



973-835-8819

## Dinners

### Entrée Selections

- Chicken Marsala
- Chicken Piccata
- Chicken Francese
- Lemon Rosemary Chicken
- Stuffed-Spinach, goat cheese and pimentoes
  - Chicken Scampi
  - Chicken Cordon Bleu
  - Cider Braised Chicken
- Cornish Game Hen - wild rice stuffing
  - Brisket of Beef
  - Tenderloin of Beef
    - London Broil
    - Roasted Sirloin

- Beef Stroganoff
- Braised Beef Short Ribs
- Grilled Flank Steak - caramelize onions and mushrooms
- Beef Wellington - beef tenderloin topped with mushroom pate and wrapped in puff pastry
- Peppercorn Encrusted Tenderloin - applejack bourbon sauce
  - Grilled Leg of Lamb
    - Rack of Lamb
    - Irish Stew
  - Veal Normandy - apples and brandy
  - Pork Tenderloin -mustard dill sauce
- Roast Loin of Pork - applesauce and mustard
  - Shrimp Scampi
  - Flounder Florentine
- Seafood and Sausage Paella
  - Seafood Kebobs
  - Poached Atlantic Salmon
- Tilapia - piccata sauce with diced tomatoes
- Grilled Salmon - topped with tomato brushetta
  - Salmon en Croute
  - Seafood Newburg

*Fresh Baked Breads served with Dinner Buffets*

# Vegetable & Accompaniments

- Sesame Green Beans
- Green Beans Pancetta and Pinenuts
  - Mixed Medley
  - Carrots and Snow Peas
  - Zucchini Sauté
- Broccoli Nutmeg and Shallots
  - Asparagus
  - Roasted Fall Vegetables
  - Creamed Spinach
- Wild and White Rice Pilaf
- Rice Pilaf - Toasted Pecans
  - Mashed Potatoes
- Roasted Red Bliss and Sweet Potatoes
  - Couscous Primavera
  - Lemon Orzo
- Orzo - zucchini, caramelized onions, dill and feta
  - Curried Rice with Raisins
  - Eggplant Rollatini
- Roasted Vegetable Raviolis - herb wine sauce
  - Perogies
  - Cheese Manicotti

# Salads

- Great Garden
- Wild Field Green - Maple Balsamic Vinaigrette
  - Tri-Color - Fresh Mozzarella
    - Greek
  - Spinach - Grapes, Raisins, Nuts and Scallions
- Mesclun Crumble Blue, Dried Cranberries, Nuts

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