, sliced & served with a shallot & mushroom demiglaze
\$19

Roasted prime rib of beef served au jus
10oz cut \$27 | 16oz cut \$32

Roasted tenderloin of beef, sliced & served with a garlic, mushroom & red wine demiglaze
\$30

Mixed broiled seafood platter—shrimp, scallops, salmon & haddock broiled with lemon, white wine & butter
\$30

Vegetarian Option—Chef consultation \$20 & up