



# Sit-Down DINNER

## First Course

Select 1.

### Melon Martini

seasonal melons served in martini glass with raspberry coulis and fresh micro mint

### Penne Alla Vodka

penne in a sweet tomato sauce and finished with vodka and cream

### Seafood Crepe

crepes stuffed with shrimp, scallops, and crabmeat with brandy and cream

### Seared Tuna

seared tuna with ponzu glaze, avocado on a wonton wrapper served cold

### Shrimp Cocktail\*\*

chilled shrimp served with lemon and classic cocktail sauce with fresh horseradish

### Tomato Soup

roasted plum tomatoes finished with cream and topped with a smoked gouda crouton

### Vegetable Napoleon

tower of grilled portobello mushroom, eggplant, zucchini, yellow squash and red peppers topped with fresh mozzarella and finished with balsamic glaze

### Wedding Soup

italian straciatella soup with meatballs, escarole, ditalini pasta and parmesan cheese

## Second Course

Select 1.

### Baby Greens

mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

### Classic Caesar

romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

### Fresh Mozzarella, Tomato and Basil

sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

### Gorgonzola Salad

fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

### Quinoa and Buckwheat Salad

quinoa, buckwheat, red Himalayan rice, cucumber, tomatoes, carrots, avocado, micro greens with chardonnay vinaigrette

### Spinach and Bibb Salad

baby spinach leaves, bibb, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

### Traditional Garden

crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette

Before placing your order, please inform your server if a person in your party has a food allergy.

# Sit-Down DINNER

## Main Course

Your guests choose from five of our entrees, including one vegetarian.

### Beef

Select 1.

#### Châteaubriand

extravagantly center cut beef tenderloin in a traditional red wine and shallot sauce

#### Filet Mignon\*\*

grilled tender filet mignon complimented by shiitake mushroom madeira demi-glace

#### NY Strip Steak

center cut steak served with crispy fried onions and maître d' butter

#### Prime Rib

traditional rib roast simply roasted with salt and freshly ground black pepper and paired with a rosemary au jus

### Meat

Select 1.

#### Pork Porterhouse

grilled pork porterhouse with a green peppercorn sauce

#### Veal Chop\*\*

roast veal chop with porcini dust and light jus

#### Veal Scallopini

thin sautéed cutlets with dices fresh tomatoes in a white wine sauce

### Poultry

Select 1.

#### Grilled Chicken

grilled chicken with steamed broccoli rabe in a light garlic and parsley sauce

#### Roast Half Chicken

herb-roasted chicken with diced carrots, onions and celery with a rosemary jus lié

#### Roasted Duck\*\*

half Long Island duck with raspberry gastrique

#### Spanakopita Chicken

chicken breast stuffed with spinach and feta cheese then oven roasted and topped with a creamy garlic sauce

#### Wild Mushroom & Truffle Stuffed Chicken Breast

oven-roasted chicken breast stuffed with wild mushrooms, truffles, sun-dried tomatoes and goat cheese then topped with marsala sauce

### Seafood

Select 1.

#### Atlantic Salmon

oven-roasted in a light tarragon beurre blanc

#### Lobster Tail\*\*

baked stuffed lobster tail served with melted butter and lemon

#### Red Snapper

baked red snapper topped with lightly sautéed jumbo lump crabmeat in a lemon cream sauce

#### Seasonal Fresh Fish

locally-caught fish with a choice of one of our chef's signature preparations

### Vegetarian

Select 1.

#### Chickpea Stew

Chickpea, sweet potato curry coconut stew over rice

#### French Calzone

Golden-brown puff pastry crescent filled with ricotta, goat and mozzarella cheesed served with tomato basil puree

#### Mushroom Risotto

Arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms finished with parmigiana and butter

#### Pasta Primavera\*

Penne pasta al dente tossed with grilled vegetables in a light garlic and extra virgin olive oil sauce

#### Quinoa\*

Steamed quinoa with shiitake mushrooms, leeks and roasted red peppers

### Sweet Endings

Select 1.

#### Occasion Cake

create the cake of your dreams with your choice of fillings

#### Tiered Trays of Italian & French Pasteries & Cookies

#### Chocolate Covered Strawberries

*all fine baked goods by local bakers.*

\*vegan optional

\*\*market price