



# Guest Choice Menu

## Guest Choice Selections

Guests Select Their Entrée from Your Custom Menu the Night of the Event!

Four Course Dinner Selections Include Soup, Salad, Main Course with Accompaniments, Signature Breads & Butters, Fresh Brewed Coffee & International Teas

### **The Elite Package**

Chicken Florentine Soup  
Hearts of Romaine Salad  
Herb Crusted Filet Mignon  
Chicken Breast Marsala or Chicken Breast DeJonghe  
Sautéed Red Snapper or Seared Tilapia  
Garlic Whipped Potatoes with Grilled Asparagus Á Limone

### **The Prestige Package**

French Onion Soup  
Baby Spinach Salad with Wild Mushrooms  
Bone-In New York Strip Steak  
Chicken Breast Limone or Chicken Breast Marsala  
Cornmeal Crusted Atlantic Salmon or Baked New England Cod  
Potato Lyonnaise with Spinach Carrot Soufflé

### **The Majestic Package**

Minestrone Soup  
House Tossed Salad  
Steak Delmonico  
Chicken Breast Vesuvio  
Baked New England Cod  
Vesuvio Potatoes  
Peas & Onions

### **The Regal Package**

Chicken Vegetable Soup  
House Tossed Salad  
Pork Chinoise Filet  
Chicken Breast DeJonghe  
Broccoli & Carrots  
Eggplant Napoleon  
Baked Potato with Sour Cream

*Minimum 100 Guest Guarantee*

## **Butler Style Hot Hors d'Oeuvres**

*Choose a Minimum of Three Hors d'Oeuvre Selections  
Priced Per Person*

**Mini Beef Wellington**

**Beef Teriyaki Skewer**

**Jumbo Fried Shrimp**

**BBQ or Italian Meatballs**

**Shrimp & Boursin Cheese Beggars Purse**

**Rumaki**

**Crab Stuffed Mushroom**

**Pepper Bread**

**Roasted Vegetable & Cheese Quesadilla**

**Santa Fe Chicken Beggars Purse**

**Breaded Boursin Mushroom**

**Fried Smelt**

**Franks in a Blanket**

**Coconut Shrimp**

**Stuffed Artichoke Hearts**

**Baked Baby Lamb Chops**

**Swedish Meatballs**

**Mini Springrolls**

**Mini Crab Quiche**

**Tomato Bread**

**Spanikopita**

**Sesame Chicken Fingers**

**Sausage Stuffed Mushroom**

**Mini Florentine Quiche**

**Sausage Tidbits**

**Pizza Victoria**

## **Choice of Soups**

**Chicken Florentine Soup**

**Chicken Vegetable Soup**

**French Onion Soup**

**Minestrone Soup\***

**Avgolemono**



## **Cream and Specialty Soups**

*Available As An Upgrade*

**Baked French Onion Soup With Gruyere Cheese In A Whole Roasted Onion**

**Black Bean Soup With Avocado and Cilantro Cream**

**Wedding Veil\***

**Cream of Broccoli**

**Cream Of Mushroom**

**Pasta Fagioli\***

**Polenta with Mushroom & Italian Sausage\***

**Potato Leek Soup**

**Smoked Chicken with Mushroom & Wild Rice\***

*\* Signature Items*

## Choice of Salads

### **Spinach Salad**

*Spinach Leaf With Sliced Bacon, Mushroom And Onion, Topped With Homemade Crostini,  
Hard Boiled Egg And Hot Bacon Dressing*

### **Hearts of Romaine Salad**

*Garlicky Crouton With Olive Tapenade, Shaved Parmesan, Creamy Caesar Dressing*

### **House Tossed Salad**

*A Mixture Of Crisp Lettuces, Tossed With Your Garden Favorites, Chickpeas, Cucumbers,  
Watercress, Pepperoncini, And Plum Tomatoes  
In Our Own Italian Dressing*



## **Specialty Salads**

Available As An Upgrade

### **Caprese Salad**

*Tomato Slices Layered With Fresh Bocconcini Cheese Slices Topped  
With Crushed Garlic, Italian Olives And Fresh Basil*

### **Orange Sicilian Salad**

*Zesty Italian Dressing Infused With Orange Essence Served Over  
Romaine Lettuce, Orange Segments And Black Olives*

### **Antipasto Salad – Family Style Only**

*An Incredible Blend Of Italian Meats And Cheeses Tossed With  
Artichokes, Pepperoncini, Chickpeas And Sweet Giardinera*

## Meat Selections

### Herb Crusted Filet Mignon

*Hand-Cut Tenderloin, Seasoned, Grilled & Presented With Sautéed Wild Mushrooms, Garden Vegetables, Garlic Mashed Potatoes, with Hotel Maitre d' Butter*

### Grilled Bone-In New York Sirloin Steak

*Blue Cheese Potato Soufflé, Sautéed Garden Vegetables with a Balsamic Demi-Glace.*

### Steak Delmonico

*Garlic Mashed Potatoes, Sautéed Spinach with Horseradish Sauce*

### Beef Wellington

*Our Hand-Cut Center Cut Filet is Topped with Three Imported Cheeses and a Prosciutto Pate. Wrapped In Puffed Pastry and Baked Until Golden Brown. Served with Grilled Asparagus & Lemon.*

### Broiled Stuffed Pork Chop

*Center-Cut Double Pork Chop Stuffed with Apple Dressing and Served With Fennel Sauce.*

### Grilled Veal Chop A La Victoria

*Sun Dried Tomato Fontinella Cheese Stuffing, Whipped Potatoes with Porcini Sauce*

### Center Cut Pork Chinoise

*Lyonnais Potatoes, Sautéed Garden Vegetables*

### Broiled Rack Of Lamb with Fresh Rosemary

*Roasted Sweet Potatoes, Grilled Asparagus*

## Poultry Selections

### Chicken Breast Marsala

*Tender Boneless Breast of Chicken Dredged in Flour, Gently Pan-Fried in Olive Oil and Sherry, Topped w/ our Marsala Wine Sauce.*

### Chicken Breast Limone

*This Mellow Sauce of Lemon, White Wine and Capers is a Perfect Enhancement to Lightly Breaded Boneless Breast of Chicken*

### Chicken Breast Sesame

*Boneless Breast of Chicken Lightly Coated in a Sesame Seed and Bread Crumb Mixture, then Lightly Fried and Topped with a Touch of Honey Butter Sauce. Served with Rice, Grilled Pineapple and Glazed Baby Carrots*

### Chicken Breast Vesuvio

*Chicken Breast Braised in White Wine and Garlic. Seasoned with Oregano, Onions, Parsley and Peas. Finished with a Touch of Imported Olive Oil and Fresh Lemon. Served with Vesuvio Potatoes*

### Chicken Breast Francais

*Tender boneless Breast of Chicken Lightly Floured, Dipped in Egg Batter and Pan Sautéed, Served in a Delicate Lemon Butter Sauce*

### Chicken Breast DeJonghe

*This Boneless Breast of Chicken has a Lightly Seasoned Garlic & Butter Breadcrumbs. Baked Until Moist and Golden Brown. Served with Lyonnais Potatoes & Broccoli and Carrot Ribbons.*

### Pan Roasted Breast of Free Range Chicken

*Lyonnais Potatoes, French String Beans, Baby Carrots with a Roasted Garlic Lemon Sauce*

# Dessert Selections

## **Choice of Desserts**

Chocolate, Vanilla or Strawberry Ice Cream

Chocolate, Strawberry or Carmel Sundae

Tuscan Bread Pudding with White Chocolate Chips and Rum Carmel Sauce

Homemade Chocolate Torte with Raspberry Sauce

Hot Apple Tart Served Á La Crème with Drizzled Carmel Sauce



## **Gourmet Coffee Station**

Available As An Upgrade

Coffee, International Teas, Freshly Whipped Cream, Miniature Chocolate Chips,  
Cinnamon Sticks, Cream and Sugar