

Served Dinner Menu

Stationary Hors d'oeuvres Display, Salad Course, Entree Choice with Chef's Potato or Rice, Fresh Vegetables, Dessert Selection, Featuring New York's Evening Star Coffee Roasters & Tea

Stationary Hors d'oeuvres

Imported and Domestic Cheese Display with Crackers

Or

Seasonal Vegetable Crudités with Dip and Freshly made Hummus

Salad Course:

All Salads are served with Fresh Warm Ciabatta rolls & Whipped Butter Rosettes

Estate Salad – Spinach and Mixed Field Greens with Nectarines, Mandarin Oranges, Sunflower Seeds and Raspberry Vinaigrette

Traditional Caesar Salad - Crisp Romaine Lettuce, Croutons in a Classic Caesar Dressing topped with Parmesan Cheese

Toasted Barrel- Mixed Field Greens with Toasted Pecans, Feta Cheese, and Pears finished with White Balsamic Vinaigrette

Casa Garden Salad-Mixed Field Greens with Grape Tomatoes, Red Onion, and Cucumbers with Balsamic Vinaigrette

Entrée Selections:

Served with Chef's Potato or Rice, Fresh Sautéed Vegetable Selection Table side Coffee & Tea Service

Pan Seared Chicken Breast finished with Sun dried Tomatoes, Bacon and Mushrooms in a rich Casa Larga Red Wine Sauce

\$34

Lightly Breaded Chicken Breast stuffed with Artichokes, Parmesan and Asiago Cheese Topped with a Sherry Lemon butter sauce

\$35

Chicken breast stuffed with prosciutto, sundried tomato and mozzarella cheese finished with CLV Chardonnay sauce

\$35



Served Dinner Menu

Filet Mignon Served with a herbed truffle butter \$40

Roasted Prime Rib of Beef Seasoned and finished with a Natural Au Jus \$37

Oven Roasted Center Cut Boneless Pork Chops with an Apple Cider-Bourbon Au Jus and spiced Apples \$34

Pan Seared Seabass finished with a Roasted Red Pepper Coulis \$36

Pan Seared Faroe Island Salmon Filet with a creamy Tomato-Fennel Sauce \$37

Grilled Mahi Mahi topped with a Pineapple-Pepper Relish \$35

Duo Entrée of Grilled Petite Filet Mignon with a Pinot Noir Reduction Black Tiger Shrimp on an Asparagus Skewer finished with a Lemon-Garlic Sauce \$41

Gourmet Raviolis stuffed with Portabella Mushrooms in a truffle cream sauce \$28

Marinated and Grilled Vegetable Napoleon with creamy polenta covered in a smooth tomato sauce \$29

Served Dinner Menu

Food Purchase Minimum May Apply
Prices include table linens, china, glassware and silverware. For all events a 22% Administrative charge
(\$200.00 minimum) and applicable sales tax will be applied. Prices are subject to change.



Dessert Selections Dessert

(Select one)
Petite Fruit Tart (seasonal)
NY Style Cheesecake topped with of Fruit topping or a Carmel sauce
Decadent Salted Caramel Chocolate Tart
Flourless Chocolate Cake
Opera Cake
Pumpkin Pie (seasonal)
Crème Brulee (seasonal flavor)
Chocolate Raspberry Cake
Or Select a Dessert Flight for \$2.50/person- your selection of three mini desserts above

Additional Courses:

Pasta:

Penne Pasta with Marinara \$2.50/person

Orecchiette Pasta with Fresh tomato Pesto, sautéed Mushrooms and Parmesan Cheese or Gourmet Raviolis with Marinara \$4.00/person

Soup Du Jour

Served with Oster Crackers
Tomato Bisque with Fresh Basil
Hearty Fresh Vegetable Minestrone
Creamy Roasted Red Pepper
\$3.00/person

Lobster Bisque \$5.00/person

Food Purchase Minimum May Apply
Prices include table linens, china, glassware and silverware. For all events a 22% Administrative charge
(\$200.00 minimum) and applicable sales tax will be applied. Prices are subject to change.