-Elegant Served Dinner Menu-

Allow our talented and experienced chef to prepare a unique and customizable buffet option for your event.

All of our dinner options include salad, starch, vegetable and fresh baked bread.

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| Salad (choose one)  -Field Greens w/ House Italian  -Caesar Salad w/ House Croutons  -Spinach Salad w/ Balsamic Vinaigrette  (w/ Bacon, Red Onion, Mushrooms & Balsamic)  -Gorges Baby Green Salad w/ Raspberry Vinaigrette  (w/ red onion, mandarin oranges & candied pecans) | Starch (choose one)  -Garlic Mashed Potatoes  -Chive & Parmesan Whipped Potatoes  -Roasted Rosemary Red Potatoes  -Salt Potatoes  -Whipped Sweet Potatoes  -Roasted Sweet Potatoes  -Israeli Couscous |
| Vegetable (choose one)  -Sauteed Green Beans w/ Almond Slivers  -Honey Glazed Baby Carrots  -Seasonal Squash Medley  -Braised Utica Greens  -Steamed Broccoli  -Corn O’brien  (a colorful mix of corn, green peppers, pimento & bacon) | |
| Entre Options (choose 2) | |

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| -Dual Plate of 6oz Filet of Beef and 6oz Lobster Tail  -Dual Plate of 5oz Filet of Beef and 4oz Rosemary-Garlic -Marinated Chicken Breast  -Dual Plate of 4oz Rosemary-Garlic Marinated Chicken Breast and Poached Salmon  -Grilled Fillet of Beef Served with Shrimp Scampi  -New York Strip Steak (thick cut)  -Roasted Ribeye Steak with Horseradish Cream Sauce  -9oz Filet of Beef  -6oz Filet Mignon with Bearnaise Sauce  -Chicken Marsala or Chicken Piccata  -Seared Salmon with Horseradish Cream Sauce  -Poached Salmon with Creamy Fresh Dill Sauce  -Shrimp Scampi over Linguine  -Wild Mushroom Ravioli with Mascarpone Cream Sauce  -Fettuccine with Broccoli and Alfredo Sauce  -Lobster Stuffed Ravioli with Ginger-Leek Cream Sauce  -Penne with House Made Puttanesca Sauce | $80/pp  $65/pp  $65/pp  $70/pp  $63/pp  $63/pp  $68/pp  $62/pp  $54/pp  $60/pp  $60/pp  $62/pp  $45/pp  $34/pp  $62/pp  $48/pp |

\*\*Add on a Viennese Station that wonderfully displays a sumptuous assortment of desserts for only $8.50/pp