



Sample Sit Down Dinner Menu

Selection of Salad or Appetizer, Two Vegetables, and Dessert Included with Dinner

Roast Filet of Beef with Burgundy Mushroom Sauce

Medallions of Veal with Kennett Mushrooms and Diced Tomatoes

Old Fashioned Stuffed Breast of Chicken with Rice or Bread Stuffing

Escallops of Veal Calvados

Roasted Young Turkey Breast with Bread Stuffing and Giblet Gravy

Filet Mignon with Sautéed Mushrooms

Chicken Obadiah with Shrimp, Scallops and Lobster Cream Sauce

Braised Short Ribs with Au Jus

Chilean Sea Bass with Tomato, Soy and Citrus

Tenderloin of Heritage Pork with Soy and Ginger Marinade

Foil Baked Swordfish with Julienne of Carrots and Fennel

Petit Filet Mignon and Lobster Tail

Medallions of Heritage Pork with Apple Pan Gravy

French Breast Chicken Luzerne topped with Plum Tomatoes and Swiss Cheese

Salmon au Verte with Lobster Mornay or Dill Sauce

Roast Sirloin of Beef with Bordelaise Sauce, Groups of 15 or more

Smothered French Breast Chicken with Roasted Vegetables and Provolone

Medallions of Veal with Picatta or Marsala

Roasted Ribs of Prime Beef au Jus, Groups of 15 or More

Baby Flounder Stuffed with Crab Meat

Sautéed French Breast of Chicken with Marsala or Lemon Pepper

Custom Blended Coffee ❖ Brewed Decaf ❖ Assorted Rolls ❖ Gourmet Teas

Event Staff Charged at \$200.00 per Staff Person
All Prices Subject to 6% State Sales Tax and are Subject to Market Fluctuation