

## ***Banquet Entrée Selections***

### ***Chicken Champagne***

*8oz. boneless double breast of chicken lightly floured and sautéed with a delicate champagne cream sauce.*

*\$16.95*

### ***Garlic Herbed Chicken***

*8oz. boneless double breast of chicken served grilled then finished with a rosemary garlic cream sauce.*

*\$16.95*

### ***Chicken California***

*8oz. boneless double breast of chicken lightly floured and sautéed with mushrooms and basil and a sun dried tomato demi-glace sauce.*

*\$17.95*

### ***Chicken Kiev***

*Fresh homemade Kiev stuffed with parsley, shallots and butter then rolled in bread crumbs and baked to golden perfection.*

*\$18.95*

### ***Chicken Wellington***

*Double Breast of chicken stuffed with mushroom and shallots incased in puff pastry shell served baked to golden perfection serve with a madiera wine sauce.*

*\$19.95*

### ***Chicken Roulade***

*8oz. boneless chicken breast stuffed with asparagus, red peppers and provolone cheese, slowly baked to a golden brown perfection then finished with a parmesan pesto cream sauce.*

*\$19.95*

### ***Roasted Pork Loin***

*Sliced boneless pork loin marinated in fresh herbs and caraway seeds slow roasted to perfection then topped with natural gravy.*

*\$16.95*

### ***Baked Atlantic Salmon***

*Boneless salmon fillet served baked with a light dill sauce.*

*\$19.95*

### ***Chilean Sea Bass***

*Pecan crusted sea bass fillet served baked with a menu ire butter sauce.*

*\$23.95*

### ***Prime Rib of Beef***

*Slow roasted USDA choice boneless rib roast prepared with rosemary  
and our secret seasonings served with au jus.*

*12oz. Queens Cut      \$22.95*

*16oz. Kings Cut      \$26.95*

### ***Filet Mignon***

*Hand trimmed USDA choice beef tenderloin steak served broiled on the open flame.*

*7oz. Petite Cut      \$28.95*

*9oz. Regular Cut      \$31.95*

### ***Herb Crusted Beef Tenderloin***

*Whole tenderloin of beef seared then slow roasted with olive oil, garlic, fresh herbs,  
sliced into medallions, served medium rare, finished with a thyme demi-glace sauce.*

*\$29.95*

### ***Duet of Filet and Chicken Breast***

*Broiled 6oz. petite filet and 4oz. sautéed chicken breast, served with champagne sauce.*

*\$29.95*

### ***Grilled New York Strip Steak***

*13oz. New York Strip served boiled on the open flame.*

*\$26.95*

### ***Entrée Include***

*Mixed greens salad*

*For Caesar, or Field greens (add \$1.00)*

*(CHOICE OF STARCH)*

*Wild Rice Medley, Baked Potato, Garlic Roasted Potato, Mashed Potato or Twice Baked Potato*

*(CHOICE OF VEGETABLE)*

*Brandied Carrots, Green Bean Almondine, Corn O'brien or Zucchini and Bell Pepper Medley*

### ***ALSO AVAILABLE***

*Soup DeJour or Fresh Fruit Cocktail (\$2.00 per person)*

*Sweet Table (\$4.50 per person)*

*Champagne Fountain (\$25.00 plus cost of Champagne)*

*Ice Cream \$1.50, Chocolate Mousse \$2.00 and Cheese Cake \$2.75*

*18% service charge and 7.25% state sales tax will be applied to all food and beverage.*