



SIT DOWN DINNER

Sit Down Dinner Package for Groups of 50 Guests or More
Tableside Serving of Coffee, Assorted Teas, and Soft Drinks

Appetizer Course

(Choice of One)

Spinach & Ricotta Ravioli, Herb Garlic Cream
Rigatoni ala Vodka, Pomodoro, Porcini Cream, or Basil Pesto
Fresh Mozzarella, Sliced Tomato, Fresh Basil

First Course

(Choice of One)

Garden Salad, Balsamic Vinaigrette
Mixed Greens, Candied Walnuts, Bleu Cheese Crumbles, Red Onion, Raspberry Vinaigrette
Caesar Salad, Locatelli Cheese, Garlic Crouton

Main Course

*(Choice of Three)**

Applewood Bacon Wrapped Filet Mignon, Port Wine Mushroom Demiglace
Prime Rib of Beef, Au Jus
Grilled, Bone-In Pork Chop, Garlic Herb Butter
French Breast of Chicken Stuffed with Fontina Cheese, Spinach, & Cranberries, Natural Jus
Chicken Sorrento with Prosciutto, Eggplant, Mozzarella, Tomato Demi
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Maryland Crab Cakes, Sauteed Spinach, & Caper Aioli
Crab Stuffed Shrimp, Lemon Butter Sauce
Salmon Provencal, with Capers, Garlic, Olives, Anchovy, Onion, & Fresh Plum Tomato
Surf and Turf - *(Additional Cost per Person)*
Accompanied With Chef's Selection of Fresh Vegetables, Potato or Rice, Dinner Rolls & Butter

**Meal Counts Required 72 Hours Prior to Event*

\$2.95 Additional for Tableside Selections

Dessert

(Choice of One)

Triple Chocolate Layer Cake, Chocolate Sauce and Fresh Cream
Chocolate Oreo Mousse Parfait, Fresh Cream
Apple Turnover Streusel ala Mode & Caramel Sauce
NY Cheesecake, Strawberry Coulis

\$38.95 Per Person

All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax