

Bridal / Baby Shower Package

Unlimited Mimosas & Soft Drinks

Cocktail Hour

Cold Hors d'oeuvres (Fresh Fruit, Imported Cheese, Crudités & dip)

Appetizers

Fresh Melon & Imported Prosciutto
Fresh Tomato & Mozzarella with basil, olive oil & balsamic vinegar
Penne Ala Vodka
Fresh Fruit Medley
Artichoke Hearts Vinaigrette

Salad

A delicate variety of freshly picked field greens, tossed in our house dressing (creamy herb)

Entrees (choice of 4)

Chicken Marsala-chicken breasts sautéed & topped with mushrooms and Marsala wine sauce
Chicken Francaise-chicken breasts sautéed in a lemon butter sauce
Weiner Schnitzel- Breaded Veal Cutlet with Lemon Garni
Jaeger Schnitzel- Un breaded Veal Cutlet with a Mushroom Cream Sauce
Norwegian Salmon- served with Dill sauce or Lemon Butter sauce
Sauerbraten- Served with Red Cabbage and Potato Dumplings
Baked Stuffed Shrimp Wellington –Stuffed Shrimp Wrapped in a Puff Pastry with a Lobster Sauce
Sliced Sirloin of Beef-served with mushrooms & a burgundy wine sauce
Chateaubriand-sliced beef tenderloin in a burgundy sauce (additional \$7.00 per person)
A vegetarian entrée is always available as a fifth choice for your guests
All entrees are served with the chef's choice of fresh vegetables & Baked Potato or Twice Baked Potato

Desserts (choice of either or)

Cart-variety of cakes served (up to 50 people)
Your choice listed on the menu
Dessert Cart or Dessert Table

Freshly brewed Coffee or Tea
Espresso & Cappuccino (additional \$5.95 per person)

\$54.95 per person

Gratuity Included, New York State sales tax NOT included

Additional Options

Full open bar \$25.00 per person