



Banquet Dinner Menu

All entrees include your choice of soup OR salad

Soup: Clam Chowder

OR

Salad Choices: (please select one) Caesar Salad OR Mixed Greens

Main Course

Please select up to 4 items for your guests' choice

(All steaks are served Medium)

Grilled Filet Mignon – Potato gratin, summer veggies, port wine demi, fried leeks. \$36

Rib Eye – Roasted fingerlings, summer veggies, garlic herb butter. \$32

Prime Rib – Summer Veggies, mashed potato, served with au jous and creamy horseradish. \$30

Herb Crusted Salmon – Couscous, summer veggies, red pepper coulis, watercress tomato salad. \$26

Roasted Chicken – Green garlic mash, corn succotash, diced apples, walnuts, apple cider gastrique. \$26

Linguine with Chicken – Crushed red peppers, herbs, mushrooms, bacon and cherry tomatoes in a cream sauce topped with parmesan cheese. \$ 24

Summer Vegetable Risotto – Summer squash, English peas, green garlic, cherry tomatoes, corn, manchego cheese, port wine demi. \$22

Add Desert to your Dinners

Please select 1 dessert for your guests

Bread Pudding – Topped with vanilla ice cream & a bourbon caramel sauce. \$4

New York Cheesecake – Topped with strawberry sauce. \$4

Seasonal Fruit Crisp – Finished with berry compote & vanilla ice cream. \$4

Chocolate Cake – Cream cheese frosting, berry sauce, whipped cream. \$4



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Grilled Flat Iron – Garlic mashed potatoes, brandy peppercorn sauce, summer veggies. \$24

Pan Seared Salmon – Couscous, summer veggies, red pepper coulis. \$22

Grilled Chicken Breast – Creamy polenta, tomato basil, summer veggies. \$20

Sausage Bolognese – Linguini, beef, pork, tomato, chili flakes. \$18

Philly Prime Rib Dip – Au jous, bell pepper, caramelized onion, smoked Gouda, Dutch crunch roll, served with fries. \$20

Napkin Burger – 8 oz. Angus, herb mayo, raw onions, lettuce, tomato, Cheddar cheese, served with fries. \$18

Cajun Chicken Sandwich – Smoked Gouda, chipotle mayo, arugula, tomato, red onion focaccia bread, served with fries. 16

Grilled Portobello Sandwich – Fresh mozzarella, roasted bell peppers, tomatoes, basil mayo, red onion, focaccia bread, served with fries. \$16

Nut Burger – Veggie patty, spicy pickle, alfalfa sprouts, tomato, onion, Fire Rock sauce. \$16

Steak Salad – Spice rubbed flat iron steak, mixed greens, gorgonzola, candied walnuts, grape tomatoes, crispy onions, red wine vinaigrette, balsamic reduction drizzle. \$18

Ahi Spinach Salad – Seared rare, roasted peppers, avocado, manchego cheese, macadamia nuts, goat cheese, wasabi vinaigrette. \$18

Pear Chopped Salad – Chicken, Bacon, romaine lettuce, red onion, tomatoes, pears, cucumber, candied walnuts, croutons, parmesan vinaigrette. \$18

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Banquet Hors d'oeuvres Menu

Served a la carte (estimated servings per platter)

Crostini with arugula, pesto and parmesan - \$15 (serves 5-7)

Fruit platter - \$50 (serves 8-10)

Veggie platter - \$50 (serves 8-10)

Bruschetta with tomatoes, basil and balsamic reduction - \$20 (serves 5-7)

Baked brie wrapped in phyllo dough with spicy chutney and served with crostini - \$75 (serves 10-15)

Diavola pizza with marzano tomato sauce, mozzarella, Calabria chilis, sausage, pepperoni and roasted garlic - \$14 (serves 8)

Pesto pizza with chicken, mozzarella, cherry tomatoes, artichoke and feta - \$14 (serves 8)

Margherita pizza with tomatoes, fresh basil and fresh mozzarella - \$12 (serves 8)

Stuffed mushrooms with cream cheese, bell pepper and bacon - \$25 (serves 5-8)

Seared ahi crisps with ginger, soy, pickled radish and sesame seeds - \$35 (serves 5-8)

Prosciutto wrapped melon or asparagus with black pepper - \$35 (serves 8-10)

Chicken quesadilla with tomatillo salsa and sour cream - \$30 (serves 8-10)

Chicken wings with BBQ, hot wing or Asian style - \$50 (serves 10-12)

Beef sliders with onion fennel marmalade, cheddar cheese and jalapeno mayo - \$30 (serves 10-12)

Pork belly with potato cake, apple fennel slaw and fennel honey - \$35 (serves 8-10)

Artisan meat and cheese platter with crackers and baguettes - \$100 (serves 15-17)