



## *2018/2019 Private Party Dinner Menu*

### *Buffet Dinner Service*

Price: \$22 per guest plus 6% sales tax and 20% gratuity  
Includes: dinner selections below, warm bread, dessert,  
soft drinks and coffee

*Children 10 and under may order from our Children's Menu \$5.99*

### *Starter Selections Select any 2 Appetizers served family style*

Philly Cheese Steak Spring Rolls	Cheese Torte with Crackers	+4 Coconut Shrimp
Bubble Fries	Bubble Bread	+4 Crab Rangoon
French Bread Pizza	Stuffed Mushrooms	+4 Scallops in Bacon
Spinach & Artichoke Dip	Pot Stickers	+4 Shrimp Cocktail
Salsa & Chips	Tomato Bruschetta Dip	+3 Crab Dip
Antipasto- Italian meat, cheese, roasted peppers & crostini ( counts as 2 selections)		

### *Salad Selections: House Salad with White Balsamic Vinaigrette included*

Upgrade your salad to Caesar, Greek, Roasted Beet and Goat Cheese +1.50

*Entree Selections: Select any 3 items, additional charges noted*  
*\*\*For seated dinner service your guests must pre-order their entree*

**Chicken Schnitzel-** breaded cutlet with a mushroom brown gravy  
(continued)

**Chicken Pienza Pasta-** pasta in a garlic and oil sauce with a hint of red pepper flakes, pesto drizzle  
Substitute chicken with Steak +8 or Ahi Tuna +9

**Chicken Parmesan, Marsala, Cordon Bleu or Piccata**

**Crab Cakes +9**

**Pan Roasted Whitefish-** in a citrus, herb butter sauce topped with lemon parsley gremolata  
**Salmon**

**Filet Mignon +8**

**Meatloaf with Gravy**

**Spaghetti & Meatballs**

**Eggplant Parmesan**

**Baked Ziti**

**Pasta Alfredo**

**We can create a special dish for your party just ask!**

*Select 1 Starch and 1 Vegetable*

**Starch Selections:** Baked Potato, Roasted Potato, Garlic Herb Mashed, Herb Rice

**Vegetable:** Herb Scented Carrots, Bejeweled Vegetables (roasted carrot, red & green peppers, onion),  
Green Beans, Broccoli

*Dessert*

*Cheesecake, and Brownies*