



The Corporate Dinner Menu

Hors d'oeuvres

Slivered Fresh Fruit ~ Seasonal Fresh Vegetables
Imported Meats & Cheese Board ~ Warm Giabatta Bread

Dinner

Pre-set salad is an additional \$1.25 per person
Caesar Salad ~ Plaza Salad ~ Mesclun Salad ~ Mandarin Orange
& Almond Salad ~ Italian Mixed Salad ~ Seasonal Greens

Salad Rolls & Butter

Entrées

Beef: Top Round of Beef Au Jus ~**Filet Mignon with Mushroom
Bordelaise ~ Sliced Tenderloin of Beef ~ Prime Rib of Beef Au Jus

Fish: Baked Whitefish Puttanesca ~ Salmon En Croute'
with Lemon, White Wine & Dill ~ Rolled Filet of Sole w/
Crabmeat Stuffing, Lemon Dill Sauce

Chicken: Medallions of Saltimbocca ~ Piccata ~ Marsala
Francaise Apricot Cashew ~Cranberry Orang Stuffing
Sausage Stuffed Breast of Chicken ~ Chicken Florentine
Chicken Parmesan ~**Glazed Cornish Hen with Wild Rice

Chefs Choice of Potato or Starch and Vegetable

Dessert

Chocolate Mousse Plate ~ Strawberry Shortcake Sundae
Warm Apple Crisp ~ Ice Cream ~ Sundae ~ Assorted Cookie Tray

Served with Coffee & Tea

**Cost: \$ _____ per person plus 20% service charge and 8%
sales tax. **Add \$4.50 per person for Filet Mignon, Prime Rib
and Sliced Tenderloin.**