



## **GOLD BANQUET MENU**

35 guest minimum

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### **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
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## 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.

**\$49 per guest**

*Please add 20% gratuity and 7.35% tax*

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