



Hors d'oeuvres Menu

Hot Hors d'oeuvres (priced per tray of 100)

- *Chicken Tenders.....\$85.00
- Clams Casino.....\$95.00
- Shrimp Wrapped in Bacon.....\$130.00
- *Fried Butterfly Shrimp.....\$115.00
- *Meatballs.....\$65.00
(Swedish, Italian or Bordelaise)

- *Baked Ziti.....\$45.00
(Ziti w/sauce, ricotta & mozzarella cheeses)
- *Deep Fried
Scallops.....\$130.00
- *Buffalo Style Chicken Wings.....\$95.00
(Hot, Med, Mild or Barbeque)
- *Mozzarella Cheese Sticks.....\$110.00
(with Raspberry or Marinara Sauce)
- Scallops Wrapped in Bacon.....\$135.00
- Steamed Clams in Wine and Butter...\$95.00

- *Crabmeat Stuffed Mushroom Caps..\$95.00

Cold Hors d'oeuvres (Priced per person)

- *Fresh Vegetable Display
with Dip.....\$2.25
- *Assorted Cheese Display
with Crackers.....\$2.25
- *Fresh Cut Fruit Display
with Dips (seasonal).....\$3.25

- Rye Bread Boule & Dip.....\$ 1.50

The following are priced per tray of 100:

- Shrimp On Ice.....\$130.00
- Salami and Cream Cheese Comets..\$75.00
- *Deviled Eggs.....\$65.00
- *Liver Pate.....\$65.00
- *Stuffed Celery.....\$65.00

If you prefer, you may make your Hors d'oeuvres selection at a per person price. Simply choose from the starred(*) items according to the options available. (Prices based on a one-hour time period).

Select 2 starred(*) items from the Hot Hors d'Oeuvres list and 2 starred items from the Cold Hors d'Oeuvres list for \$8.95 per person.

Select 3 starred(*) items from the Hot Hors d'Oeuvres list and 3 starred items from the Cold Hors d'Oeuvres list for \$10.95 per person.

DINNER ENTREE

Appetizers

(c £ ! e)

- Soup de Jour
- Homemade french onion Soup
- Garden Salad

Vegetables

(cb2l 2L<?.!e)

- Green Beans
- Glazed Carrots Fresh
- Broccoli Spears
- Buttered Com

Potatoes

(choice of one)

- Oven roasted Potatoes
- Bat:ed Potato Mashed Potato
- Bat:ed Stuffed Potato
- Rice Pilaf
- Wild Rice

Beef

- Roast Prime Rib of Beef, Slowly Roasted with fine herbs & served with Au Jus. \$18.95
- Roast Top Round of Beef, topped with Bordelaise sauce .. \$17.95
- Charbroiled New Vorl: Stri .. \$19.95

- Veal Cutlet Parmigiana served with Pasta .. \$18.95

Pork

- Port: Osso Bucca .. \$17.95
- Roast Loin of Port: with Dressing .. \$16.95
- Bat:ed Ham with Fruit Glaze .. \$16.95

Poultry

- Chict:en Cordon Bleu, topped with a mushroom sauce .. \$17.95
- Roast Young Turt:ey Breast with Chefs Dressing .. \$16.95
- Chict:en Parmigiana served with Pasta .. \$17.95
- Chict:en Marsala. Boneless Breast of Chicl?en Sauteed in a Mushroom Marsala Wine Sauce .. \$17.95

From the Sea

- Bat:ed Filet of Sole with Seafood Stuffing and a Momey Sauce .. \$18.95
- Broiled Filet of Salmon topped with a Dill & White Cream Sauce .. \$18.95
- Broiled Scrod with a Lemon Butter Sauce .. \$16.95
- Stuffed Jumbo Shrim bal?ed with a Seafood Stuffin on a bed of Rice Pilaf .. \$20.95
- Surf & Turf. Slow Roasted Prime Rib and Stuffed Jumbo Shrimp .. \$25.95

Vegetarian

- Pasta Primavera Tossed with Fresh Vegetables & your choice of Alfredo Sauce, Marinara Sauce or Olive Oil & Garlic. \$15.95

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Strawberry Shortcake

Chocolate Cake

Peanut Butter Pie

Cheesecake plain or with Strawberries

