



## BANQUET LUNCH/DINNER MENU

(Not Available Sat Nights)

**\$32.95** For Lunch Monday Thru Friday And **\$34.95** Saturday, per person  
(Lunch Parties Must Be Seated By 1:00 P.M.)

**\$34.95** Per Person For Dinner (Sunday Thru Friday)

*plus 20% Gratuity & NYS Sales Tax*

Includes Fresh Baked Bread Baskets, Guest Choice Of Salad & Entrée

Host's Choice Dessert, Unlimited Soft Drinks, Coffee & Tea

Events Are Booked For Three Hours. Additional Time And Or Additional Room Charges May Apply.

### SALAD

Guest Choice Of One:

Crisp Garden Salad or Caesar Salad

### ENTRÉES

#### Citrus Marinated Grilled French Breast Chicken

Brown rice pilaf, sautéed market vegetables

#### Mezzi Rigatoni A La Vodka

Tossed in a rich pink cream vodka sauce, pancetta, fresh sage and basil

#### Marinated Grilled Thick Cut Pork Chop

Roasted garlic mashed potatoes, apple mango chutney, sautéed market vegetables

#### Marinated, Grilled Flat Iron Steak

Roasted garlic mashed potatoes, sautéed market vegetables, cajun fried onions

#### Pan Seared Fresh Atlantic Salmon

Brown rice pilaf, sautéed spinach, lemon basil aioli

### DESSERT

Host's Choice Of One:

Cappuccino Mousse Chocolate Cake

### BAR OPTIONS

Three Hour Bar Packages

1. Run tab
2. Three hour unlimited tap beer & wine @ \$18 per person (Fri/Sat \$20) (available selection varies)
3. Three hour unlimited liquor, tap beer & wine @ \$23 (Fri/Sat \$25)
4. Three hour unlimited premium liquor, tap beer & wine @ \$26 per person (Fri/Sat \$28)

*Please note liquor packages do not include shots, pitchers, frozen drinks, specialty coffee drinks, cappuccinos or espressos.*