

# Dinner Entrees

*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 and Coffee & Tea*

## DINNER ENTREES

### POULTRY

<b>Chicken Saltimbocca</b>	\$30.95
<i>Stuffed with Prosciutto &amp; Cheese, Lemon -wine Sauce</i>	
<b>Chicken Roasted Pepper &amp; Goat Cheese</b>	\$30.95
<b>Chicken Francais</b>	\$29.95
<i>Batter Dipped with Lemon Sauce</i>	
<b>Chicken Milanese</b>	\$29.95
<i>Topped with Mixed Green Salad, Asiago Cheese</i>	
<b>Charbroiled Frenched Chicken</b>	\$29.95
<i>Marinated with Lemon, Orange, Garlic &amp; Herbs</i>	
<b>Tuscan Grilled Chicken</b>	\$29.95
<i>Marinated with Balsamic &amp; Fresh Herbs, Tomato Confit</i>	

### PORK

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

### BEEF

*All Meat Entrees are based on Market Price*

<b>Slow Cooked Pot Roast</b>	
<i>Joey's Gravy</i>	
<b>8oz Filet of Sirloin</b>	
<i>Port Demi</i>	
<b>Boursin Stuffed Filet of Sirloin</b>	
<i>Demi</i>	
<b>14oz Strip Steak</b>	
<i>Herb Butter Medallion</i>	
<b>6 or 8oz. Filet Mignon (market price)</b>	
<i>Béarnaise Sauce</i>	
<b>Herb Encrusted Prime Rib of Beef</b>	
<i>Natural Jus</i>	
<b>Slow Cooked Short Ribs</b>	

### PASTA

<b>Scallop and Shrimp Pernod</b>	\$34.95
<i>Tomatoes, Fresh Basil, Pernod Cream Sauce</i>	
<b>Butternut Squash Ravioli</b>	\$28.95
<i>Brown Butter Sage Sauce or Creamy Garlic Sauce</i>	
<b>Pasta Primavera</b>	\$27.95
<i>Fresh Vegetables and Choice of Garlic-White Wine or Light Alfredo Sauce</i>	

## SEAFOOD ENTREES

*All Seafood Prices are based on Market Price*

<b>Crab Stuffed Shrimp</b>	\$36.95
<b>Charbroiled Shrimp and Scallops</b>	\$36.95
<i>Served over Linguine with Tomatoes, Asparagus &amp; Roasted Garlic Cream Sauce</i>	
<b>Pan Seared Salmon</b>	\$36.95
<i>Choice of Miso Glaze or Sauce</i>	
<b>Pepper Honey Salmon</b>	\$36.95
<i>Brown Sugar Soy-butter Sauce</i>	
<b>Miso Glazed Sea Bass</b>	market
<i>Fried Leeks</i>	
<b>Lobster Tail</b>	market
<i>Drawn Butter</i>	

## VEGETARIAN

<b>Asian Vegetable Stir Fry</b>	\$27.95
<i>Over Basmati Rice</i>	
<b>Eggplant Lasagna</b>	\$29.95
<b>Portobello Mushroom Stack</b>	\$29.95
<i>Grilled Vegetables, Tomato Essence</i>	
<b>Rustic Root Vegetable Tart</b>	\$29.95
<b>Vegetable Wellington</b>	\$29.95
<i>Seasonal Vegetables Baked in Puff Pastry.</i>	
<b>Vegetable Terrine</b>	\$29.95.
<i>Tomato Essence</i>	
<b>Zucchini Cups</b>	\$27.95
<i>Stuffed with Cous Cous &amp; Vegetables</i>	
<b>Stuffed Acorn Squash</b>	\$29.95
<i>Wild Rice &amp; Roasted Vegetables</i>	
<b>Spinach &amp; Cheese Stuffed Spaghetti Squash</b>	\$27.95
<b>Grilled T-bone Cauliflower</b>	\$28.95
<i>Roasted Vegetables ,Asian Vegetable Broth</i>	

## DUET ENTRÉES

*All Duet Prices are based on Market Price*

<b>Filet of Sirloin &amp; Shrimp</b>
<b>Filet of Sirloin &amp; Lobster Tail</b>
<b>Filet Mignon &amp; Shrimp</b>
<b>Filet Mignon &amp; Lobster</b>
<b>Filet Mignon &amp; Sea bass</b>
<b>Filet Mignon &amp; Stuffed Chicken</b>