



Sit Down Dinner

Appetizer

(Choice of One)

Braised Short Rib Ravioli, Crème Fraiche & Frizzled Onions
Rigatoni ala Vodka, English Peas, Pearl Onions & Crispy Prosciutto
Garden Herb & Lemon Grass Risotto, Seasonal Roasted Vegetables, Aged Parmesan, Chive Oil
Sweet Potato Gnocchi with Asparagus, Shitake, Sage & Mascarpone Cream Sauce
White Cheddar & Boursin Macaroni & Cheese, White Truffle Breadcrumbs, Fresh Herbs
Vegetable Strudel, Roasted Tomato Coulis
Fresh Mozzarella & Blistered Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil
Old Bay Poached Shrimp Cocktail, Avocado Mousse, Angry Cocktail Sauce, Bruleed Lemon (\$3.95 additional)

First Course

(Choice of One)

Baby Iceberg Wedge, Crumbled Bacon, Red Onion, Cucumber, 1000 Island Dressing
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette
Mesclun, Toasted Almonds, Mandarin Orange, Manchego Crumbles, Red Onion, Craisins, Balsamic Agave
Spinach, Portobello Mushroom, Red Onion, Applewood Smoked Bacon Bits, Roasted Tomato Vinaigrette

Main Course

(Choice of Two; Taken Tableside)

Vegetable 'Pot Pie', Asparagus, Onion, Zucchini, Peppers, Smoked Gouda, Pastry Crust, Tomato Cream
Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Stuffed Chicken Florentine, Spinach & Mozzarella, Lemon Wine Emulsion
Chicken Piccata, Asparagus and Artichoke Fricassee, Caper Beurre Blanc
Herb Roasted Chicken, Forest Mushrooms, Fried Parsley, Black Truffle Marsala Demiglace
Basil Parmesan Crusted Chicken, Roasted Grape Tomato Bruschetta, Balsamic Reduction
Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce
Sesame Crusted Salmon, Bok Choy, Asian Lemongrass Ponzu Glaze
Poached Local White Sea Bass, Artichokes, Capers, Oven Roasted Tomato Relish
Roasted Black Cod, San Marzano Tomato Ragout & Caramelized Fennel
Flank Steak 'Carne Asada', Chimichurri, Crispy Brussel Sprout Salad
Espresso Crusted Top Sirloin of Beef, Shallot & Fig Jam, Red Wine Demiglace
Prosciutto Wrapped Tenderloin of Pork, Stone Fruit Conserve Emulsion

Supplemental Selections, \$8.95 per person Additional

Filet Mignon, Maytag Blue Cheese Crust, Port Wine Demi Glace
Sea Salt Crusted Prime Rib of Beef, Au Jus

NY Strip, Wild Mushroom Ragout, Green Peppercorn Aioli

Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter

Dessert

Chef's Selection of Mini Desserts, House Made Cookies and Chocolate Fudge Brownies

\$45.95 Per Person

**** Three Entrees - \$49.95 per Person**

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax