

Dinner Menu

Available for Three and One 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

Asian Beef Carpaccio, Soy Bean Salad and Ginger Sesame Sauce

Veal Ravioli with Mushroom Sauce and Shaved Parmesan Cheese

Cavatelle with Roasted Garlic, Broccoli and Olive Oil

Penne with Fresh Tomato, Spinach and Pecorino Romano Cheese

Salad

(Choice of One)

Mesclun

(A Delicate Variety of Freshly Picked Field Greens,
Tossed in a 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, Balsamic Reduction
(Field Greens and Raspberry Vinaigrette)

Entrees

(Choice of Three)

Guest Selection at the Table

Glazed French Chicken Breast with Balsamic Honey Beurre Blanc

Oven Roasted French Chicken Breast with Marsala Wine Jus

Chef's Seasonal Seafood Selection

Poached Salmon with Leek Sauce

Chateaubriand with a Burgundy Reduction

All Entrées are Served with the Chef's Vegetables and Potato
Please note: Additional service time is needed for choice menus

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

Beer and Wine \$5 per person additional

Full Open Bar or Consumption Bar Available

\$125 Room Rental \$125 Bartender Fee

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