



Served Dinner Selection

Appetizers

(Choice of One)

Pasta

Penne Pasta with Roasted Peppers & Tomato Basil Cream

Rigatoni Alfredo

Cavatelli with Garlic, Broccoli, and Olive Oil Topped with Fresh Parmesan and Chives

Soup

Minestrone Soup or Cream of Mushroom or Pasta Fagoli

Fruit

Tropical Fruit Plate with Coconut Crisp and Mint

Salads

(Choice of one)

Grilled Portobello Mushroom Filled with Pancetta Vidalia Onion and Roasted Garlic Marmalade,

Topped with Fresh Mozzarella Cheese, Served with a Spinach Salad Bundle and Drizzled with Balsamic Vinaigrette Dressing

Classic Caesar Salad with Sautéed Brioche Croutons and Shaved Romano Cheese

Garden Green Bibb Salad with Walnuts, Strawberries, and Smoked Gouda Cheese Finished with Lemon Poppy seed Vinaigrette

Entrée's

(Choice of Two)

All Entrée's Served with Appropriate Vegetable and Starch

Chicken Entree

Chicken Casanova - Gently Sautéed Chicken Breast Cutlets Served with Mushroom Marsala Sauce

Accompanied with Basil and Finished with Homemade Melted Mozzarella

Chicken Acapulco - Grilled Chicken Breasts, Marinated in Garlic Olive Oil, Topped with Sliced Vine Ripe Tomatoes and Avocados, Finished with Jack Cheese and Squeezed Lime

Chicken Mango - Grilled Chicken Breasts Marinated in Orange, Onion, Citrus, and Olive Oil

Sautéed with Sweet and Tangy Mango Orange Glaze



Chicken Princess - Sautéed Chicken Breasts, Lightly Sauced with Garlic, Shallots, Riesling Wine, Artichoke Hearts, Asparagus Tips, and Thin Strips of Fire Roasted Red Peppers

Classic French Chicken Breast – Semi Boneless Breast with Crispy Skin Sided with Grilled Apricot Sweet and Sour Sauce

Beef Entree

Herb Roasted New York Sirloin Sliced & Served with Natural Pan Sauce

Choice Standing Rib Roast Seasoned with Cracked Pepper and Sea Salt. Classic Au Jus

Open Fire Grilled New York Sirloin Served with Shallot & Garden Herbed Butter, and Giant Crisp Onion Ring

Peppercorn Crusted Chateaubriand Expertly Roasted & Sliced Sided with a Madeira Demi Glace or Béarnaise

Char-Grilled Filet Mignon Steaks with Mushroom Garnish Choice of Shitake Mushroom Sauce or Caramelized Vandalia Onion Marmalade

Fish Entrée

Grilled or Broiled Atlantic Salmon - with a Choice of Asian Barbecue Sauce, Mango Orange Glaze, or Cucumber Dill Salsa

Halibut - Herb & Potato Crusted, Pan served over Langoustine Risotto

Chateau Sea Bass - Pan Served to Perfection Served atop Lobster marked Potato Ring, Garnished with Micro Greens & Roasted Macadamia Olive Oil Drizzle

Tilapia – Basil Chive & Thyme Francoise Butter Sautéed in a Roasted Red and Yellow Tomato Mélange



Filet of Sole Primavera – Light & Flakey Sole Wrapped Around Chiffonade of Crisp Garden Vegetables, Gently Poached in Fish & White Wine Bouclé of Herbs, Sauced with Fish, Chive, & Lemongrass Hollandaise

Grilled Mustard Crusted Swordfish - Center Cut Swordfish Steaks crusted with Mustard and Sesame Seeds Char-Grilled to Perfection finished with a Honey-Lime Glaze

Vegetarian

Combination of Steamed & Grilled Seasonal Vegetables Served with Rice or Potatoes

Eggplant Parmesan with Linguine

Exotic Pennsylvania Mushroom Strudel Served with Chianti Wine Sauce

Vegetable Tempura Served with a Sweet and Sour Dipping Sauce

Mushroom & Garlic Risotto Served with a White Truffle Oil & Pecorino Romano Cheese and Fresh Herb Garnish

Desserts

(Choice of One)

White Chocolate Mousse in a Chocolate Cup with Raspberry Sauce

Apple Strudel with Sauce Anglaise

New York Style Cheese Cake

Ice Cream

Italian Pastries and Cookies on the Table

Coffee, Decaffeinated Coffee, and Variety of Tea

