



SILVER BANQUET MENU

35 guest minimum

APPETIZER - SELECT ONE

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

SALAD - SELECT ONE

- GARDEN SALAD
- ANTIPASTO SALAD
- CAESAR 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
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ENTREE - SELECT THREE

- OLD-FASHIONED YANKEE POT ROAST WITH PAN GRAVY
- ROSEMARY BAKED BONELESS CHICKEN THIGHS
- SLICED PORK TENDERLOIN WITH HUNTERS SAUCE
- ROASTED TURKEY WITH CRANBERRY SAUCE & PAN GRAVY
- SWEET ITALIAN SAUSAGE, ONION & PEPPER CASSEROLE
- VEAL CUBES SCALLOPINI
- SAVORY BEEF STEW
- BAKED THREE CHEESE LASAGNA
- CHICKEN PICCATA / MARSALA / CORDON BLEU
- SLOW-COOKED BBQ PORK RIBS
- BAKED CRUMB-TOPPED COD WITH NEWBURG SAUCE
- BAKED STUFFED SHELLS

ROLLS, DESSERT, COFFEE & TEA SERVED WITH DINNER

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

\$36 per guest
Please add 20% gratuity and 7.35% tax
