



SEATED & SERVED DINNER

All meals served w/your choice of salad, house made ciabatta bread,
your choice of roasted or mashed potatoes & seasonal vegetables
Final meal counts due 10 days prior to event and will require place cards to coordinate with seating chart.

Salad:

Please select one

Garden salad w/balsamic dressing

Traditional Caesar

Spinach Salad w/slivered almonds, dried cranberries & honey poppy seed dressing
(add \$1.00++pp)

Frisee and Spinach salad w/empire apples, golden raisins, toasted pecan & strawberry
vinaigrette
(add \$2.00++pp)

Soup:

(add \$1.00++per person)

Minestrone (v)

Traditional Italian wedding

Broccoli & NYS cheddar cheese (v, gf)

Beef & barley w/seasonal vegetables

Appetizers:

(add \$4.00++per person)

Cream of asparagus soup (v, gf)

Butternut squash w/crispy shitake mushrooms soup (v, gf)

Stuffed portabella mushroom
w/aged balsamic & red pepper vinaigrette

Your choice of cheese OR sausage arancini
w/traditional marinara sauce & pecorino romano cheese

Prime angus meatballs
w/ricotta & marinara sauce

~Lump crab cake w/lobster sauce

~Stuffed large neck clam's casino

Served duos & trios:

Please select one
Does not require place cards & seating chart

Chicken & Filet Mignon

Pan roasted bone-in chicken breast & grilled petite 4oz. filet mignon
w/red wine reduction
\$40.00++pp

Shrimp & Filet Mignon

3 grilled jumbo shrimp & a grilled petite 4oz. filet mignon w/béarnaise sauce
\$50.00++pp

Chilean Seabass & Petite Filet

Pan seared seabass & grilled petite 4oz. filet mignon w/choron sauce
\$50.00++pp

Chicken, Filet & Shrimp

Pan roasted bone-in chicken breast, grilled shrimp & grilled petite 4oz. filet mignon
w/choron sauce
\$50.00++pp

Petite Surf & Turf

Grilled petite 4oz. filet mignon & petite 5oz. cold water lobster tail w/béarnaise sauce
\$50.00++pp

Seafood Grill

Pan seared seabass, grilled shrimp & petite 5oz. cold water lobster tail w/choron sauce
\$60.00++pp

Mixed Grill

Grilled petite 4oz. filet mignon, ¼ rack of lamb & grilled pork tenderloin
w/red wine reduction
\$60.00++pp

Broadway Surf & Turf

Grilled 8oz. filet mignon w/béarnaise sauce & 8oz. cold water lobster tail
\$100.00++pp

Served single options:

Please select three

Steak - \$45.00++pp

Sauce choice of: peppercorn crusted w/brandy cream sauce, red wine reduction, béarnaise or choron sauce

8oz. filet of sirloin

Twin petite filet mignons

Strip steak

Center cut 9oz. filet mignon
(add \$4.00++pp)

Chicken - \$36.00++pp

Pan roasted chicken breast

w/fennel & honey glaze

Oven roasted stuffed chicken breast

w/smoked gouda, roasted red peppers & artichoke hearts

Tuscan style chicken breast

w/fresh herbs, spinach, sweet peppers & pine nuts

Pan roasted chicken breast

w/roasted pears, local brie & red grape reduction sauce

Grilled chicken

w/meyer lemons & fresh basil cream sauce

Pork - \$40.00++pp

Herb marinated pork tenderloin

Over kale, white beans & pancetta

Bavarian smoked pork rib chop

w/roasted Apple butter sauce

Fish - \$42.00++pp

Sauce choice of: Lobster cream sauce, Tomato & chive vinaigrette, tarragon cream sauce, lemon & garlic butter sauce, sauce vierge, sweet & spicy Asian sauce

Roasted Salmon

Grilled Swordfish

Skewered jumbo Shrimp

Baked Sole

Pan seared snapper

Grilled grouper fillet

Chilean Sea Bass (market price)

Vegetarian - \$32.00++pp

Vegetarian offered upon request

Seasonal vegetable risotto

Vegetable wellington

w/market vegetables & a pesto cream sauce

Vegetable cacciatore

Vegetable meatless loaf

Lentils, chickpeas, barley & hearty vegetables baked
w/ & served w/portabello mushroom gravy

Vegetable pad thai over cellophane noodles w/crushed peanut

Kids Meal - \$10.95++pp

Offered to kids under 12 years of age
Served with fruit cup during adult salad

Chicken fingers & French fries

*The New York State sales tax & a 22% Administrative Fee will be added to final invoice.
A guaranteed number of guests are required 10 business days prior to event.*