



## The Great Hall – 2011 Pricing

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### ***The Social Buffet***

*\$38.95 (2 entrees)*

*\$40.95 (3 entrees)*

Pasta Primavera or Penne Pasta with Meat Sauce

Baked Stuffed Shells

Vegetarian or Meat Lasagna

Stuffed Cabbage with Espagnole Sauce

*\*Award Winning Meatloaf with Roasted Vegetables & Balsamic Glaze\**

Beef Sirloin with Bourbon Glaze & French Fried Onion Strips

Hungarian Beef Tips

Rosemary Pork Loin

Sweet or Hot Italian Sausage with Sautéed Peppers & Onions

Chipotle Cashew Chicken

*\*Chicken Available As: Marsala, Picatta, Parmesan*

### ***Choice of (2) Sides***

Seasonal Medley, Buttered Corn, Glazed Carrots,

Green Beans, Au Gratin Potatoes, Rice Pilaf,

Herb Roasted Potatoes

### ***Choice of (2) Salads***

Caesar, Tossed Garden, Bowtie Pasta, Black Bean & Corn, Cherry Coleslaw, Broccoli and

Cheddar, Asian Noodle Salad, Seasonal Fruit Salad, Cucumber Salad

### ***Buffet Includes:***

*Vegetable Crudités Platter & Spinach Artichoke Dip*



# ***The Grand Buffet***

\$43.95

## ***Includes***

Vegetable Crudités Platter  
House Salad with Choice of Two Dressings  
Balsamic Pasta Salad

## ***Choice of Two***

Bruschetta Chicken  
Char Grilled Chicken & Apples with Blue Cheese Alfredo Sauce  
Honey Walnut Chicken  
Chicken Romano with Lemon Butter  
Sole Romano with Lemon Butter or Served English Style  
Seafood Newburgh over Wild Rice  
Maple Cured Pork Loin  
Ancho Chili Glazed Rib with Southwest Salsa  
Beef Merlot with a Burgundy Mushroom Sauce & French Fried Onion Strips  
Braised Beef Short Ribs

## ***Choice of One***

Medley of Broccoli, Cauliflower & Carrots  
Green Beans Almandine  
Julienne of Squash, Zucchini, Onion, & Carrots  
Sweet Ginger Glazed Carrots  
Asparagus with Lemon Butter *\*Seasonal Item\**

## ***Choice of One***

Stuffed Baked Potatoes  
Rosemary Redskin Potato  
Garlic & Cheddar Chive Whipped Potatoes  
Wild Rice Pilaf  
Mediterranean Orzo

## ***Add a Carved Entrée***

***\$2.50 Extra Per Person***

Carved Turkey  
Carved Ham  
Roast Beef with Au Jus & Horse Radish Sauce

# ***The Classic Buffet***

\$48.95

*Includes 2 Hot Appetizers from Chef's Choice Selections*

*Choice of 1 Cold Appetizer from Chef's Choice Selections*

Vegetable Crudités Platter

Mixed Garden Salad

Balsamic Pasta Salad

## ***Included***

Penne Tossed in Vodka Crème Sauce or Fresh Tomato Basil Marinara

## ***Choice of Two***

Bruschetta Chicken

Char Grilled Chicken & Apples with Blue Cheese Alfredo Sauce

Honey Walnut Chicken

Chicken Romano with Lemon Butter

Sole Romano with Lemon Butter or Served English Style

Seafood Newburgh over Wild Rice

Maple Cured Pork Loin

Ancho Chili Glazed Rib with Southwest Salsa

Beef Merlot with a Burgundy Mushroom Sauce & French Fried Onion Strips

Braised Beef Short Ribs

## ***Choice of One***

Medley of Broccoli, Cauliflower & Carrots

Green Beans Almandine

Julienne of Squash, Zucchini, Onion, & Carrots

Sweet Ginger Glazed Carrots

Asparagus with Lemon Butter *\*Seasonal Item*

## ***Choice of One***

Stuffed Baked Potatoes

Rosemary Redskin Potato

Garlic & Cheddar Chive Whipped Potatoes

Wild Rice Pilaf

Mediterranean Orzo

# ***Elegantly Served Dinners***

\$49.95

## ***Poultry***

Baked Stuffed Mediterranean Chicken Breast – Filled with a Mixture of Spinach, Olives, Artichokes, Sundried Tomatoes, Mushrooms, Feta & Fresh Basil. Served with a Lemon-Thyme Sauce.

Sautéed Airline Chicken Breast, with Spinach, Portobello mushrooms, Feta Cheese and Sweet Sherry Cream Sauce.

Chicken Zinfandel – Sautéed Chicken Breast with Artichokes, Roma Tomatoes, & Garlic. Finished with a Zinfandel Wine Glaze.

Turkey Filet Mignon Wrapped in a Smoked Pork Bacon, Marinated in Olive Oil & Garlic & Topped with Bruschetta Mixture and Balsamic Reduction

## ***Fish***

Baked Crab Stuffed Sole, Finished with a Spicy Cajun Cream Sauce

Herb Crusted Baked Salmon Topped with Mango Salsa

Signature Jumbo Lump Crab Cakes *\*Increase in Price\**

Ancho Chili Shrimp on Smoked Gouda Corn Cakes

## ***Beef & Pork***

Pork Tenderloin Medallions with Guava Barbeque Sauce

Beer Basted Prime Rib

Petite Filet with Mushroom Duxelle and Beef Demi Glaze *\*Increase in Price\* Consider adding a crabcake!*

Grilled New York Strip Steak Drizzled with Compound Mushroom & Garlic Butter *\*Increase in Price\**

### ***Vegetarian***

Four Cheese Vegetable Lasagna with Spinach and Wild Mushrooms in Rich Marinara Sauce and a Touch of Cream

Portabello Mushroom Stuffed with a Sundried Tomato Risotto and a Blend of Basil and Lemon Thyme

Stuffed Squash Boats Baked and Drizzled with a Roasted Red Pepper Puree

### ***Choice of 1 Starch***

Buttermilk and Garlic Mashed Potatoes Topped with Fresh Chives

Gratin Potatoes ~ Baked Yukon Gold Potatoes in a Savory Blend of Herbs, Light Cream and Imported Swiss & Gruyere Cheeses

Twice Baked Potatoes

Cheese filled Ravioli tossed in herb butter glaze

Our signature horseradish and cheddar chive whipped potatoes

White and Wild Rice Pilaf

Roasted Red Skin Potatoes with Fresh Savory Herbs and Garlic Butter

Assorted Pasta with Choice of Sundried Tomato-Pesto, Creamy Alfredo or Hearty Marinara Sauce

### ***Choice of 1 Vegetable***

Caramelized carrots with Orange and Ginger Glaze

Seasonal Vegetable Medley

Asparagus with Dill Hollandaise sauce *\*Seasonal Price\**

Steamed Cauliflower florets with a delicious butter crumb crust

Sautéed Green Bean & Garlic Almandine

***Choice of 1 Salad Selection***

Blended Garden Greens Tossed with Fresh Tomatoes, English Cucumber, Spring Onions and  
Honey Balsamic Vinaigrette Dressing

\*Baby greens with Gorgonzola cheese, Candied Pecan Nuts and Red Onions Tossed in Our  
Signature Raspberry Vinaigrette *\*Increase in Price\**

\*Fresh Field Greens Tossed with Feta Cheese, Colorful Bell Peppers, Spring Onion and  
Toasted Sesame Seeds Blended with Miso-Lime & Honey Vinaigrette Dressing *\*Increase in  
Price\**

Classic Caesar Salad with Freshly Grated Parmesan and Homemade Dressing

Tri Color Pasta Salad with Grated Parmesan, Artichokes, Olives, Salami and Fresh Cherry  
Tomatoes Tossed in a Sweet Italian dressing

Chilled Cucumber Salad with a Dill & Yogurt Dressing

*(Some selections may increase the base price, please call for details)*

*\*Denotes Increase in Price\**

***Choice of 3 Appetizers from Chef's Choice Selection***

# ***A Mediterranean Romance***

\$48.95

## ***Buffet Banquet Menu***

*Let our chefs take you to the Riviera...where the fresh seafood, meats and vegetables are simply prepared with Italian herbs and French flair*

Daube de Boeuf –Braised Beef in a Burgundy Wine Sauce

Sole alla Salmoriglio with Fresh Lemon, Oregano and Olive Oil

Chicken Breast Dijonnaise rubbed with Dijon Mustard, Fresh Tarragon and Cracked Pepper

Epicurean Lemon Pasta Salad with Sun-Dried Tomatoes, Cured Olives, Feta Cheese and Fresh Torn Basil Leaves

Assorted Bistro-style Herb Grilled Vegetables

Italian Antipasto Salad with Imported Meats and Cheeses

Vine Ripe Tomato and Onion Salad in Balsamic Vinaigrette

Freshly Baked Herb Focaccia and French Baguettes with Olive Oil for Dipping

## ***Chef's Choice Appetizers***

### **Cold**

Cascading Fruit & Berry Display \*

Assorted Fresh Cut Vegetable Platter with Blue Cheese Dip

Domestic Cheese Tray with Dijon Mustard and Buttermilk Ranch

Sliced Buffalo Mozzarella with Basil & Balsamic Glaze \*

### **Hot**

Stuffed Sausage Mushrooms

Coconut Chicken

Chicken Egg Rolls

Cheddar Puffs – Caramelized Onions and Cheddar Cheese Wrapped and Baked into Puff  
Pastry

Chicken Sate – Skewered Chicken with a Tangy Peanut Sauce

Assorted Mini Quiche

Swedish Meatballs

Phyllo Spinach Puffs

*\*Denotes Increase in Price During Off Season\**

*Stations Menu Available Upon Request*