

PLATED DINNERS



Starters

Fresh Seasonal Fruit & Berries Plate

Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots and choice of dressings

Romaine Caesar Salad with Rye & Pumpernickel Croutons

Spinach Salad with Parmesan Cheese, Red Onion, Sliced Strawberries and Toasted Pecans in Balsamic Vinaigrette

Dinner Entrees (select three)

Vegetarian Selections:

Spring/Summer ~ Lemon Asparagus Risotto | Fall/Winter ~ Butternut Squash Risotto - 24.00

Tomato Basil Penne Pasta tossed with fresh vegetables & Feta Cheese - 22.00

Mushroom Ravioli in Pesto Cream Sauce - 22.00

Vegan Selections:

Egg-free Ravioli with Tofu, Onions & Carrots tossed with fresh vegetables in Olive Oil & Garlic - 23.00

Zucchini with Corn & Cilantro, served with a side of Refried Beans - 22.00

Jamaican Rice & Kidney Beans with creamy Coconut Milk - 22.00

Gluten Free Selections:

6 oz Chicken Caprese ~ Balsamic Marinated Grilled Chicken topped with Spinach, Mozzarella, Tomato & Basil - 27.00

6 oz Citrus Grilled Salmon ~ Finished in a citrus, white wine butter sauce - 28.00

8 oz Broiled Scrod with Lemon Butter - 26.00

Slow-roasted Red Wine Braised Beef Short Ribs - 32.00

6 oz Sliced London Broil with Roasted Shallot au jus - 28.00

Grilled 10 oz Top Sirloin Steak - 32.00

12 oz Slow-roasted Prime Rib of Beef au jus (minimum of 12 people) - 35.00

8 oz Charbroiled Filet Mignon - Market Price

Classic Favorites:

Roast Young Turkey with Herb Stuffing & Gravy - 24.00

Chicken Cordon Bleu ~ Breaded Chicken Breast stuffed with Ham & Swiss Cheese - 27.00

Chicken Havarti ~ Sautéed Chicken Breast with Dill & Havarti Cheese Sauce - 27.00

Chicken Piccata ~ Sautéed Chicken Breast in a Lemon, Butter Sauce with Capers - 27.00

Sliced Roast Pork Loin with Grilled Apples in Applejack Demi Glaze - 25.00

Pan-seared Scallops over Capellini Pasta - Market Price

Potatoes / Starch Sides (select one):

Baked Stuffed Potatoes | Whipped Potatoes with Parsley & Butter | Herbed Red Bliss Potatoes

Smashed Garlic Potatoes | Rice Pilaf | Mashed Sweet Potatoes | Assorted Roasted Fingerling Potatoes

Vegetables (select one):

Green Beans with Red Pepper Pesto | Steamed Julienne Medley | Asparagus

Sliced Honey-glazed Carrots | Steamed Broccoli with Lemon Zest | Butternut Squash

Desserts (select one):

Ice Cream with Strawberries in Sauce | Chocolate Truffle Cake | Carrot Cake | Chocolate Peanut Butter Pie

Cheesecake with Strawberries in Sauce | Brownies with Ice Cream & Chocolate Sauce | Mini Dessert Confection Platter

Prices listed include a choice of up to three entrees. Add a cup of soup to a salad or entree for 3.00 per person.

Prices are subject to NYS sales tax and 20% service charge/admin fee, and are subject to change.

Duet Plates and other custom menus available for all occasions.