



GOLD BANQUET MENU

35 guest minimum

APPETIZER - SELECT ONE

- CHEESE, CURED MEAT & CRACKER TRAY
- CRUDITES WITH HERBAL DIP
- EXPANSIVE SELECTION OF FRESH FRUITS

SALAD - SELECT ONE

- FRESH MOZZARELLA, TOMATO & BASIL SALAD
- ANTIPASTO SALAD
- CAESAR SALAD
- GARDEN SALAD

STARCH - SELECT ONE

- RICE PILAF
- ROSEMARY, GARLIC & OLIVE OIL INFUSED BAKED POTATO HALF
- ROASTED RED POTATO
- GLAZED SWEET POTATO
- PENNE PASTA WITH TOMATO BASIL SAUCE
- MASHED POTATOES

VEGETABLE - SELECT ONE

- GREEN BEANS WITH ROASTED CARROT PLANKS
- FV VEGETABLE BLEND - BROCCOLI-CAULIFLOWER-CARROT
- CARROTS WITH FRESH DILL BUTTER
- ZUCCHINI ITALIANO
- TOMATO FARCI

ENTREE - SELECT THREE

- HAND-CARVED ROASTED PRIME RIB w/ HORSERADISH SAUCE
- BAKED SEA SCALLOPS CASINO
- ORANGE GLAZED CORNISH GAME HEN
- CITRUS GRILLED SALMON PICATTA
- PETITE TENDERLOIN OF BEEF w/ PORTABELLA DEMI-GLACE
- PAN SEARED CAJUN PORK LOIN WITH ESPAGNOLE SAUCE
- CHICKEN PICCATA / MARSALA / CORDON BLEU
- CRANBERRY CORNBREAD STUFFED CHICKEN BREAST
- BAKED STUFFED SHRIMP

ROLLS, DESSERT, COFFEE & TEA SERVED WITH DINNER

We will gladly replace selections with any favorite foods you would like served at your special occasion.

\$46 per guest

Please add 20% gratuity and 7.35% tax
