



Seated and Served Dinners

All Seated Dinner include Mista or Caesar salad

All prices per person

Soups

Classic Italian wedding soup

French onion gratinee

Vegetarian lentil "field to fork"

New England clam chowder

Lobster bisque

\$5.00

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

Iceberg Wedge w/titanic peppercorn ranch - \$10.00

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

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

Cabernet franc macerated NYS apples, greens & local goat cheese - \$12.00

Caprese Arugula w/balsamic glaze - \$12.00

Duet Entree Options

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/Garlic Shrimp

Filet Mignon & Salmon

Filet Mignon & Chicken Breast

Filet Mignon & Penne Vodka

\$39.00

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

Sauce choice of: Horseradish Sauce, Béarnaise, Cabernet sauce, Blue cheese

Ribeye (12oz) - \$28.00

New York Strip Steak (8oz) - \$24.00

Center Cut Filet (8oz) - \$34.00

Porterhouse (12oz) - \$32.00

White Meat

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

\$22.00

Seafood

Salmon
Big Eye Tuna
Grouper
Chilean Sea bass - MV
King Crab – MV
Cold Water lobster tail - MV
U-10 Scallops - MV
Atlantic Salmon with herbed crumb crust & port wine sauce
Sea Bass with tomato, Olive & roasted peppers

\$24.00

Vegetarian

(Vegetarian offered upon request)

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

\$18.00

Kids Meals

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

Chicken Fingers & French Fries

\$10.00

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.