

# Banquet Dinner Menu

## Appetizers

(Your Choice of One)

Shrimp and Saffron Risotto with Medallions of Lobster  
Wild Mushroom Ravioli with Prosciutto and Peas  
Lobster Bisque with Brandy and Tarragon  
Tomato and Fresh Mozzarella Tower with Roasted Peppers, Portobellos and Balsamic Syrup  
Maryland Style Crab Cake with Grilled Corn, Red Onion, Arugula Salad and Avocado Vinaigrette  
Prosciutto d'Parma with Goat Cheese Croustades, Strawberries, Figs and Port Syrup  
Scallop and Truffle En Croute with Leek Fondue  
Shrimp and Crab Citrus Salad with Hearts of Palm and Mango

## Salads

(Your Choice of One)

Arugula, Endive and Radicchio with Grape Tomatoes, Fire Roasted Corn and Peppers with Aged Balsamic  
Hearts of Romaine with Croutons and Creamy Lemon and Parmesan Dressing  
Baby Greens with Carrots, Cucumbers and House Vinaigrette

## Entrées

(Choice of Two Options for Tableside Ordering or Three Options with Pre-Counts)

Marinated French Breast of Chicken with Morel Madeira Sauce  
Grilled Filet Mignon with Mushroom and Brandy Green Peppercorn Sauce  
Crab and Horseradish Crusted Salmon with Chive Buerre Blanc  
Veal Scallopini with Tomato, Spinach and Aged Provolone  
Rosemary and Garlic Roasted Snapper with Capers, Olives and Lemon Sauce  
Pepper Seared Lamb Sirloin with Cremini Mushrooms, Cipollini Onions and Shiraz Sauce  
Roasted Black Angus Sirloin with Frizzled Onions and Red Wine Demi  
Sesame Seared Tuna Steak with Wasabi Aioli and Lemon Ginger Sauce

All Entrées served with Chef's Selection of Seasonal Accompaniments

## Desserts

(Your Choice of One)

Warm Almond and Pear Cake with White Chocolate Gelato and Caramel Sauce  
White Chocolate and Raspberry Mousse Pyramid  
Mini Mississippi Mud Pie with Dulce de Leche Gelato  
Tropical Sorbet Waffle Cone Sundae

## Coffee, Tea and Decaffeinated Coffee

prices are per person

All prices are subject to NJ sales tax and 19% service charge