



Afternoon Menu

**Assorted Appetizer Platters

Choose 3 \$5.00 per guest

Crudités– Fresh seasonal vegetables served with creamy herb dipping sauce

Fruit and Cheese– Fresh seasonal fruit and an assortment of cheeses **Fresh Mozzarella and**

Tomato– Garden tomatoes and fresh mozzarella served over baby field greens, with roasted

red and yellow peppers and balsamic reduction **Grilled Vegetable Platter**– Eggplant, zucchini, portabella mushrooms, asparagus, red and yellow peppers served on a bed of

arugula

****Shrimp Cocktail**– By the Dozen **Fruit Platter**– This season's selections

Tuna Nachos– Fresh avocado and spicy seared tuna tossed with a chipotle ginger aioli served with crispy rice paper "nachos"

Pita Triangles– With choice of marinated eggplant relish, artichoke hummus dip or tomato basil relish **Warm Baked Brie in Phyllo**– With your of choice basil pesto, sun dried cranberry

and almond or sun dried tomato toppings with assorted crackers

Gourmet Salads

Choose 3

Rachel's Salad– Mixed greens, dried cherries, almonds, gorgonzola cheese with raspberry vinaigrette

Spinach– Chopped egg, mushrooms, tomato and red onion with bacon

vinaigrette **Mediterranean**– Crisp Romaine, Feta, olives, tomato, red onion, cucumber, artichoke hearts, roasted red peppers with red wine vinaigrette

Apple and Brie– Granny smith apples, brie, mixed field greens, toasted almonds with honey

Dijonaise **Autumn Hudson Valley** – Frizzled sweet potatoes, New York State cheddar, pecans, grilled Granny Smith apples, with honey maple mustard vinaigrette **Gorgonzola**–

Gorgonzola cheese, toasted pecans, Bosc pears, mixed greens with balsamic vinaigrette

Southwestern– Baby greens, tomato corn salsa, avocado, crispy tortillas with tomato

chipotle vinaigrette **Strawberry and Goat Cheese**– Baby Spinach, fresh strawberries, asparagus, goat cheese with balsamic vinaigrette **Pasta Salad**– Bowtie pasta, toasted pine

nuts, asparagus, plum tomato, sweet basil and shaved parmesan **Tomato, Olive and Feta**–

Plum tomatoes, olives, red onion, feta cheese with basil vinaigrette **Orecchiette Pasta**

Salad– Broccoli, sun dried tomato, ricotta salata, sweet roasted garlic, basil and extra virgin

olive oil **Yukon Gold Potato Salad/Macaroni Salad/ Cole Slaw**

**All Salads can be topped with Chicken, Shrimp or Steak additional \$2.00 per guest

Choose 4 of the following entrees

Chicken

Chicken Francaise or Marsala Chicken Parmesan or Piccata Sautéed Chicken– Topped with prosciutto, grilled portabella and Fontina with chardonnay demi glace over sautéed baby spinach

Sesame Crusted Chicken– Served over stir fried vegetables in a honey teriyaki sauce
Grilled Chicken Marco Polo– Topped with roasted eggplant, spinach, prosciutto and mozzarella in a Cognac demi glace

Pan Seared Chicken– Topped with mushrooms and asparagus, sauced with a lemon roasted garlic olive oil
Chicken Rollatini– Stuffed with spinach and ricotta, served with basil Pomodoro sauce

Seafood

Sautéed Shrimp– Penne with sweet roasted garlic, chardonnay, fresh tomato, white beans and arugula

North Atlantic Salmon– Pan seared with a sea vegetable crust, served over Bok Choy with a ginger sake glaze and Wasabi crème fraiche
Stuffed Flounder– Baked with Maryland crabmeat topped with lobster peppercorn cream
Baked New England Tilapia– Topped with fresh herbs, lemon garlic and breadcrumbs

Feta Oreganata Roasted Fish– Your choice of local Fluke, Red Snapper or Tilapia, topped with feta and seasoned bread crumbs, lemon basil olive oil drizzle over sautéed spinach

Pasta

House Made Lasagna

Baked Ziti Penne Ala Vodka With Grilled Chicken or Shrimp
Stuffed Shells or Baked Manicotti

Cajun Seafood Pasta– With shrimp, scallops and clams in a spicy vegetable tomato sauce

Grilled Chicken and Pasta– Grilled chicken sautéed with garlic, fresh herbs, tomatoes, pine nuts, artichoke hearts and arugula
Grilled Vegetable Lasagna– White or Red

Sautéed Chicken and Broccoli– In lemon white wine sauce over bow tie pasta
Linguine and Clam Sauce– Choice of red or white sauce

Chicken and Asparagus– Sautéed chicken with asparagus, mushrooms and prosciutto in a roasted garlic thyme sauce over bowtie pasta
Additional Entrees

Sausage and Peppers Grandmas Homemade Meatballs Paella– Traditional Spanish dish with Clams, Mussels, Shrimp, Chicken and Chorizo stewed in saffron rice with plum tomatoes and peas

Eggplant Rollatini– Stuffed with shrimp, spinach and ricotta, served with a pink Pomodoro sauce
Skirt Steak– With choice of Romanian or Southwestern style marinades served with roasted potatoes

Loin of Pork– Oven roasted with a brown sugar peppercorn glaze
Pork Tenderloin– Black pepper sweet bourbon glazed, with Honey Jack roasted pecan apple relish, sweet potatoes and herb roasted baby vegetables

Side Dishes

Choose 2

Rice Pilaf Spanish Style Rice Roasted Red Potatoes Stir–Fried Vegetables Sautéed Vegetables Potato Gratin Lyonnaise Potatoes

Dessert Price includes 1 of the following desserts

Occasion Cake

Mini Pastries and Gourmet Cookies Fresh Fruit Coffee, Tea, Soda Also Included

Additional Dessert OptionsChocolate Fountain** Bananas, Strawberries, Pineapples, Marshmallows, Pound Cake, Rice Crispy Treats, Pretzels****Ice Cream Sundae Bar** Vanilla and Chocolate Ice Cream, Chocolate Syrup, Caramel, M&M's, Crushed Oreos, Gummy Bears, Sprinkles, Whipped Cream, Cherries****Milkshake Bar** Vanilla and Chocolate Ice Cream, Crushed Oreos, Crushed Chocolate Chip Cookies, Sprinkles, Snickers, M&M's, Reese Pieces****Smoothie Bar**Cotton Candy Machine**Make Your Own S'mores**Make Your Own Cupcakes**

Chocolate and Vanilla Cupcakes with icing, and various toppings including sprinkles, crushed Oreos, M&Ms, crushed pretzels, Reese's Pieces, etc.****Candy Table**Italian Ices Bar** Demi Tasse Bar** With espresso, cappuccino, herbal teas and cordial cart with brandies, Cognacs and after dinner liqueurs. Chocolate cordial cups, Strawberries and fresh whipped cream.

Our Professional Services Also Include Coat Check House Linens Directions and Place Cards**Valet Parking

** Additional Charge