

# Standard Package

## Cocktail Hour

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

## Appetizers (choice of one)

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-with Lemon Butter Sauce or Dill sauce  
Sauerbraten- Served with Red Cabbage and Potato Dumplings  
Baked Stuffed Shrimp Wellington –Stuffed Shrimp Wrapped in a Puff Pastry with a Lobster Sauce  
Baked Stuffed Shrimp – seafood stuffing  
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 \$4.95 per person  
One Choice For All

Freshly brewed Coffee or Tea

Espresso & Cappuccino (additional \$5.95 per person)

**w/ Open Bar**  
(\$82.00)

**w/Beer Wine & Soft Drinks**  
(\$69.50)

**w/ Soft Drinks**  
(\$58.00)

Prices above represents total cost per person

**20% Service Charge and Tax INCLUDED**  
**Maitre D' additional \$100.00**