



Plated Dinner

Plated Dinners are served with Salad or Appetizer,
Entrée Selection, Freshly Baked Rolls and Creamy Butter
Dessert

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

*Choice of Appetizer or Salad
Both can be done for an Additional Charge*

Appetizer

Penne Pasta ala Vodka with Roasted Vegetables

Chilled Smoked Pacific Salmon, Crème Fraiche, Fresh Dill, Capers & Pumpernickel Points

Sliced Fresh Mozzarella with Ripe Tomatoes, Fresh Basil, Balsamic Reduction

Roasted Vegetables on a Parmesan Polenta Cake

Salad

Seasonal Field Greens with Grape Tomatoes, Cucumbers,
Sweet Onions and Shredded Carrots; Balsamic Vinaigrette

Romaine and Endive Salad with Crumbled Bleu Cheese,
Caramelized Pecans; Citrus Vinaigrette

Traditional Caesar Salad – Shaved Parmesan, Garlic Croutons; Classic Caesar Dressing

Insalata Mista – Arugula and Radicchio, Kalamata Olives, Roasted Tomato, Shaved Ricotta
Salata; White Balsamic Vinaigrette

Choice of Entree

Dinner Entrée

Porcini Laced Chicken – French Cut Chicken Breast with Wild Mushroom Ragu	\$48
Chicken Asiago – French Cut Chicken Breast Asiago Cheese Crust & Pomodoro Sauce	\$48
Citrus Grilled Salmon – Cilantro & Lime Marinated Salmon served with Mango Salsa	\$52
Miso Glazed Cod – Oven Roasted Cod with Miso Glaze & a Ginger Lemongrass Sauce	\$52
Filet Mignon - Grilled Filet with Brandy and Green Peppercorn Sauce	\$54

Duet Entrée (*a combination of any above items can be made into a Duet Entrée*)

Porcini Chicken with Petit Filet Mignon served with a Wild Mushroom Ragu	\$62
Citrus Grilled Salmon with Chicken Breast & Mango Salsa	\$60
Grilled Filet Mignon with Herb Crusted Salmon in a Brandy Cream Reduction	\$64
Grilled Filet Mignon with 2 Jumbo Shrimp with a Port Demi Sauce	\$66
Grilled Hanger Steak with Macadamia Crusted Sea Bass and a Fresh Papaya Relish	\$68

Sides

All Entrees come with Chefs Selection of Seasonal Vegetables and Choice of one Starch

Garlic Mashed Potato
Roasted Fingerling Potato
Rice Pilaf
Jasmine Rice
Saffron Rice
Potato Gratin
Twice Baked Potato
Cous Cous & Quinoa Medley

Dessert

Fresh Berries Sabayon & Whipped Cream
NY Cheesecake with Fresh Strawberries
Chocolate Bombe with Salted Caramel Sauce
Tiramisu with Kahlua Sauce
Assorted Italian Pastries Served Family Style

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% NJ State sales tax