

ITALIAN FAMILY STYLE DINNER

Assortment of Artisan Breads, Olive Oil

Meat and Cheese Board

Assortment of Olives

SALAD COURSE

Caesar Salad, Garbanzo Beans, Roasted Peppers,
Caesar Dressing

ENTREE COURSE

Short Rib and Polenta, Wild Mushrooms

Antipasto Chicken Roulade, Tomato Broth

Shrimp Scampi over Escarole & Beans

Roasted Cauliflower, Broccoli, Broccoli Rabe, Garlic & Long Hots

DESSERT

Cannoli

Tiramisu

FRENCH FAMILY STYLE DINNER

Baguette, Herbed Butter

Country Pate w/Cornichons & Dijon Mustard

Frites & Aioli

SALAD COURSE

Nicoise Salad

ENTREE COURSE

Poulet Roti

Beef Bourginon

Ratatouille

Roasted Potato, Leeks & Herbs

Haricot Verts with Almonds

DESSERT

Mousse au Chocolate

Crème Brulée

STEAKHOUSE FAMILY STYLE DINNER

Bread with Roasted Garlic Butter

SALAD COURSE

Steakhouse Salad

Wedges of Iceberg Lettuce, Beefsteak Tomatoes, Crispy Onion Rings,
Crumbled Bleu Cheese, and White Wine Shallot Dressing

ENTREE COURSE

Beef Tenderloin, Red Wine Demi-Glace

Grilled Swordfish, Compound Butter & Roasted Peppers

Creamed Spinach

Loaded Baked Potato

Grilled Vegetables

Tomato & Onion "Peter Luger"

DESSERT

NY Style Cheesecake with Cherry & Almond

SEAFOOD FAMILY STYLE DINNER

Old Bay Potato Chips

Mussels with Garlic, Wine & Herbs

SALAD COURSE

Cobb Salad with Shrimp

ENTREE COURSE

Lobster, Clams, Chorizo, Lobster Sauce

Poached Salmon with Cucumber & Tomato Salad

Corn on Cob with Chili Butter

Grilled Asparagus, Fennel & Tomato

Baby Yukon Gold Potato with Scallions

DESSERT

Berry & Apple Crumble with Vanilla Ice Cream

SPRING / SUMMER FAMILY STYLE DINNER

Crudit  of Baby Vegetables
Hummus & Pita

SALAD COURSE

Frisse, Arugula, Red Endive, with Strawberries & Almonds

ENTREE COURSE

Pretzel Crusted Chicken Breast with Mushrooms, Peas & Asparagus

Shrimp with Blistered Tomato, Tarragon & Mint

Baby Carrot, Radish, Haricot Vert & Turnip

Mashed Yukon Gold Potato

Mushroom Ravioli with Leeks, Cremini Mushrooms & Truffle

DESSERT

Strawberry Shortcake Trifle

FALL / WINTER FAMILY STYLE DINNER

Assortment of Artisan Breads & Butter

SALAD COURSE

Harvest Salad, Wild Greens, Acorn Squash, Dried Cranberries, Tuscan Beans, Beets,
Sweet and Spicy Pumpkin Seeds, Apple, Goat Cheese, White Balsamic

ENTREE COURSE

Short Rib, Braised Carrots & Parsnips, Red Wine Demi Glace

Chicken Pot Pie

Butternut Squash Ravioli with Sage, Pecan & Feta

Butter Braised Potato with Crispy Leek

Roasted Brussels Sprouts Pearl Onions & Pomegranates

DESSERT

Apple Crisp with Cranberries & Vanilla Ice Cream
Cider Donuts