



Sit-Down Dinner Menu

Appetizer

Choice of Soup du Jour or Seasonal Fresh Fruit

Fresh Garden Salad or Caesar Salad

Entrée Selections

(Choice of Three)

Broiled Salmon with Lemon Butter Sauce - \$42

Stuffed Fillet of Sole with Lump Crabmeat Stuffing with a Lemon Butter Sauce - \$46

Grilled Swordfish with Lemon Olive Oil and Fresh Herbs - \$45

Chicken Saute with Diced Tomatoes in a White Wine Lemon Broth - \$37

Chicken Florentine - \$40

Black Angus Strip Steak, Caramelized Onions with a Red Wine Sauce - \$50

Filet Mignon with Wild Mushrooms and Merlot Sauce - \$52

Surf and Turf - \$59

Served with Choice of Potato or Rice & Seasonal Fresh Vegetable

Rolls & Butter

Choice of Homemade Dessert

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

Call Lauren Kauffmann, Banquet Director for more information.

732-842-2894