

Dinner Menu

Available for three and a half hours
Tuesday through Thursday

Appetizer

(Choice of One)

Fresh Melon and Imported Prosciutto

Cream of Wild Mushroom Soup

Maine Lobster Bisque

Potato Truffle Soup with a Pastry Crust

Beef Carpaccio with Olive Oil, Garlic and Parmesan Cheese

Veal Ravioli with Mushroom Sauce and Shaved Parmesan Cheese

Gnocchi in a Fresh Pesto Sauce

Penne with Fresh Tomato, Spinach and Pecorino Romano Cheese

Salad

(Choice of One)

Mesclun

A Delicate Variety of Freshly Picked Field Greens, Tossed in Balsamic Vinaigrette

Caesar

*Crisp Romaine Tossed with our Classic Homemade Dressing,
Croutons and Parmesan Cheese*

Tri-Color

Arugula, Endive and Radicchio, Vinaigrette

Arugula

Red Onion, Mandarin Orange and Sliced Almonds Red Wine Vinaigrette

Roasted Beet and Goat Cheese

Field Greens and Raspberry Vinaigrette

Entrées

(Choice of Three)

Guest Selection at the Table; All Entrées are served with mixed vegetables and Potato

French Chicken Breast on Sautéed Spinach with Market Mushrooms and Pancetta

Glazed French Chicken Breast, Balsamic Honey Beurre Blanc

Oven Roasted French Chicken Breast, Marsala Wine Jus

Mahi Mahi, Hoisin Barbeque Sauce and Crushed Macadamia Nuts

Miso Marinated Striped Bass, Citrus Beurre Blanc

Broiled Red Snapper, Lemon Garlic Butter Sauce

Grilled Salmon with Tuscan Beans and Roasted Garlic, Red Pepper Coulis

Chateaubriand ~ Sliced Beef Tenderloin, Burgundy Reduction

Prime Ribs of Beef, au jus

8 oz. Filet Mignon, Béarnaise Sauce @\$5 p.p. additional

Dessert

(Choice of One)

Cheesecake Topped with Fresh Fruit

Black Forest Cake

Our Pastry Chef's Sampling Plate

Tiramisu

Individual Baked Alaska

Freshly Brewed Coffee or Tea

Soft Drinks Included

\$49 per person

Open Bar, Beer & Wine or Consumption Bar Available

\$125 Room Rental \$125 Bartender Fee

New Jersey State Sales Tax and 20% Service Charge Not Included