



## Sit Down Menu

**Appetizers**(Choice of 1)  
**Mozzarella Salad**Fresh Mozzarella, oven roasted red and yellow tomatoes and prosciutto di parma  
**Rigatoni Carbonara**With Pancetta, peas and Parmesan cream  
**Filletto d'pomodoro** Penne with chunky tomato sauce with sweet basil and extra virgin olive oil  
**Tuscan Pasta**Penne with white beans, tomato, and fresh arugula  
**\*Seafood Martini**Fresh shrimp, calamari, mussels and scallops tossed with oven roasted red and yellow heirloom tomatoes in a honey, lemon, and fresh herb vinaigrette over arugula  
**\*Crab Cake** Jumbo Lump Crab coated in oyster cracker crumbs. Pan fried in drawn butter, served with chive aioli and grilled pineapple and apple salsa.  
**\*Coquilles St Jacques** Scallops served in natural shell in a white wine cream with mushrooms and Gruyere

**Salads**(Choice of 1)  
**Classic Caesar Salad**Crisp Romaine lettuce and house made Caesar dressing  
**Tossed Salad**Mixed greens, cucumber, tomato, red onions  
**Mediterranean Salad**Crisp Romaine with Feta, olives, tomato, red onion, cucumber, artichoke hearts and roasted red peppers with red wine vinaigrette  
**Pear and Fig Salad**Dried figs, bartlett pears, NY state goat cheese, and baby field greens with a maple balsamic vinaigrette  
**Gorgonzola Salad**Dried cherries, toasted almonds, Italian Gorgonzola, baby field green and raspberry vinaigrette  
**Strawberry and Goat Cheese** Baby Spinach, fresh strawberries, asparagus, goat cheese with balsamic vinaigrette

**Entrees**(Choice of 3)  
**Roasted NY Shell Steak**With portabella Gorgonzola relish, cabernet sauvignon reduction, roasted red potatoes and fresh herb roasted baby vegetables  
**Sautéed Shrimp**Penne with sweet roasted garlic, chardonnay, fresh tomato, white beans and arugula  
**Sautéed Chicken**With prosciutto, plum tomato, Fontina, and portabella mushroom with chardonnay demi-glace over sautéed baby spinach  
**Stuffed Long Island Flounder**Blue crab dressing with lobster peppercorn cream, a saffron risotto cake and fresh herb roasted baby vegetables  
**Seafood Paella**Clams, mussels, shrimp, chicken and chorizo cooked in saffron rice with tomatoes, scallions and peas  
**North Atlantic Salmon**Pan-seared and topped with a sea vegetable crust, drizzled with a ginger sake glaze and wasabi crème fraiche with baby Bok Choy and a potato spring roll  
**Ahi Tuna**Chili rubbed and seared, tangerine ginger glaze, wasabi lime and soy balsamic drizzle, served with a marinated seaweed salad and wasabi with sesame orange noodle salad

**Chicken Wellington**Wrapped in French pastry with mushroom duxelle, herb roasted chicken demi-glace and fresh herb roasted baby vegetables  
**Feta Orogenata** **Roasted Fish**Your choice of

local Fluke, Codfish, Red Snapper or Tilapia, topped with feta and seasoned bread crumbs, lemon basil olive oil drizzle over sautéed spinach  
**Vegetable Lasagna** Fresh roasted vegetables and creamy goat cheese layered between Portabella lasagna sheets with a balsamic pomodoro sauce  
**Pork Tenderloin** Black pepper sweet bourbon glazed, with Honey Jack roasted pecan apple relish, sweet potatoes and herb roasted baby vegetables

**Dessert** Price includes 1 of the following desserts

**Occasion Cake**

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

**Additional Dessert Options\*\*Chocolate 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, Reeses 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 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