## Sit-down Dínner

Includes a private banquet room for four hours, a wide assortment of linen colors for tablecloths \& napkins and our experienced service staff with a personalized maître d’
to ensure a wonderful and memorable event.
Four-course selection including unlimited soft drinks, juices and coffee \& tea service.

## Appetizer

(Host's choice of one)
soup of the day fresh fruit cup supreme seasonal melon with Black Forest ham \& fresh berries penne a la vodka ~ our version of this classic made with tomatoes, cream, garlic $\mathcal{E}$ fresh basil

## Salad

(Host's choice of one)
Mixed field greens ~ with balsamic vinaigrette
Caesar salad ~ with croutons and Parmesan cheese shavings
Greek salad ~ with romaine, crumbled feta cheese, Kalamata olives, cucumbers \& peppers tossed in a Mediterranean vinaigrette
Tossed garden salad $\sim$ with tomatoes, cucumbers $\&$ croutons

## Entrée Selections

(Host's choice of four, guest's choice of one)
Strip loin of beef ~
USDA~certified choice strip loin served with a rich demi~glace reduction
Traditional German sauerbraten ~
marinated beef roast gently simmered until tender and served with sauce,
potato dumplings \& red cabbage
Loin of pork ~
slow roasted and served with sauerkraut $\mathcal{E}$ homemade mashed potatoes
Chicken cordon bleu ~
boneless breast of chicken stuffed with ham \& Swiss cheese
Chicken saltimbocca ~
boneless breast of chicken stuffed with prosciutto, sage \& provolone cheese
Parmesan -artichoke chicken ~
boneless breast of chicken stuffed with artichoke hearts, spinach, red peppers \& zesty Parmesan cheese
Broiled fillet of salmon ~
seasoned with lemon, thyme $\mathcal{E}$ basil
Broiled fillet of sole ~
seasoned with lemon $\mathcal{E}$ pepper
Roasted tilapia fillet ~
seasoned with garlic \& herbs
All above entrées are served with chef's accompaniments of starch and vegetable.
Dessert
(host's choice of one)
Special occasion cake - with your choice of cake, filling, frosting \& inscription
Ice cream parfait - our homemade treat with chocolate $\&$ vanilla ice cream, chocolate sauce $\mathcal{E}$ whipped cream

