



A La Carte Menu

Cocktail Hour will consist of:
Decadent Fruit and Cheese Display
Freshly Brewed Coffee, Decaffeinated Coffee, Water, Soda, and Tea

Soups

* Denotes Additional Charge

Choice of (1)

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Chicken Orzo
Italian Wedding
Tuscan Minestrone
Matzo Ball Soup
Cream of Chicken

Butternut Squash
Cream of Wild Mushroom
Baby Red Lentil
*Tomato Crab Bisque
*Lobster Bisque

OR

Fresh Salads

Choice of (1)

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Bosh Pear & Sharp Provolone

Flank by Craisins over Mixed Field Greens topped with a Citrus Vinaigrette served over a pear tart

Arugula

Baby Arugula, Cherry Tomatoes, White Onion, Fontina Cheese with a Creamy Sherry Vinaigrette

Waterfall

Assorted Greens, Cucumbers, Tomatoes, Grated Parmesan Cheese, Pepper Strips and Fresh Mozzarella Cheese with White Balsamic Vinaigrette

Greek

Romaine, Mixed Greens, Tomatoes, Cucumbers, Kalamata Olives, Shaved Red Onion, and Feta with Greek Vinaigrette

Caesar

Romaine with Shaved Parmesan Cheese, Homemade Caesar Dressing and Croutons

Mista

Mixed Greens, Grape Tomatoes, Shredded Carrots, Cucumbers with Homemade Lemon Cello Dressing



CHICKEN ENTREES

Choice of (1)

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Chicken Teresa- Sautéed Chicken Francaise Layered with Fresh Mozzarella Cheese, Spinach, Roast Peppers and Portabella Mushrooms, Topped with Garlic Cream Sauce

Chicken Marsala- Sautéed Chicken Breast with Wild Mushrooms in a Sweet Marsala Wine Sauce

Chicken Florentine- Chicken Cutlet Stuffed with Spinach, Proscuitto & Asaigo Cheese Topped with a Roma Tomato & Basil Sauce

Chicken Napoli- French Cut Chicken Breast with Eggplant, Plum Tomato, Baby Arugula and Garlic Stuffing, Tomato Basil Coulis

Silver Palate Chicken- Grilled Marinated Chicken Breast Topped with Capers, Green Olives, Dried Plums, Golden Raisins and a Zesty Cardamom White Wine Broth

Champagne Chicken- French Cut Chicken Breast stuffed with Spinach, Mushroom, Smoked Turkey and Boursin Cheese Pan Roasted and served with Champagne Honey Buerre Blanc

FISH ENTREES

Choice of (1)

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Filet of Salmon- Topped with a White Wine Lemon Beurre Blanc

Tilapia Oreganato- Pan Fried with Roma Tomatoes Baked with Oregano, Breadcrumbs, and Lemon Infused Olive Oil

Salmon Florence- Topped with Baby Spinach, Sundried Tomato and Fontina Cheese, Basil Beurre Blanc

Flounder- Stuffed with Crabmeat in White Wine Lemon Beurre Blanc

BEEF ENTREES

Choice of (1)

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Prime Rib- Served with Beef Au Jus & Creamy Horseradish

Chateau Briand- Classic Sliced Filet of choice Beef Tenderloin Topped with a Port Wine Reduction Demi Glaze