



## **SIT DOWN DINNER**

**Sit Down Dinner Package for Groups of 45 Guests or More**  
**Tableside Offering of Coffee, Assorted Teas, and Soft Drinks**

### **Appetizer Course**

*(Choose 1)*

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

### **First Course**

*(Choose 1)*

Spinach, Red Onion & Mushroom Salad, Warm Bacon Vinaigrette  
Garden Salad, Balsamic Vinaigrette  
Caesar Salad, Locatelli Cheese, Garlic Crouton

### **Main Course**

*(Choose 3)*

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  
Crispy Striped Bass ala Oscar, Lump Crabmeat, Asparagus, & Hollandaise Sauce  
Macadamian Crusted Cod, Tropical Fruit Salsa  
Crab Stuffed Shrimp, Lemon Butter Sauce  
Tequila & Lime Grilled Salmon, Honey Agave Reduction

*(Choice of One Starch)*

Roasted Potatoes  
Yukon Gold Mashed Potatoes  
Rice Pilaf

*Accompanied With Chef's Selection of Fresh Vegetables, Rolls & Butter*

### **Dessert**

*(Choose 1)*

Chocolate Layer Cake  
Fresh Fruit Plate  
Tira Mi Su  
NY Cheesecake, Strawberries & Sweet Cream

**\$42.95 Per Person**

*All Food and Beverage Charges Subject to 18% Gratuity and 7% Sales Tax*