



SAMPLE FRIDAY NITE DINNER MENU #1
29.95 per person

Appetizers

Mini Beef Wellingtons with Horseradish Aioli

Grilled Vegetable & Risotto Cake with Cucumber Relish

Salad

**Bibb, Frisee & Red Oak Lettuce with Jicama & Tear Drop Tomatoes
in a Carrot Ginger Vinaigrette**

Freshly Baked Challah Rolls with Butter

Entrée

Chicken Marsala with Mushrooms & Marsala Wine Sauce

Roasted Garlic Chive Mashed Potatoes

Basil Pesto Sautéed Zucchini

Dessert

Mocha Latte Tear Drop Torte

Beverage Station

**Coffee, Tea and Decaffeinated Coffee
Cream, Sugar, & Sweeteners**

Assorted Soft Drinks

3.50/person
Requires Staff

Chefs, Event Managers & Supervisors

225.00 each

Servers & Bartenders

175.00 each

Optional & subject to availability

Kids pricing available upon request



SAMPLE FRIDAY NITE DINNER MENU #2
31.95 per person

Appetizers

Ratatouille Tartlettes with Eggplant, Tomatoes, Zucchini & Black Olives

Sesame Chicken Skewers with Ginger Lemongrass dipping Sauce

Salad

**Romaine Hearts, Broccoli & Hearts of Palm
tossed with a Citrus Poppyseed Dressing**

Freshly Baked Challah Rolls

Entrée

Pan Seared Salmon with a Caper & Shallot Beurre Blanc

Saffron & Wild Rice Pilaf

Seasonal Julienne Vegetables

Dessert

Raspberry Lemon Dream Cake

Beverage Station

**Coffee, Tea and Decaffeinated Coffee
Cream, Sugar, & Sweeteners**

Assorted Soft Drinks

3.50/person
Requires Staff

Chefs, Event Managers & Supervisors

225.00 each

Servers & Bartenders

175.00 each

Optional & subject to availability

Kids pricing available upon request



SAMPLE FRIDAY NITE DINNER MENU #3
33.95 per person

Appetizers

Lemon Peppered Smoked Salmon Crostini with Herbed Goat Cheese

Artichoke & Spinach Stuffed Mushroom Caps

Salad

**The Nutty Pear Salad with Spiced Walnuts & Arugula
tossed in a Homemade Pear Vinaigrette**

Freshly Baked Challah Rolls

Entrée

Char Grilled London Broil with Green Peppercorn Sauce

Oven Roasted Rosemary Potatoes

Baby Carrots with Lemon Walnut butter

Dessert

**Apple & Almond Tartlette with Spiced
Almond Cream & Apricot Glaze**

Beverage Station

**Coffee, Tea and Decaffeinated Coffee
Cream, Sugar, & Sweeteners
Assorted Soft Drinks**

3.50/person
Requires Staff

Chefs, Event Managers & Supervisors

225.00 each

Servers & Bartenders

175.00 each

Optional & subject to availability

Kids pricing available upon request



FRIDAY NITE DINNER OPTIONS

Menu prices will vary according to options or substitutions selected

Appetizers

Artichoke & Spinach Stuffed Mushroom Caps
Bruschetta with Fresh Tomatoes, Roasted Garlic, Fresh Basil & Mozzarella
Goat Cheese Crostini's with Oven Dried Tomatoes & Balsamic Reduction
Grilled Vegetable & Risotto Cake with Cucumber Relish
Lemon Peppered Smoked Salmon Crostini with Herbed Goat Cheese
Mini Beef Wellingtons with Horseradish Aioli
Ratatouille Tartlettes with Eggplant, Tomatoes, Zucchini & Black Olives
Sesame Chicken Skewers with Ginger Lemongrass dipping Sauce
Sundried Tomato Polenta with Peppercorn Tenderloin, Garlic Aioli & Chiffonade of Basil

Salads

A Mediterranean Salad of Roma Tomatoes, Cucumbers, Feta Cheese & Kalamata Olives in an Oregano Vinaigrette
Bibb, Frisee & Red Oak Lettuce with Jicama & Tear Drop Tomatoes in a Carrot Ginger Vinaigrette
Caesar Salad with torn Romaine, Shredded Parmesan, Seasoned Croutons & Housemade Caesar Dressing
Mixed Green Salad with Fresh Strawberries, Candied Walnuts & thinly sliced Red Onion drizzled with Balsamic Vinaigrette
Romaine Hearts, Broccoli & Hearts of Palm tossed with Citrus Poppyseed Dressing
The Nutty Pear Salad with Spiced Walnuts & Arugula tossed in a Homemade Pear Vinaigrette

Entrées

Chicken Marsala with Mushrooms & Marsala Wine Sauce
Chicken Piccata with a lightly floured & pan fried Boneless Breast of Chicken in a Fresh Lemon-Caper Sauce
Grilled Boneless Breast of Chicken in a light sauce of Chicken Stock, Fresh Rosemary, Shallots, Mushrooms & White Wine
Tuscan Chicken with Roasted Tomatoes, Olives, White Wine & Capers
Citrus Ginger Salmon Seared to perfection with Citrus Fruit & Ginger Reduction
Crispy Whitefish with Honey Soy Glaze
Pan Seared Salmon with a Caper & Shallot Beurre Blanc



Char Grilled London Broil with Green Peppercorn Sauce
Oven Roasted Beef Brisket with Natural Gravy
Sake Soy Marinated & Grilled Skirt Steaks
Seared Beef Tenderloin with Sundried Tomato Butter

Sides

Oven Roasted Rosemary Potatoes
Roasted Garlic Chive Mashed Potatoes
Triple Cheese Au Gratin Potatoes
Farfalle Pasta with Shitake Mushrooms and Roasted Sherry-Shallot Sauce
Noodle Kugel with or without Raisins
Orzo with Roasted Tomatoes, Asparagus Tips & Basil
Artichoke and Asparagus Risotto
Red Pepper Polenta Cakes
Saffron & Wild Rice Pilaf

Vegetables

Baby Carrots with Lemon Walnut Butter
Basil Pesto Sautéed Zucchini
Creamed Spinach
French Green Beans with Toasted Almonds
Freshly Steamed Asparagus with Lemon Butter
Oven Roasted Garlic Tomatoes
Seasonal Julienne Vegetables
Wild Mushroom Ragout

Desserts

A Delicious Assortment of Mini Pastries & Tartlettes
Apple & Almond Tartlette with Spiced Almond Cream & Apricot Glaze
Caramel Apple Cheesecake
Mocha Latte Tear Drop Torte
Raspberry Lemon Dream Cake
Triple Chocolate Cake with White & Chocolate Layers filled with Chocolate Mousse

Rental equipment, linen & disposables available and quoted upon request
For additional selections please consult with one of our event planners