

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

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 Three Options for Table-side Ordering)

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
Chicken Scallopini with Tomato, Spinach and Aged Provolone
Rosemary and Garlic Roasted Snapper with Capers, Olives and Lemon Sauce
Roasted Black Angus Sirloin with Frizzled Onions and Red Wine Demi

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
Milk Chocolate and Raspberry Mousse Pyramid drizzled with White Chocolate
Mini Mississippi Mud Pie with Dulce de Leche Gelato
Tropical Sorbet Waffle Cone Sundae

Coffee, Tea and Decaffeinated Coffee

(Minimum of 20 Adults)

\$67.00 per person

All prices are subject to NJ sales tax and 22% service charge