

Dinner Entrees

DINNER ENTREES

POULTRY

Chicken Saltimbocca	\$30.95
<i>Stuffed with Prosciutto & Cheese, Lemon -wine Sauce</i>	
Stuffed Chicken	\$30.95
<i>Roasted Pepper & Goat Cheese</i>	
Chicken Francaise	\$29.95
<i>Batter Dipped with Lemon Sauce</i>	
Classic's Chicken	\$32.95
<i>Charbroiled, topped with Shrimp Hollandaise Sauce</i>	
Chicken Milanese	\$29.95
<i>Topped with Mixed Green Salad, Asiago Cheese</i>	
Charbroiled Frenched Chicken	\$29.95
<i>Marinated with Lemon, Orange, Garlic & Herbs</i>	
Tuscan Grilled Chicken	\$29.95
<i>Marinated with Balsamic & Fresh Herbs, Tomato Confit</i>	

PORK

Maple Glazed Grilled Pork Chop	\$34.95
<i>Jalapeno-Apple Chutney</i>	
Stuffed Pork Loin	\$34.95
<i>Roasted Red Pepper, Spinach, Risotto & Cheese</i>	

BEEF

All Meat Entrees are based on Market Price

Slow Cooked Pot Roast	
<i>Joey's Gravy</i>	
8oz Filet of Sirloin	
<i>Port Demi</i>	
Boursin Stuffed Filet of Sirloin	
<i>Demi</i>	
14oz Strip Steak	
<i>Herb Butter Medallion</i>	
6 or 8oz. Filet Mignon (market price)	
<i>Béarnaise Sauce</i>	
Herb Encrusted Prime Rib of Beef	
<i>Natural Jus</i>	
Slow Cooked Short Ribs	
<i>Root Vegetable Jus</i>	
Char Broiled Lamb Chops	
<i>French Thyme & Pearl Onion Demi</i>	

SEAFOOD ENTREES

All Seafood Prices are based on Market Price

Crab Stuffed Shrimp	\$36.95
Charbroiled Shrimp and Scallops	\$36.95
<i>Served over Linguine with Tomatoes, Asparagus & Roasted Garlic Cream Sauce</i>	
Charbroiled Swordfish	Market price
<i>Topped with Ginger Beurre Blanc</i>	
Pan Seared Salmon	\$34.95
<i>Choice of Glaze or Sauce</i>	
Miso Glazed Sea Bass	Market Price
<i>Fried Leeks</i>	
Lobster Tail	Market Price
<i>Drawn Butter</i>	
Talapia A la Greque	\$32.95
<i>Topped with Feta, Tomatoes & Olives & Tzatziki Sauce</i>	

VEGETARIAN

Asian Vegetable Stir Fry	\$26.95
<i>Over Basmati Rice</i>	
Eggplant Lasagna	
Portobello Mushroom Stack	\$26.95
<i>Grilled Vegetables, Tomato Essence</i>	
Rustic Root Vegetable Tart	\$26.95
Vegetable Wellington	\$26.95
<i>Seasonal Vegetables Baked in Puff Pastry.</i>	
Vegetable Terrine	\$26.95
<i>Tomato Essence</i>	
Zucchini Cups	\$26.95
<i>Stuffed with Cous Cous & Vegetables</i>	
Stuffed Acorn Squash	\$26.95
<i>Wild Rice & Roasted Vegetables</i>	
Spinach & Cheese Stuffed Spaghetti Squash	\$26.95
Grilled T-bone Cauliflower	\$26.95
<i>Roasted Vegetables, Asian Vegetable Broth</i>	

DUET ENTRÉES

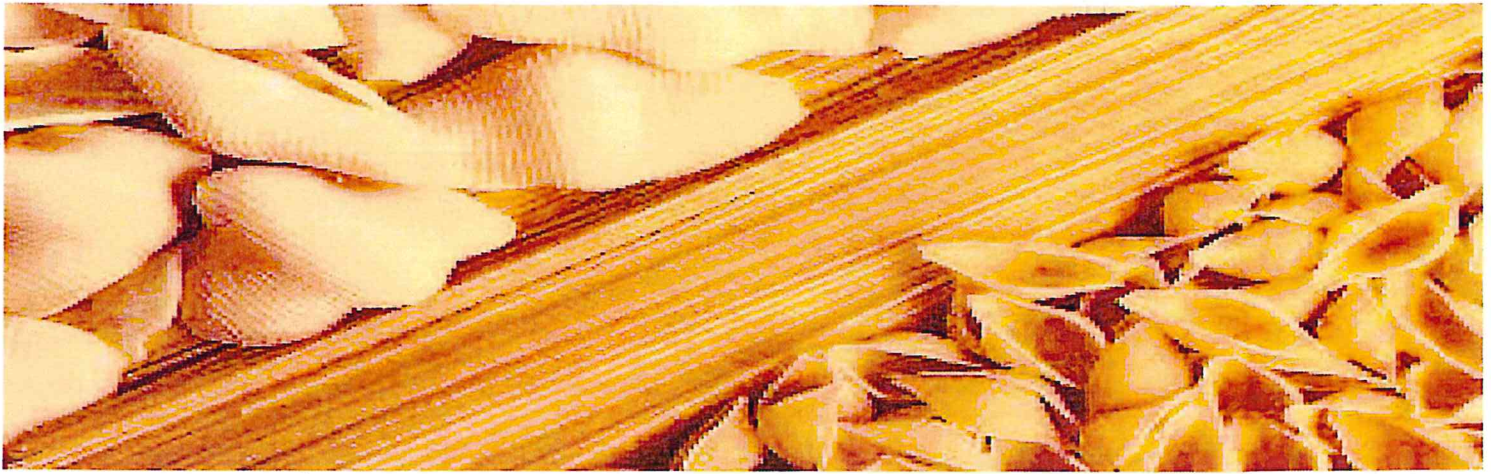
All Duet Prices are based on Market Price

Filet of Sirloin & Shrimp
Filet of Sirloin & Lobster Tail
Filet Mignon & Shrimp
Filet Mignon & Lobster
Filet Mignon & Sea bass
Filet Mignon & Stuffed Chicken

All of Classic Event

Dinner Entrees include:

*Choice of Classic Mixed Greens Salad
Assorted Fresh Baked Rolls & Creamery Butter
Chef's Starch & Seasonal Vegetable
Chef's Dessert
Coffee & Tea Service*



PASTA

Scallop & Shrimp Pernod

Tomatoes, Fresh Basil, Pernod Cream Sauce

\$32.95

Potato Gnocchi

With Sundried Tomato Cream Sauce

\$27.95

Butternut Squash Ravioli

Brown Butter & Sage Sauce

\$28.95

Penne Pasta with Bolognese Sauce

\$28.95

Farfalle with White Wine Garlic Sauce

Tomatoes, Black Olives, Fresh Herbs, Feta

\$27.95

Baked Ziti

Ricotta Cheese, Mini Meatballs

\$28.95

Dinner Entrees include:

Choice of Classic Mixed Greens or Caesar Salad

Assorted Fresh Baked Rolls & Creamery Butter

Chef's Starch & Seasonal Vegetable

Chef's Dessert & Coffee & Tea Service