



PLATED MEALS

Per person prices are based on 100 guests, and are subject to change without notice

Price pending menu choice, number of guests and length of event

All food and beverages are to be consumed on premises

Pricing does not include tax and/or 20% Service charge

ALL PLATED MEALS INCLUDE

Choice of Entrée(s) or Duet, Starch and Vegetable

Plated Greens Salad

Lemon or Cucumber Iced Water

Assorted Artisan Rolls and Butter Rosettes

Coffee, Tea and Decaffeinated Coffee

GREEN SALADS

Signature Salad

Italian Greens, Cherry Tomatoes, Black Olives and Cucumbers
with Honey Balsamic Vinaigrette

Traditional Caesar Salad

With Fresh Parmesan, Homemade Croutons and Caesar Dressing

Mandarin Orange and Walnut Salad

Italian Greens, Mandarin Oranges, Caramelized Walnuts, Cherry Tomatoes,
Black Olives and Cucumbers
with a Raspberry Vinaigrette

Spring Greens Salad

Mixed Field Greens with Vine Ripe Tomato, Cucumbers,
Dried Cranberries, and Goat Cheese
with Fig Balsamic Vinaigrette

Baby Spinach Salad

Pine Nuts, Mushroom, Shaved Asiago Cheese,
Red Onion, and Golden Raisins
with a Sherry Honey Vinaigrette

Mediterranean Salad

Spinach, Romaine, Oven Roasted Tomatoes, Roasted Peppers, Grilled Red Onions, Cucumbers, Feta Cheese, and Greek Olives with Charred Lemon Vinaigrette

Berry Bliss Salad

Romaine, Frisee, and Radicchio with Sugared Almonds, Fresh Berries and Crumbled Bleu Cheese with Passion Fruit Vinaigrette

ENTRÉES

Chicken Francaise

Egg-Battered Chicken Breast with Lemon Butter Sauce

Grilled Filet Mignon

With a Cognac Peppercorn Cream

Chicken Marsala

Sautéed Boneless Breast with Marsala Wine Sauce and Fresh Sautéed Portobello Mushrooms

Parmesan Encrusted Herb Stuffed Chicken Breast

With Cream Cheese and Fresh Herbs in a Parmesan Cream Sauce

Carnegie Chicken Cordon Bleu

Stuffed with Proscuitto and Swiss, Mozzarella and Parmesan

Grilled Angels on Horseback

Jumbo Stuffed Shrimp, Stuffed with Horseradish Wrapped with Bacon and Topped with Honey Dijon

Cranberry Sage Stuffed Chicken Roulade

Tender Chicken Breast Wrapped around Sweetened Cranberries And Sage Bread Stuffing Topped with a Light Cream Sauce

Crab Stuffed Dover Sole

Finished with a Dill Cream

Fresh Boston Haddock

with Lemon Buttercrumb Topping

Chicken Marsala

Sautéed Boneless Breast with Marsala Wine and Fresh Sautéed Portobello Mushrooms

Fire Grilled Salmon

With an Herb Butter Sauce

Prime Rib of Beef

With Rosemary Au Jus

Carved Flat Iron Steak

With Cracked Pepper Demiglace

Roasted Tenderloin of Beef Medallions

With a Wild Mushroom and Port Wine Ragout

Chilean Sea Bass with Braised Fennel

With a Hint of Ginger Butter

Peppercorn-Crusted New York Strip Steak

With a Merlot Wine Mustard Sauce

Hand Formed Maryland Lump Crab Cakes

Napped in Remoulade

VEGETABLES

Mélange of Fresh Seasonal Vegetables

In a Light Garlic Wine

Roasted Sugar Snap Peas

With Sweet Red Pepper, Julienne Carrots and Thyme Butter

Grilled Asparagus

With Lemon Butter

Fresh Green Beans with Roasted Cashews

Finished with a Chardonnay Butter

Fresh Hand Turned Vegetables

Baby Carrots Glazed with Honey

And Fresh Tarragon

Maple Ginger Root Vegetables

Patty Pan Squash

With Orange Cumin

Haricots Vert

With Candied Walnuts

POTATO AND RICE

Carnegie Potatoes

Our "Signature" Potato

Jasmine Rice

Scented with Lime

Herb Roasted Fingerling Potatoes

Roasted New Potatoes

Scented with Rosemary

Lemon Scented Wild Rice

Smashed Red Bliss Potatoes

With Roasted Garlic and Caramelized Onion

Sweet Mashed Potatoes

Flavored with Vanilla and Brown Sugar

Yukon Gold Mashed Potatoes

With White Cheddar and Chives

Rice Pilaf

With Dried Cranberries

Creamy Risotto

With Chicken, Wild Mushroom, Shaved Parmesan or Seafood

ADORNMENTS

Duets

Appetizers and Soups

Intermezzo

Pasta Course

Children's Meals

Vegetarian Options

Plated Meals are priced between \$26.95 and \$47.95 plus tax and gratuity pending event size and specific menu selections