



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 Breadcrumb. 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