

MENU SUGGESTIONS

ENTREES

Roast Sirloin of Beef with Red Wine Sauce
Blackened Arctic Char with Lemon Herb Butter (market value dependant)
Supreme of Chicken with Mandarin Orange or Portobelo Mushroom Sauce
Baked Pork Tenderloin with Apple and Marmalade Sauce
Greek Spaghetti topped with Strips of Grilled Chicken
Baked Salmon with Fresh Fruit Salsa
Three Cheese Cannelloni

An upgraded entree selection may be added - Additional cost per person is as listed

Pickerel Meneure - \$4.00
Chicken Augustine - \$4.00
Roast Prime Rib (8oz.) au Jus - \$6.00
Stuffed Pork Tenderloin with a Calvados Sauce - \$4.00
Medallions of Beef Tenderloin with a Peppercorn Brandy Sauce - \$7.00

Combinations to consider - Additional cost per person is as listed

Fresh Rainbow Trout with Scampi Tails in Saffron - \$6.00
Supreme of Chicken & Baked or Poached Salmon (variety of sauces available) - \$ 5.00
Roast Strip Loin with Jumbo Shrimp & Scallop Skewer - \$ 6.00

DESSERTS

Chocolate Mousse in a Brandy Snap Basket
New York Style Cheesecake with Chocolate or Fresh Fruit Sauce
Dark & White Chocolate Mousse Cake
Assorted French Pastry Platter
Individual Pavlova
Fresh Fruit Basket

Coffee, Tea, Decaffeinated Coffee

Prices subject to change. All prices are subject to applicable taxes & 15% gratuity.