

# Group Dinner Menu

## Appetizer Selections

(choose one)

Soup du Jour  
or  
Mixed Greens Salad ~ Vinaigrette

## Entrée Selections

**Pan Roasted Salmon**  
tomato lemongrass sauce, wilted spinach

**Free Range Chicken**  
French style chicken breast, cooked in an  
aromatic marjoram broth

**Pasta Primavera**  
Tossed in a light white wine sauce with  
seasonal vegetables

## Dessert

NY Style Cheese Cake  
(all desserts may be substituted for seasonal items)

## Coffee ~ Tea

\$34.95 per person  
(6% tax & 20% gratuity to be applied)

## Appetizer Selections

(choose one)

Penne Pasta al Basilico  
or  
Caesar Salad

## Entrée Selections

**Filet of Sole filled with Crabmeat**  
served with champagne lobster sauce

**Chicken Forestier**  
sautéed breast of boneless chicken, wild  
mushrooms ~ demi-glace

**Filet Mignon Béarnaise**  
grilled filet mignon, served with classic  
Béarnaise sauce

## Dessert

Chocolate Decadence Cake  
or  
Turtle cheesecake  
(all desserts may be substituted for seasonal items)

## Coffee ~ Tea

\$44.95 per person  
(6 % tax & 20 % gratuity to be applied)

## Appetizer Selections

(choose one)

Penne Pasta al Basilico  
Lobster Bisque  
Mixed Green Salad ~ Vinaigrette

## Entrée Selections

**Twin Jumbo Lump Crab Cakes**  
with whole grain mustard sauce

**Filet Mignon au Chasseur**  
wild mushrooms, red wine reduction  
tomato concasse

**Roasted Rack of Lamb**  
Rosemary, thyme, Dijon crust ~ Port wine  
reduction

## Dessert

Chocolate mousse  
or  
Assorted Mini Pastries  
(all desserts may be substituted for seasonal items)

## Coffee ~ Tea

\$52.95 per person  
(6% tax & 20% gratuity to be applied)