



Seated Dinner

Choice of Salad and Dessert Included with Entrees

Beginnings

(Select 1)

Classic Caesar Salad or Garden Greens Salad

Entrees

(Select 2 Entrees, Pre-Ordered Entrée Count is Required)

Entrees Served with Chef's Seasonal Accompaniments, Dinner Rolls & Butter

Chicken Murphy

Hot or Sweet Vinegar Peppers, Mushrooms and Potatoes \$41

Penne Vodka

With Shrimp & Scallops \$42

Crabmeat Stuffed Shrimp

Creamy Lemon Herb Sauce Over Risotto \$45

Chicken Francaise

With Lemon Beurre Blanc \$39

Braised Short Ribs of Beef \$37

Chicken Cutlet Milanese

Arugula, Tomato & Onion Salad, Balsamic Vinaigrette \$39

Stuffed Pepper

Zucchini, Yellow Squash, Sweet Potatoes, Onions, Red Quinoa \$32

Grilled Salmon

Lemon Beurre Blanc \$41

Flounder Francaise

with Lemon Beurre Blanc \$41

Bang Bang Shrimp \$40

Over Rice

Jumbo Lump Crab Cake

Remoulade Sauce \$45

Chicken Parmigiano \$39

Breaded & Fried Cutlet, Topped With Mozzarella and Marinara Sauce

7 Ounce Prime NY Strip & Shrimp Scampi \$38

Dessert

(Select 1)

Ice Cream Sundae

Carrot Cake

German Chocolate Cake

Freshly Brewed Coffee and Selection of Teas

Table Linens Extra

Menu selection due 1 month prior to event.

All menu selections are subject to 6.625% state sales tax and 20% gratuity. Final count to be charged is due five days prior to event or the reservation number will be charged. Cake plate charge \$1 additional per person. A fee of 3.5% will be charged if you elect to pay by credit card for your event. Prices subject to change prior to contract