

CATERING

Dinner

"Dining is and always was a great artistic opportunity."

- Frank Lloyd Wright



CATERING

Dinner

PLATED

Each entrée includes

- House salad
- Signature salads can be substituted for an additional charge of \$2.00
- Assorted rolls and sweet butter
- Paul deLima coffee, decaffeinated coffee & premium Tazo® Teas

HOUSE SALAD

House mixed greens salad with tomato wedges, sliced cucumbers, julienne carrots, sharp cheddar cheese; Italian vinaigrette

SIGNATURE SALADS

Romaine hearts, crisp capers, parmesan chips and freshly cracked peppercorn; horseradish Caesar dressing

Roasted fruit salad with crispy brie, arugula and ciabatta croutons; blueberry peppercorn vinaigrette

Traditional house caesar featuring romaine leaves, wood oven croutons, freshly grated parmesan; Caesar dressing

Wedge salad with iceberg lettuce, diced tomatoes, applewood smoked bacon; peppercorn ranch dressing

Antipasto salad with roasted bell peppers, prosciutto, olives and trio of tomatoes, mozzarella and basil

Endive salad with walnuts, strawberries, feta cheese; citrus vinaigrette

Sliced watermelon, New York State goat cheese, arugula, toasted almonds; balsamic vinaigrette

Prices are exclusive of a 22% service charge and 8% sales tax.

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**HERB-CRUSTED
PAN SEARED CHICKEN**

\$23.00 Per Person

Served on a bed butternut squash risotto with sautéed baby spinach

FRESH FILET OF HALIBUT

\$28.00 Per Person

Served on a bed of Israeli couscous with roasted asparagus finished with saffron cream and fried capers

PAN SEARED FILET OF SALMON

\$26.00 Per Person

With lemongrass and ginger-infused oil on a bed of basmati rice with sautéed spinach

**PORCINI DUSTED PORK
TENDERLOIN**

\$23.00 Per Person

With mango-apricot chutney, French green beans, roasted vegetable cous cous

FILET OF BEEF

\$35.00 Per Person

With a fig demi-glace, wild mushroom ravioli, sautéed petite carrots, gorgonzola mashed potatoes

HERB EN CRUSTED SALMON

\$27.00 Per Person

Filet of salmon over a three cheese risotto cake, roasted vegetables, mustard beurre blanc

WASABI DUSTED SHRIMP

\$26.00 Per Person

Four large Atlantic shrimp over spinach greens and jasmine rice; creamy tangerine vinaigrette

GRILLED PORK CHOP

\$25.00 Per Person

Center-cut pork chop with roasted vegetable & sweet potato, apple ginger chutney, mustard demi-glace

PAN SEARED CHICKEN

\$23.00 Per Person

Breast of chicken with bing cherry demi-glace, spinach and butternut squash risotto, roasted shiitake mushroom caps

GRILLED NEW YORK STRIP STEAK

\$35.00 Per Person

NY Strip loin with Au poivre sauce, horseradish potatoes, French green beans

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DESSERTS

PRICED PER PERSON
\$4.50 Per Person

Mocha Chocolate Cheesecake

New York Style Cheesecake with Fresh Berries

Pumpkin Cheesecake

New York State Apple Tart with Cinnamon Bourbon Sauce

Homemade Carrot Cake with Cream Cheese Frosting

Oreo Cookie Cheesecake

White Chocolate Crème Brulée

Strawberry Shortcake

Tiramisu

Red Velvet Cake



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