



Sit Down Dinner

Upon Arrival

Vegetable Crudités

Assortment of Market Fresh Vegetables

Served with Hummus, Eggplant Babbaganoosh, Onion & Ranch Dips

Toasted Crostini & Pita Breads

Domestic Cheese Display

Wisconsin Cheddar, Provolone, NY State Swiss, Dill Havarti & Smoked Gouda Cheeses

Gourmet Crackers, Fresh Fruit Garnish

First Course

(Choice of One)

Braised Short Rib Ravioli, Crème Fraiche & Frizzled Onions

Penne ala Vodka with Shaved Parmesan Cheese

Wild Mushroom Risotto, Asparagus & Mushroom, Parmesan Cream

Potato Gnocci with Asparagus, Shitake, Sage & Marscapone Cream Sauce

Baby Spinach, Applewood Smoked Bacon, Red Onions & Roasted Tomato Vinaigrette

Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing

Fresh Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil

Iceberg Wedge, Crumbled Bacon, Red Onion, Cucumber, 1000 Island Dressing

Traditional Garden Salad, Bermuda Onion, Carrot, Cucumber, Grape Tomato, Balsamic Vinaigrette

Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

Main Course

*(Choice of Three)**

Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro

Seasonal Roasted Vegetable Lasagna, Creamy Bechamel

Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce

Chicken Sorrento with Prosciutto, Eggplant, Mozzarella, Tomato Demiglace

French Breast of Chicken Stuffed with Fontina Cheese, Spinach, & Cranberries, Natural Jus

Maryland Blue Crab Cakes, Sautéed Spinach, & Grain Mustard Aioli

Herb Crusted Red Snapper, Capers, Lemon, White Wine, Tomato Concasse

Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce

Sesame Crusted Salmon, Bok Choy, Asian Ponzu Glaze

Filet Mignon, Maytag Blue Cheese Crust with Port Wine Demi Glace

Sea Salt Crusted Prime Rib of Beef, Au Jus

Double Cut New Zealand Rack of Lamb, Roasted Garlic Crust, Barola Demi

Prosciutto Wrapped Tenderloin of Pork, Stone Fruit Demiglace

Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter

**Meal Counts Required (7) Days Prior to Event*

Dessert

Chef's Selection of Assorted Petit Fours, Macaroons, Housemade Cookies and Brownies Served Tableside

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax