

*Plattduetsche Park Restaurant & Catering*  
(516) 354-3131

# *Sit-down Dinner*

## *Premium Package Options*

### *Appetizers*

- ≈ Shrimp Cocktail with Homemade Cocktail Sauce
- ≈ Fresh Mozzarella with Tomatoes & Arugula drizzled with Extra Virgin Olive Oil
- ≈ Texas Blue Crab Cake with Old Bay Remoulade Sauce

### *Entrée Selections*

#### **Prime Rib of Beef au Jus**

USDA-certified choice boneless rib-eye roast served with natural juices

#### **Châteaubriand**

USDA-certified choice carved beef tenderloin with a rich demi-glace reduction

#### **Roast Young Duckling**

delicately roasted tender duckling served with a tart cherry & port wine sauce

#### **Rack of Lamb**

roasted rack of lamb with a Dijon mustard herb crust

#### **Rouladen**

tender slices of USDA-certified choice beef rolled around a pickle, onion & bacon mixture

#### **Wiener Schnitzel**

traditional breaded & sautéed veal cutlet garnished with lemon

#### **Jaeger Schnitzel**

traditional breaded & sautéed veal cutlet served with a rich brown sauce with mushrooms

### *Desserts*

#### **Chocolate Duo Mousse**

candied cherries separate delectable layers of white & dark chocolate mousse

#### **Hazelnut Mousse**

A layer of hazelnut crunch in between chocolate sponge cake topped with hazelnut mousse

*Our talented chefs are willing and able to prepare any special menu or dietary requests that you may have.  
Please inquire with our catering staff.*