

Plated Dinners

Includes: Tossed Salad with House Dressing, Seasonal Fresh Vegetables,
Chef's Recommended Starch, Warm Rolls, Folgers Coffee, Lipton Tea & Dessert

Poultry, Beef & Pork Entrees 18.50

Chicken Cordon Bleu

A Boneless Filet filled with Ham, Swiss Cheese and Topped by Poulette Sauce

Chicken Marsala

Sautéed Boneless Filet with Mushroom Demi Glaze & Marsala Wine

Chicken Parmigiana

Breaded Boneless Filet, Marinara, Mozzarella & Parmesan Cheese

Heartland Pot Roast

Slow Braised Round of Beef & Pan Gravy Garnished with a Vegetable Julienne

Pork Loin Florentine

Oven Roasted, Spinach Filled Pork Loin, Sliced & Topped with a Brown Sauce

Roasted Turkey

Served with Stuffing, Gravy & Cranberry Sauce

Chicken Piccata

Sautéed Boneless Filet with Capers, Lemon, Butter & White Wine Sauce

Chicken Cayuga

Boneless Filet filled with Broccoli & Cheddar, topped by Alfredo Sauce

Crab Meat Stuffed Chicken

Boneless Filet Filled with Crabmeat topped with a Brandied Béarnaise Sauce

London Broil

Served with a Cracked Black Peppercorn Sauce

Steak & Veal Entrees 23.95

Prime Rib of Beef Au Jus 12 oz

(minimum guarantee of 15 guests please)
Served with Horseradish Cream

Filet Mignon

8 oz Grilled Center Cut Beef Tenderloin Topped with a Béarnaise Sauce

NY Strip Steak

12 oz. Center Cut Topped with Herb Garlic Butter Sautéed Mushrooms

Roasted New York Strip Loin

9 oz Slow Roasted English cut with Bordelaise Sauce

Steak Diane

Twin Medallions of Filet Mignon Topped with Sautéed Mushrooms & Merlot Demi Glaze

Veal Marsala

Cutlets Sautéed with Sliced Mushrooms and Finished with a Marsala Demi Glaze

The above items are subject to a 18% taxable service charge and 8% sales tax.



75 North Street Auburn, NY 13021 ~ Phone: 315.253.4531

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Plated Dinners

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Chef's Recommended Starch, Warm Rolls, Folgers Coffee, Lipton Tea & Dessert

Seafood Entrees 18.95

Crab Stuffed Sole

Stuffed with Crab Meat Topped with
Chardonnay Wine Sauce

Baked Haddock

Topped with Lemon Butter Sauce

Shrimp Scampi

Sautéed with Lemon Butter, White Wine &
Garlic Served on a Bed of Orzo Pasta with
Diced Tomatoes, Chopped Spinach, Onion,
Garlic & Herbs

Grilled Filet of Salmon

Grilled, Basted with White Wine & Fresh Lemon
Juice Topped with Béarnaise Sauce

Vegetarian Entrees 17.95

Jim's Manicotti

Served on a bed of Sautéed Spinach Topped
with a Wine Sauce of Roasted Tomatoes
and Caramelized Shallots

Pasta Primavera

Fresh Vegetables served over Penne Pasta
Tossed with your choice of Garlic & Olive Oil
or Marinara Sauce

Giant Five Cheese Ravioli

Served on a bed of Sautéed Spinach Topped
with a Wine Sauce of Roasted Tomatoes
and Caramelized Shallots

Eggplant Roulette

Baked and Filled with Creamy Ricotta Cheese
& Topped with Marinara Sauce Served on a bed of
Orzo Pasta with Diced Tomatoes, Chopped
Spinach, Onion, Garlic & Herbs

Stuffed Portobello Mushroom

Filled with a Tasty Breading & Vegetable Mix

Combination Entrees 25.95

Choose One Selection From Each Column

London Broil
Heartland Pot Roast
Filet Mignon
Roasted Prime Rib

Grilled Breast of Chicken
Grilled Filet Of Salmon
Crab Cake
Grilled Shrimp

Chicken selections offer your choice of Peppercorn Sauce, Poulette Sauce or Marinade
Shrimp is served with your choice of Hollandaise Sauce or Lemon Butter Sauce
London Broil is served with a Peppercorn Sauce

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Dinner Buffets

A minimum of 50 guests required please.

Finger Lakes Dinner Buffet 20.50

Salads choose (1) one:

Tossed Salad Served with Ranch & House Dressing
Greek Salad with Romaine Lettuce, Tomato, Pepperoncini & Black Olives Served with Feta Dressing
Spinach Salad with Chopped Egg, Sweetened Dried Cranberries, Mushrooms & Black Olives
Served with Bacon Dressing & Raspberry Vinaigrette Dressing

Entrees choose (2) two:

Heartland Pot Roast
Baked Honey Roasted Ham
Roast Sirloin of Beef Au Jus
Marinated Grilled Chicken Breast
Italian Sausage with Peppers & Onions
Baked Haddock with Lemon Butter Sauce
Oven Roasted Turkey with Stuffing & Gravy

~ Included ~

Tomato, Cucumber & Mozzarella Salad
Bowtie Pasta Salad
Penne Pasta with a Choice of Marinara
Sauce or Olive Oil & Garlic
Chef's Recommended Starch
Seasonal Fresh Vegetables
Warm Rolls & Butter
Folgers Coffee or Lipton Tea
Assorted Desserts

Grand Dinner Buffet 22.50

Salads choose (1) one:

Tossed Salad Served with Ranch & House Dressing
Greek Salad with Romaine Lettuce, Tomato, Pepperoncini & Black Olives Served with Feta Dressing
Spinach Salad with Chopped Egg, Sweetened Dried Cranberries, Mushrooms & Black Olives
Served with Bacon Dressing & Raspberry Vinaigrette Dressing

Entrees choose (3) three:

Heartland Pot Roast
Loin of Pork Florentine
Roast Sirloin of Beef Au Jus
Baked Haddock Filet with Lemon Butter
Oven Roasted Salmon with Béarnaise Sauce
Chicken Parmigiana
Crab Stuffed Sole with Chardonnay Wine Sauce
Traditional London Broil with Black Peppercorn Sauce
Oven Roasted Turkey with Stuffing & Gravy
Chicken Piccata with Capers
Chicken Marsala
Prime Rib of Beef Au Jus (add \$5.00 per person)

~ Included ~

Cajun Rotini Salad with Bay Shrimp,
Andouille Sausage & Feta Cheese
Tomato, Cucumber, & Mozzarella Salad
Penne Pasta with a Choice of Marinara Sauce
or Olive Oil & Garlic
Chef's Recommended Starch
Seasonal Fresh Vegetables
Warm Rolls & Butter
Folgers Coffee or Lipton Tea
Assorted Desserts

You May Add a Uniformed Chef for 75.00 per Carver

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Dinner Stations 25.50

(minimum of 50 guests please)

Station 1: Main Entrees

served with appropriate condiments

Choose (2) two:

Roast Baron of Beef
Pork Loin Filled with Florentine
Slow Roasted Whole Turkey
Smokehouse Pit Ham
Prime Rib of Beef Au Jus (Add 5.00 per person)

Station 2: Pasta Entrees

A Uniformed Chef preparing Farfalle Pasta with a choice of: Alfredo, Marinara Sauce, or Garlic Scented Olive Oil Sautéed with choices of: Broccoli, Black Olives, Roasted Peppers, Sliced Mushrooms, Sun Dried Tomatoes, Cracked Black Pepper & Parmesan Cheese

Bay Shrimp OR Grilled Salmon (Add 3.00 per person)
Cajun Grilled Chicken (Add 2.00 per person)

Station 3: Salad Selections

Antipasto of Sliced Salami, Cubed Cheeses, Black Olives, Roasted Peppers, Pepperoncini and Artichoke Hearts on a Bed of Mixed Lettuce
Served with Italian Dressing

&

Traditional Caesar Salad with Romaine Lettuce, Tomatoes, Red Onions, Parmesan Croutons & Caesar Dressing

Warm Rolls & Butter

Station 4: Side Selections

(choose one from each selection)

Parsley New Potatoes
Roasted Garlic Mashed Potatoes
Oven Roasted Potatoes
Rice Pilaf

Green Beans with Almonds
Carrots & Snow Peas
Broccoli with Red Peppers
Mixed Vegetables

Station 5: Dessert

An Assortment of Strawberries, Pineapple, Banana, Melon, Marshmallows, Graham Crackers, Cookies & Pretzels Served with Chocolate Fondue

Folgers Coffee & Lipton Tea

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