

BANQUET MENUS

All menus include a beverage
A Vegetarian Pasta dish may be added to any menu

Corkage Fee: \$10/Bottle
Cake Cutting Fee: \$0.75/Person

Minimum Occupancy: Weekdays – 15 people / Weekends – 20 People
Maximum Occupancy: 50 People

\$100 Nonrefundable Deposit required to secure the room

Menu 1

Mixed Green Salad
with mustard–dill vinaigrette

Grilled New York Steak (9 oz.)
Grilled Atlantic Salmon
Grilled Marinated Chicken Breast

Mashed Potatoes
Seasonal Vegetables

22.00

Menu 3

Caesar Salad

Half Roasted Chicken

Mashed Potatoes
Sautéed Spinach

19.00

Menu 5

Mixed Green Salad
with herb vinaigrette

Sautéed Halibut
with white wine mushroom sauce

Rice Pilaf
Seasonal Vegetables

26.00

Menu 2

Mixed Green Salad
with mustard–dill vinaigrette

Petrale Sole
Chicken Marsala
with mushrooms and fresh basil

Rice Pilaf
Seasonal Vegetables

22.00

Menu 4

Mixed Green Salad
with raspberry vinaigrette and gorgonzola cheese

Roasted Prime Rib Eye

Baked Potato
Creamed Spinach

29.00

Menu 6

Nick's Salad
with romaine lettuce, hearts of palm, feta cheese and
herb vinaigrette

Grilled Dry Aged New York Steak
with cabernet green peppercorn reduction

Mashed Potatoes
Seasonal Vegetables

29.00