



## *The Perfect Setting for all Occasions Dinner Menu*

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### **We specialize in...**

- ~ holiday gatherings
- ~ corporate events
- ~ awards dinners
- ~ family reunions and celebrations
- ~ class reunions
- ~ weddings and rehearsal dinners
- ~ showers
- ~ proms

Our 600 acres of rolling hills and valleys make the perfect place to unwind. You may want your meal prepared in our fireplace where we roast prime rib. The possibilities are endless with us. We're steeped in history but not so stuffy that we don't know how to have a good time. We truly are the perfect setting for ALL occasions.



# Hors D'oeuvres



## Hors D'oeuvres

\$175.00 per 100 pieces

**Pesto Meatballs**

**Deviled Eggs**

**Pigs in a Blanket with Remillard Sauce**

**Assorted Mini Vegetable Quiche**

**Kielbasa**

Served with homemade horseradish, mustard sauce

**Crostini**

Served hot with artichoke pâté  
or cold with herb fruit or veggie salsa

**Fried Boneless Chicken Tenders**

Served with dipping sauce

**Sautéed Boneless Chicken Tenders**

Served with honey mustard sauce

**Stuffed Mushroom Caps**

Served with either seafood or sausage stuffing

**Fried Mozzarella Pieces**

Served with marinara sauce



## Hors D'oeuvres

\$195.00 per 100 pieces

**Coconut Fried Chicken**

Served with spiced pineapple purée

**Stuffed Artichokes -**

Served hot with Gorgonzola cheese or cold with  
veggies, crabmeat, tuna or chicken

**Stuffed Fila Pinwheels -**

Served with choice of chicken, sausage or  
spinach & feta

**Tiropets -**

Herbed chicken and or cheese



## Hors D'oeuvres – market price

**Chilled Oysters or Littlenecks on the Half Shell**

**Clams Casino**

**Lobster Pillows**

**Mini Crab Cakes** with homemade dill caper sauce

**Sautéed Warm Beef Tenderloin Bites** with hummus

**Sliced Tenderloin** with Bourdelaise or Bernaise sauce

**Seasonal Fruit** with herb yogurt dip

**Lollipop Lamb Chops**

**Scallops** wrapped in bacon, pan seared or sautéed in lemon dill sauce

**Chicken or Tenderloin Wellington**

**Tiropets -**

Shrimp and or scallop

**Shrimp Scampi** with garlic herb butter and lemon

**Chilled Shrimp Cocktail** with our tangy cocktail sauce

*\*Butlered hors d'oeuvres may be ordered in groups of 25 pieces for the above items.*



## Hors D'oeuvres – Platters

**A Variety of International and Domestic Cheeses**

Served with assorted crackers and fruit garnish *4.00 per person*

**Our Famous Cheese Spread** Served with assorted crackers and fruit garnish *3.00 per person*

**Crudité and Dip** *3.75 per person*

**Traditional Homemade Hummus bi Tahini**

Served with red onion and pita bread *25.00 per platter*

**Baked Brie Wheel** wrapped in filo with a raspberry sauce

*75.00*

*A 3% Taxable Administrative Fee and 7% State & Local Tax will be added to any food and beverage total. This fee does not represent a service fee for the waitstaff or bartenders. A non taxable 15% service fee will be added to the food and beverage total.*



# Dinner Menu Selection



## Choice of One Appetizer

Fresh Fruit Juice with Sherbet 1.50  
 Homemade Soup du Jour 4.00  
 Homemade Cream Soup 4.50

Fresh Fruit *Market price*  
 Fresh Shrimp Cocktail 7.00  
 Homemade New England  
 Chowder of the Sea 5.00



## Choice of One Entrée

*Two entrées ~ add 1.00 per person / Three entrées ~ add 2.00 per person*

### Fresh Roast Native Turkey

Served with Granny's homemade stuffing  
 and giblet gravy (*need to order at least 25*) 29.95  
 with seconds add 2.00

### Rustic Chicken

Boneless breast of chicken with homemade herbed bread  
 stuffing topped with supreme sauce 25.95

### Chicken Roulade

Boneless breast stuffed with spinach, mushrooms, feta  
 cheese and topped with Mornay sauce 26.95

### Chicken Ritchie

Boneless breast stuffed with ham, cheese, and broccoli  
 and topped with supreme sauce 27.95

### Maple Jack Chicken

Sautéed breast topped with Monterey jack cheese, chopped  
 bacon, with a maple scallion sundried tomato sauce 27.95

### Roast Prime Rib of Beef

Hand rubbed with our own secret recipe of herbs  
 and spices and roasted in the oven  
 (*need to order at least 25*) 30.95  
 Fireplace Roasted 36.95

### Classic Yankee Pot Roast with Pan Gravy

A New England favorite and so moist 25.95

### English Cut Sirloin

Oven roasted with our own secret rub, thinly sliced and  
 topped with au jus (*need to order at least 25*) 28.95

### Grilled New York Sirloin

13 oz. fire grilled sirloin served with an onion ring  
*Market Price*

### Fire Grilled Filet Mignon

9 oz. filet grilled and served with our own  
 mushroom Bourdelaise sauce and topped  
 with an onion ring *Market Price*

### Baked Honey Dijon Salmon

Filet of fish oven roasted with a honey Dijon glaze  
 and dill crumb crust 27.95

### Baked Seafood Stuffed Shrimp

Jumbo shrimp stuffed with crabmeat, shrimp, white fish  
 and bread crumbs, served with drawn butter 29.95

### Surf and Turf

Petite filet and lobster tail *market price*

*The above includes: tossed garden salad, fresh vegetable, potato, homemade pecan rolls, muffins, white dinner rolls, tea or coffee  
 ~ Vegetarian meals and dietary needs accommodated with advance notice ~*



## Choice of One Dessert per Event

Ice Cream Cake Balls ~ Old Fashioned Indian Pudding  
 Pecan Bread Pudding ~ Hot Fudge or Strawberry Sundaes

Deep Dish Apple Pie with Whipped Cream ~ 7.50 per person ~ *seasonal*

Mousse du Jour ~ 3.00 ~ Customized Cakes ~ *priced accordingly*  
*additional desserts available for an additional charge*

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### **Additional Costs**

- \* Prices do not include a 7% State & Local Tax, a 15% Service Charge and a 3% Taxable Administrative Fee
- \* Due to the uncertainty of food costs, prices are subject to change one month prior to event date
  - \* Guaranteed count due two weeks prior to date, final payment due one week prior to date
    - \* Dessert fee, if applicable
    - \* Room, bar and ceremony fees



### **Deposits, Confirmations and Final Payment**

A non-refundable deposit is required to confirm your date and room location and will be credited directly to your final bill. Personal check, cash, money order, company check or cashier's check are accepted for *initial deposit*. Guaranteed count is due two weeks prior to the event. Final payment may be made by cash, money order, company check or cashier's checks. All charges will be based on the final guarantee or the actual number served if greater than the guarantee. Menu pricing is guaranteed one month prior to event.



### **Alcohol Policy**

No one under 21 years of age will be served, no alcohol may be brought onto the premises and consumed, and no alcohol can be taken off the premises. All staff has been alcohol awareness certified.

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# High School Banquet Menu

## *Proms or Senior Dinner Dances*

### **Hors d'oeuvres**

Cheese & Crackers

### **Entrée Selection**

#### **English Cut Sirloin**

Oven roasted with our own secret rub, thinly sliced and topped with au jus  
*(need to order at least 20)*

#### **Rustic Chicken**

Boneless breast of chicken with homemade herbed bread stuffing topped with supreme sauce

#### **Pasta Primavera**

Chef's choice of seasonal vegetables sauteed in olive oil, garlic, fresh herbs then tossed with pasta

*Dinner includes: tossed garden salad, fresh vegetable, potato, homemade muffins, and white dinner rolls*

### **Choice of One Dessert**

Hot Fudge or Strawberry Sundaes

### **Soda Bar for the Entire Evening**

*Price Per Person: \$37.00 inclusive*

*Guaranteed Count for Each Entrée One Week Prior to Event (You Will Be Charged for This Number)*

Payment may be made by cash, money order, company check or cashier's check.

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