

PLATED DINNERS

All Plated Dinners include Mista or Caesar Salad

All prices per person

SOUPS

\$5.00

Classic Italian Wedding Soup

French Onion Gratinee

Vegetarian Lentil "field to fork"

New England Clam Chowder

Lobster Bisque - \$6.00

APPETIZERS

Crab Stuffed Tortellini - \$5.00

Oysters Rockefeller - \$10.00

Peekytoe Crab Louie - \$10.00

Maine Lobster Cocktail - \$10.00

Jumbo Shrimp Cocktail - \$8.00

SALAD

Mista Salad

Garden greens (Chef's blend) accompanied with cucumbers,

red onion, tomato & red peppers

Pre-dressed w/Balsamic vinaigrette

Traditional Caesar Salad

w/focaccia crisp

Beefsteak tomato & red onion w/blue cheese - \$10.00

Iceberg wedge w/bbq bacon & cayuga blue cheese - \$10.00

Caprese arugula w/balsamic glaze - \$12.00

DUET ENTRÉE OPTIONS

\$39.00

Final numbers due 10 days prior to event

All Selections are served with Rolls & butter, In-Season Vegetables

Choice of Mashed Potatoes or
Roasted Red Potatoes

Select one

Filet Mignon topped w/Lobster Tail - MV

Filet Mignon & Salmon

Filet Mignon & Chicken Breast

ENTRÉE OPTIONS

Final numbers due 10 days prior to event for each entrée

Will need formal seating chart with place cards & entrees listed on back

Choose 3 entrées & vegetarian/vegan upon request

All Selections are served with Rolls & butter, In-Season Vegetables

Choice of Mashed Potatoes or
Roasted Red Potatoes

RED MEAT

Choice 1 sauce: Horseradish Sauce, Béarnaise, Cabernet sauce, Blue cheese

Ribeye (12oz) - \$35.00

New York Strip Steak (8oz) - \$32.00

Center Cut Filet (8oz) - \$38.00

Porterhouse (12oz) - \$40.00

WHITE MEAT

\$22.00

Chicken roulade with asparagus, prosciutto & homestead cheddar

Chicken breast stuffed with Artichokes, Sun-Dried Tomatoes &
Basil Cream Sauce

Roasted organic turkey breast w/seasonal stuffing

Texas Pork Rib Chop w/Apple Chutney

SEAFOOD

\$30.00

Atlantic Salmon with herbed crumb crust & port wine sauce

Sea Bass with tomato, Olive & roasted peppers

Grouper

Chilean Sea bass - MV

King Crab - MV

Cold Water lobster tail - MV

U-10 Scallops - MV

PASTA

\$25.00

Orecchiette Limon

Lemon-sherry sauce, artichokes, sundried tomatoes, pine nuts & feta

Penne Vodka

Tomato cream, sherry, fresh herbs & grated cheese

Tortelloni

Five Cheese stuffed, sautéed spinach, roasted tomato marinara & asiago

Rigatoni Bolognese

House specialty with ricotta, ragu meat & parmesan

Vegan - Chef's seasonal bouquet of 7 vegetables, beans & lentils

Vegetarian, Gluten Free and all Dietary restrictions offered upon request

KIDS MEALS

\$10.00

(Offered to kids under 12 years of age)
served with fruit cup during adult salad

Chicken Fingers & French Fries

PLATED DESSERTS

Choice one

Chocolate Torte - \$5.00

New York style cheesecake w/fresh berries - \$5.00

Plate of Italian cookies for each table - \$6.00

Carrot cake - \$8.00

Chocolate mousse - \$8.00

The New York State sales tax, 10% Admin Fee & 10% Gratuity
will be added to all final invoices.

A guaranteed number of guests are required 10 days prior to event.