

DINNER MENU

<i>Entrees</i>	<i>Timeless</i>	<i>Lasting Memories</i>	<i>Country Elegance</i>
ROAST CHICKEN STATLER A SLOW-ROASTED STATLER CHICKEN ON TOP OF FRESH BASIL, SUN-DRIED TOMATOES, ROASTED PINE NUTS, & PECORINO ROMANO CHEESE	37.00	49.00	59.00
BAKED STUFFED BREAST OF CHICKEN WITH CRANBERRY & WALNUT STUFFING, TOPPED WITH AN APPLE MAPLE GLAZE	36.00	48.00	58.00
SALTIMBOCCA CHICKEN BREAST STUFFED WITH SPINACH, ONIONS, ITALIAN HAM, & CHEESE, THEN TOPPED WITH A DEMI-GLAZE	36.00	48.00	58.00
GRILLED PORK TENDERLOIN TOPPED WITH MUSHROOM GRAVY	36.00	48.00	58.00
FILO-WRAPPED FRESH H&-CUT SALMON WRAPPED WITH FETA CHEESE & SEASONED SPINACH IN A FLAKY FILO DOUGH	37.00	49.00	59.00
BAKED STUFFED HADDOCK WITH SEAFOOD STUFFING TOPPED WITH NEWBURG SAUCE	37.00	49.00	59.00
GRILLED FILET MIGNON TOPPED WITH SAUTEED MUSHROOMS	42.00	54.00	64.00
GRILLED FILET MIGNON & JUMBO BAKED STUFFED SHRIMP	45.00	57.00	67.00
GRILLED SIRLOIN STEAK WITH PORT WINE DEMI-GLAZE	41.00	53.00	63.00
ROAST PRIME RIB OF BEEF AU JUS REGULAR 16 OZ. CUT	42.00	54.00	64.00
SURF & TURF N.Y. SIRLOIN GRILLED TO YOUR LIKING ACCOMPANIED BY BAKED SEA SCALLOPS WITH A LIGHT CRUMB TOPPING	43.00	55.00	65.00
WILD MUSHROOM RAVIOLI WITH A HEARTY TOMATO RAGU	35.00	47.00	57.00

WEDDING BUFFET

Entrees (select 4)

BAKED STUFFED FILET
OF SOLE NEWBURG

BAKED HADDOCK
WITH A CRUMB TOPPING

SHRIMP SCAMPI
SERVED OVER RICE PILAF

SALMON PICCATA

GRILLED TERIYAKI STEAK TIPS
WITH PEPPERS & ONIONS

LONDON BROIL
WITH A MUSHROOM GRAVY

CHICKEN PARMESAN

CHICKEN FRANCAISE

VEGETABLE PRIMAVERA

SPINACH & CHEESE RAVIOLI
WITH SUN-DRIED TOMATO PESTO SAUCE

BAKED STUFFED CHICKEN
WITH A CRANBERRY & WALNUT
STUFFING TOPPED WITH AN
APPLE-MAPLE GLAZE

Timeless
38.00

Lasting Memories
50.00

Country Elegance
60.00

