## Plated Dinners

## Dinner Includes the Foflowing:

Domestic \& Imported Cheese Tray with Grapes \& Crackers

Warm Rolls \& Butter<br>Mixed Garden Salad with Balsamic Vinaigrette

Choice of Starch*
Chef's Vegetable Medley*
Choice of Dessert
Coffee, Tea \& Soft Drinks

# Entrée Selections <br> Please Select Three Entrees 

## Chicken Francaise Chicken Marsala <br> Chicken Cacciatore

$120 z$ N.Y. Strip Steak served Medium Rare with Herb Butter 12 oz Prime Rib of Beef served Medium Rare

Pork Tenderloin with Port Wine Demi

Honey Mustard Salmon<br>Grilled Mahi Mahi with Citrus Beurre Blanc

Penne Primavera
Penne a la Vodka

## \$49.99 per person

*Pasta Entrees Excluded
Packages are subject to a $\$ 300.00$ Room Fee
Package available for Parties of 40 or more
All charges are subject to 21\% Gratuity \& 7\% Sales Tax
A Guaranteed Count for Each Entrée Selection MUST be provided to the Banquet Manager
Seven days in advance and there MUST be a way for staff to determine who has what Entrée.
Please ask the Banquet Manager for suggestions on how to do this efficiently.

