

Dinners

Minimum of 20 Persons

Appetizers

Jumbo Shrimp Cocktail

Jumbo Shrimp, Traditional Cocktail Sauce and Lemon Wedge
\$11.95 per person

Mixed Field Green Salad

Tossed with Julienne Tomatoes, Cucumber Fan, Mushrooms
Choice of Dressing
\$5.95 per person

Hearts of Romaine Salad

Crisp Romaine Lettuce, Shaved Red Onion, Shredded Asiago Cheese
and Baked Croutons
Served with Creamy Caesar Dressing
\$6.95 per person

Leaf Spinach Salad with Fresh Berries and Toasted Walnuts

Raspberry and Bacon Vinaigrette Dressing
\$6.95 per person

Boston Bibb Salad and Peppered Goat Cheese

Sundried Tomato Vinaigrette, Julienne Tomato and English Cucumber Fan
\$8.95 per person

Brandied Lobster Bisque

Shrimp, Lobster, Crab and Brandy in a rich Lobster Base
Topped with Crème Fraîche
\$7.50 per person

Wild Mushroom Soup en Croute

An Assortment of Wild Mushrooms with Cream and Fresh Herbs
Topped with Puff Pastry and Baked
\$6.95 per person

All Prices are subject to 18% Gratuity and 7.75% Sales Tax

Soup or Salad Starter

Minimum of 20 Persons

Garden Tossed Salad

*Choice of two dressings: Ranch, Italian, Thousand Island. Bleu Cheese
Or Low Fat Honey Mustard*

\$5.25 per person

Tossed Caesar Salad

Toasted Croutons and Shredded Parmesan Cheese

\$6.95 per person

Warm Leaf Spinach Salad with Fresh Berries and Shaved Red Onions and Spicy Glazed Walnuts

Raspberry Vinaigrette Dressing

\$7.50 per person

Chef's Soup of the Day

\$5.50 per person

Dinner Entrees

Minimum of 20 Persons

Classic Breast of Chicken

Sautéed with Choice of

*Lemon Caper Sauce, Madeira Wine Sauce with /wild Mushrooms
or Roasted Red Peppers and Tomato Sauce*

\$21.95 per person

Breast of Chicken with Crab

Topped with Asparagus and Hollandaise Sauce

\$24.95 per person

Horseradish Crusted Salmon

with White Wine and Beet Essence

\$25.95 per person

Sautéed Freshwater Trout Topped with Crabmeat Stuffing

with White Wine and Lemon Sauce

\$24.95 per person

Prime Rib

Prime Rib with Herb Steeped Au Jus

Fried Straw Onions and Sour Cream Horseradish Sauce

\$27.00 per person

York Strip Steak

A 14-oz Bone-in New York Strip Steak Topped with Rosemary and Dijon Butter

\$28.95 per person

Filet Mignon Stuffed with Wild Mushroom Duxelle

*An 8-oz Filet Mignon with Portabella, Shitake and Domestic Mushroom Stuffing,
Wrapped in Bacon and Served with Port Wine Sauce*

\$39.95 per person

*All dinners served with fresh season vegetables, Chef's choice of Rice or Potatoes,
fresh baked bread and butter, freshly brewed coffee, decaffeinated coffee..*

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Sahara Duets

Minimum of 20 Persons

***Medallions of Filet Mignon, Mushroom Melange
with Sautéed Shrimp Provencal
\$33.95 per person***

***Grilled Petite Filet Mignon, Classic Red Wine Sauce
with Sautéed Breast of Chicken in White Madeira Sauce
\$31.95 per person***

***Grilled Petite Filet Mignon with Red Wine Sauce
and Baked Maryland Crab Cake with Lemon Glaze
\$31.95 per person***

***Grilled Petite Filet Mignon Classic with Red Wine Sauce
and a Lobster Tail, Drawn Butter and Lemon
Market Price***

***Sautéed Breast of Chicken with Lemon Caper Butter
and an Herb Marinated Swordfish Steak Topped with Tomato Concasse
\$31.95 per person***

***Sautéed Scaloppini of Veal with White Wine and Grain Mustard Sauce
paired with Bacon Wrapped Shrimp Stuffed with Crab and Spinach
\$31.95 per person***

All dinners served with fresh seasonal vegetables, Chef's choice of appropriate starch, fresh baked bread and butter, freshly brewed coffee, decaffeinated coffee and assorted teas.

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Dinner Buffets

Minimum of 30 Persons

Little Italy Dinner Buffet

*Marinated Antipasto to include
Mushrooms, Artichokes, Eggplant, Roasted Red Peppers, Italian Squash,
Mozzarella Cheese and Olives*

Caesar Salad Bar

*to include Romaine Lettuce, shaved Red Onions, Tomatoes, Shredded Parmesan cheese, Toasted Croutons,
Creamy Caesar Dressing*

Veal Scaloppini Marsala

*Sautéed Breast of Chicken with Lemon Caper Sauce
Shrimp Fettuccini Alfredo
Ricotta Stuffed Shells with Spinach Pesto Sauce
Eggplant Parmesan*

*Crostini Bread Sticks, Assorted Italian Style Breads and Focaccia,
Cappuccino Brownies, Tiramisu, Napoleons and Assorted Cannoli*

\$37.95 per person

The Seafood Fayre

*Spicy Shell on Shrimp
Maryland Crab Soup
Tossed Green Salads with Cucumbers, Tomatoes, Shaved Onions, Carrots Curls
Choice of Dressings*

Steamed Little Neck Clams

*Fresh Whitefish Poached in Tomato Essence
Carved New York Peppered Style Loin
Old Bay Fried Breast of Chicken with Mushroom Sauce
Medley of Fresh Vegetables, Oven Roasted Red Potatoes
Wild Rice Pilaf*

Assortment of Fresh Rolls, Crusty Breads and Whipped Butter

*Hot Apple Cobbler, Chocolate Supreme Cake, Cheesecake with Cherry Sauce
Chocolate Bread Pudding*

\$39.95 per person

All buffets are served with freshly brewed coffee, decaffeinated coffee and assorted teas.

****Action Stations require a Chef Attendant @ \$150.00 per hour***

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Dinner Buffets

Minimum of 30 Persons

The New Yorker

Caesar Salad Bar

*Romaine Lettuce, Shaved Red Onions, Tomatoes, Shredded Parmesan Cheese,
Toasted Croutons, Old Bay Shrimp, Grilled Chicken and Creamy Caesar Dressing
Artichoke Dip with Lauosh Crackers*

Chef Carved Prime Rib of Beef*

*Sautéed Breast of Chicken with Wild Mushroom Melange and Fresh Herbs
Grilled Salmon with Grain Mustard Essence and Chive Oil
Array of Grilled Vegetables
Oven Roasted Red Potatoes*

Bananas Foster Station *

*Assortment of Individual Mousses
and New York Style Cheesecake with Fresh Berries
\$45.95 per person*

All buffets are served with freshly brewed coffee, decaffeinated coffee and assorted teas.

**Action Stations require a Chef Attendant @ \$150.00 per hour*

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Dessert Selections

Flourless Chocolate Cake
\$5.00 per person

Vanilla Bean Crème Brulee
\$6.95 per person

Phantom of the Opera Torte
Assorted Fruit Torte
\$5.95 per person

Trio of Fruit Sorbet in a Crepe Basket
\$5.00 per person

New York Style Cheese Cake with Berries
\$5.00 per person

Warm Pear Bread Pudding with Vanilla Sauce
\$5.95 per person

Fresh Strawberry Shortcake
\$5.95 per person

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