

## Entrées Select One (1)

Chicken Bruschetta\$36 Boneless Breast of Chicken Marinated in Herbs,	Rigatoni Pasta with Marinara	<b>52</b> 8
Grilled and Topped with Homemade Tomato Bruschetta	Rigatoni Pasta with Vodka Sauce	529
Chicken Marsala\$36 Boneless Chicken Breast Sautéed with Mushrooms and Marsala Wine Sauce	Pasta Primavera\$ Rigatoni Pasta Served with Sautéed Vegetables in a Light, Creamy Garlic Sauce or Marinara Sauce	30
Chicken Florentine36 Boneless Chicken Breast Topped with a Cream Wine Sauce on a Bed of Sautéed Spinach	Chicken Fettuccine Alfredo Creamy Parmesan Sauce Tossed with Fettuccine Pasta and Topped with Boneless Chicken Breast (4 oz.)	_
Chicken Cacciatore	Grouper, Mahi Mahi or Salmon\$  Topped with Lemon Butter Sauce or Creamy Dill Sauce (10 0z.)	\$52
Chicken Lemone\$36 Boneless Chicken Breast Lightly Dusted with Seasoned Flour and Sautéed with Lemon Butter	Beef Tenderloin\$  Medallions of Beef Tenderloin Topped with Bordelaise  Mushroom Sauce	40
Chicken Chardonnay (House Specialty)\$36 Boneless Chicken Breast Topped with a Creamy Chardonnay Sauce	Prime Rib of Beef (minimum 20 guests)	\$65
Chicken Vesuvio (House Specialty)\$36 Boneless Chicken Breast Topped with Vesuvio Sauce (garlic, oregano, lemon & wine)	New York Strip	
Bone-In Baked Ham\$36 Slowly Cooked Bone-In Ham with Pineapple Cocktail Glaze	Filet Mignon\$ Charbroiled to Perfection (8 oz.)	\$69
Bone-In Pork Chops (2)\$38 with Honey Garlic Glaze (8 oz.)	Filet Mignon & Shrimp Combo	
Roast Pork Loin\$38 Sliced Herb-Roasted Pork Served with Homemade		

Dressing and Gravy



#### Garden Tossed Salad

# Salad Dressing Select Three (3)

Ranch, French, 1000 Island, Raspberry Vinaigrette, Italian, Bleu Cheese, Caesar, Balsamic Vinaigrette

### Vegetables Select One (1)

California Blend

(Steamed Cauliflower, Broccoli & Carrots)

Normandy Blend

(Steamed Zucchini, Squash, Carrots, Broccoli & Cauliflower)

**Candied Carrots** 

Green Peas and Carrots

Green Beans Almondine

Italian-Style Green Beans

(Seasoned with Onions, Garlic & Stewed-Diced Tomatoes)

Steamed Broccoli Spears

Grilled Zucchini, Squash & Red Pepper

(Drizzled with Balsamic)

Grilled Asparagus (add \$ .50 per guest)

### Children's Entree's.....\$18

(Ages 4 - 12) Dinner Salad Not Included

Hamburger Served with French Fries

Cheeseburger Served with French Fries

Fried Chicken Strips Served with French Fries

Spaghetti with Marinara or Butter Sauce

Served with Garlic Bread

### Potato or Rice Select One (1)

Fresh Garlic Mashed Potatoes Herb-Roasted Potato Wedges (Seasoned with Chef's Special Blend of Herbs) Oven-Browned Potato Wedges Oven-Roasted Red Potatoes Whipped Mashed Potatoes Duchess Potatoes Rice Pilaf Wild Rice

### Dessert Select One (1)

Chocolate Mousse or Ice Cream (Vanilla or Chocolate)

#### **Sweet Ending**

Sweet Table......\$9.50 per guest

Assorted Fresh Fruit, Assorted Cookies, Chocolate Covered Strawberries, Assorted Mini Pastries: Cannoli, Chocolate Eclairs, Napoleon Squares, Cream Puffs, & Specialty Tortes

(Price does not include 8% Tax and 18% Service Charge)

### Package Details

**V.I.P Package Includes:** Tax & Service Charge, 5-hour use of facility, choice of colored table linens & napkins for guest tables, china tableware & silverware, coffee and hot tea service, two special tables (*gift*, *sweet table*, *etc.*)

Offerings of three (3) entrees - \$3 per guest

#### Additional Items

Special Tables with Linens: \$20 each Bar Set-Up Fee: \$75 Dance Floor: \$100