

Plated Dinners

Includes: Garden Salad with House Dressing, Warm Rolls, Chef's Recommended Starch, Seasonal Fresh Vegetables, Freshly Brewed Regular and Decaf Coffee, Lipton Tea & Dessert

Poultry, Beef & Pork Entrees

Chicken Cordon Bleu Boneless Filet filled with Ham, Swiss Cheese, & Topped by Poulette Sauce 18.95

Chicken Marsala Sautéed Boneless Filet with Mushroom Demi Glaze & Marsala Wine 18.50

Chicken Parmigiana Hand Breaded Boneless Filet, Marinara, baked with Mozzarella & Parmesan Cheese 18.50

Chicken Piccata Sautéed Boneless Filet with Capers, Lemon, Butter & White Wine Sauce 18.50

Chicken Cayuga Boneless Filet filled with Broccoli & Cheddar, Topped by Alfredo Sauce 18.95

Crab Meat Stuffed Chicken Boneless Filet Filled with Crabmeat Topped with a Brandied Béarnaise Sauce 19.25

Heartland Pot Roast Slow Braised Round of Beef & Pan Gravy Garnished with Country Vegetables 18.95

London Broil Served with a Cracked Black Peppercorn Sauce 18.95

Pork Loin Florentine Oven Roasted, Spinach Filled Pork Loin, Sliced & Topped with a Brown Sauce 18.95

Roasted Turkey Served with Stuffing, Gravy & Cranberry Sauce 18.50

Steak & Veal Entrees

Roasted Prime Rib of Beef Au Jus 12 oz Served with Horseradish Cream 24.95 (minimum guarantee of 15 guests please)

Filet Mignon 8 oz Grilled Center Cut Beef Tenderloin Topped with a Béarnaise Sauce 26.95

NY Strip Steak 12 oz Center Cut Topped with Herb Garlic Butter Sautéed Mushrooms 24.95

Steak Diane Twin Medallions of Filet Mignon Topped with Sautéed Mushrooms & Merlot Demi Glaze 25.95

Veal Marsala Cutlets Sautéed with Sliced Mushrooms and Finished with a Marsala Demi Glaze 23.95

Veal Parmigiana Hand Breaded Veal Cutlets, Marinara, baked with Mozzarella & Parmesan Cheese 23.95

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