



**3 HOURS**

**FIRST COURSE**

(PLEASE SELECT ONE)

**HOMEMADE SOUP**

LOBSTER BISQUE *with puff pastry buttons*  
CLAM CHOWDER *New England (White) or Manhattan (Red)*  
MINISTRONE SOUP *Classic Italian Vegetable soup with pasta*  
CREAM OF POTATO *with buttered croutons*  
BROCCOLI AND CHEESE SOUP *Parmesan croutons*

FRESH FRUIT ARRAY *with golden pineapple, seasonal berries and mango coulis*  
PENNE PASTA *tossed with roasted peppers, wild mushrooms, garlic and fresh aromatics*  
PENNE ALLA VODKA *with cream, tomato, garlic*  
LOBSTER RAVIOLI

**SALAD**

(PLEASE SELECT ONE)

GARDEN SALAD *of assorted mesclun greens with house dressing*  
CLASSIC CAESAR *with homemade Parmesan-garlic croutons*  
SLICED TOMATO WITH BUFFALO MOZZARELLA *and pesto-vinaigrette*  
ITALIAN CHOPPED SALAD *with Romaine lettuce, Italian meats and cheeses tossed with vinaigrette*

**ENTREES**

SELECT UP TO THREE WITH ADVANCE COUNT REQUIRED.  
AN ADDITIONAL VEGETARIAN OPTION MAY BE ORDERED IN ADVANCE OR TABLESIDE

ROAST PRIME RIB OF BEEF AU JUS ~ \$29.95

TENDERLOIN OF BEEF CHATEAUBRIAND ~ \$34.95  
*very tender beef sliced to order, accompanied by fresh vegetable and decorative swirled potato.*  
*Served with green peppercorn sauce*  
OR  
*an elegant red wine mushroom sauce*

FILET MIGNON ~ \$39.95

*Cut from the tenderloin. Pan-seared and topped with a mushroom and cabernet sauvignon demi-glace*

LONDON BROIL OF BEEF ~ \$33.95

*Marinated Top Sirloin is grilled and sliced to order. Mushroom and Brandy Sauce.*

BRAISED BONELESS SHORT RIBS OF BEEF ~ \$34.95

*Tender beef is simmered until tender, then a delicious sauce is made from the flavored stock, with garlic, fresh vegetables, mushrooms, tomato, and onion. Garnished with julienne vegetables.*

PAN-SEARED DOUBLE CRAB CAKES ~ \$29.95

*Served with fresh vegetable and Indian Harvest Grains. Tropical dipping sauce.*

GRILLED HALIBUT, SWORDFISH, OR DOMESTIC SEA BASS (BASED ON AVAILABILITY) ~ \$32 - \$38 RANGE

*Malibu Rum sauce and crispy fried leeks*

CRABMEAT-STUFFED SOLE ~ \$32.50

*With a Lobster-cream sauce*

PAN-SEARED ATLANTIC SALMON ~ \$32.50

*With citrus-dill beurre blanc sauce, or mango salsa*

STUFFED BONELESS BREAST OF CHICKEN ~ \$29.95

*With a medley of roasted peppers, pesto and mozzarella cheese*

CHICKEN CARCIOFE ~ \$32.50

*With lemon butter, white wine, artichoke hearts, basil, plum tomatoes and scallions*

ALMOND CHICKEN ~ \$31.50

*Boneless breast marinated in Amaretto, dredged with Panko breadcrumbs and sliced almonds.  
Sautéed and served with Ginger Rice, and a light cream sauce.*

ASIAN-STYLE CHICKEN STIR-FRY ~ \$29.95

*Strips of chicken, wok stir-fried with vegetables and citrus-soy sauce.  
Served with egg-fried rice*

\*PLUS SALES TAX ONLY. PRICES SUBJECT TO CHANGE.

**ENTREES INCLUDE:**

CHEF'S SELECTION OF ACCOMPANIMENTS

FRESHLY BAKED ROLLS AND BUTTER

DESSERT, AND COFFEE OR TEA

**THREE -HOUR AFFAIR (EXCLUDING COCKTAIL HOUR) IN A  
RESERVED DINING ROOM WITH PRIVATE SERVERS**

**ALCOHOLIC BEVERAGE OPTIONS:**

UNLIMITED BOTTLES OF RED AND WHITE WINE ON EACH TABLE DURING DINNER ... \$12 PER PERSON

ADD BEER, WINE AND SODA OPEN BAR

1-HOUR \$10-\$12 2-HOURS \$12-\$14

PLUS \$2 PER ADDITIONAL HOUR

ADD PREMIUM OPEN BAR

1-HOUR \$14 2-HOURS \$16

PLUS \$2 PER ADDITIONAL HOUR

CASH OR CONSUMPTION BAR ... \$125 BARTENDER SET-UP CHARGE

