

# **“Formal Menu”**

Please contact a Banquet Specialist for pricing

## **Appetizers / Hors d'oeuvres (priced per piece/10 pc minimum)**

Bruschetta \$1.00

Chicken Satay \$1.25

Mini BBQ or Swedish Meatballs \$1.25

Spinach Artichoke Crostini \$1.25

Shrimp Cocktail \$2.50

Tomato Caprese \$2.00

Mini Crab Cakes \$2.50

BBQ Shrimp Skewers \$2.50

Bacon Wrapped Scallop \$3.00

Smoked Trout Mousse on Toasted Rye \$3.00

Tuna Tartar on Crispy Wontons \$3.00

Smoked Salmon Wrapped Asparagus \$3.00

## **Appetizer Trays (priced per tray) serves 10-15**

Crudit  with Hummus or Ranch Dressing \$3.00 (pp)

Assorted Cheese and Crackers

Fresh Fruit Tray

**Starters (choice of 2)**

Soup of the Day

Caesar Salad

House Salad

**Premium Starters (choice of 2)**

(\$1.00 additional charge/per person)

Chili Con Carne

New England Clam Chowder

Lobster Bisque

Baked French Onion Soup

Country House Chopped Salad

Chicken Cashew Salad

**Entrees have 3 package levels available**

**Package #1 \$14.99**

(choose up to 2)

Pasta Primavera

Chicken Marsala

Chicken Piccata

Cheese Ravioli

Broiled Tilapia

**Package #2 \$18.99**

(choose up to 2)

Lobster Mac-n-Cheese

Pork Chops

Pork Tenderloin

Mahi Mahi Fillet

Grilled Salmon

**Package #3 \$22.99**

(choose up to 2)

Sautéed Shrimp Scampi a la Linguine

Broiled Lobster Tail

Grilled Ribeye

Petite Filet Mignon

Baby Back Ribs

**Side Dishes** (choose 2)

Steamed Vegetable Medley - Buttered Corn or Elote - Creamed Spinach -  
Asparagus - Roasted Brussel Sprouts - Green Beans Almandine - Steamed  
Broccoli

Garlic Mashed Potatoes - Baked Potato - Rice Pilaf - Wild Rice - Lyonnais  
Potatoes - Oven Roasted Red Potatoes -

Twice Baked Potato\* (\$1.00 additional charge per person)

**Desserts**

Cheese Cake

Chocolate Bundt Cake

Bread Pudding (seasonal varieties)

Ice Cream

Seasonal Crème Brulee

( prices subject to change without notice )