

# Dinner

## Sit Down Dinner Menu

### Soup/Salads

Corn Chowder with Bay Shrimp

Sweet Butternut Squash

Tomato Bisque

Baby Mixed Greens with cherry tomatoes, cucumber and balsamic vinaigrette

Baby Spinach Salad with Citrus Vinaigrette

Traditional Caesar Salad

### Entrée Choices

Filet Mignon with Whiskey Shallot Sauce

Served with Herb Potato gratin

And steamed seasonal vegetables

\$52.00 per person

Blackened New York Steak with Mashed Potatoes

Steamed Vegetables and Caramelized Onions

\$38.00 per person

Potato Crusted Halibut over Bay Shrimp Risotto,

Steamed Asparagus and Baby Carrots served with Citrus Champagne Sauce

\$45.00 per person

Roasted Filet of Salmon with Asparagus Sauce served

With Steamed assorted, Vegetables and Pesto Cous Cous

\$35.00 per person

Baked Chicken Breast served with Steamed Asparagus

Roasted Garlic Mashed Potatoes, and Red Bell Pepper Sauce

\$32.00 per person

### Vegetarian Lover's Option

Roasted Vegetable Tower with Herb Infused Cous Cous

Or Assorted Seasonal Steamed Vegetables

\$32.00 per person

### Dessert Choices

Raspberry Crème brulee

Chocolate Mousse Cake with Crème Anglaise

Graciela Cheesecake with Assorted Berry Coulis Sauce

Trio of Sorbet with Mixed Berries

\$8,00

## **Dinner Buffet**

### **Exotic Asian Station**

Chili/Garlic Sautéed Shrimp over Rice Noodles,  
Stir Fried Chicken or Beef with Vegetables  
Stir Fried Rice with Vegetables  
Assorted Pan Seared Potstickers, Dim Sum & Vegetable Spring Rolls  
Served with Ginger Cilantro Sauce  
Dessert: Coconut Cake and Fruit Gelatin  
\$39.00 per Person

### **Roman Italian Station**

Marinated Tomato Cucumber and Red Onion Salad with Light Herb Dressing  
Spinach and Cheese Ravioli with Forest Mushroom Sauce  
Sautéed Spiced Italian Sausage with Bell Peppers and Red Onion  
Chicken Parmesan with Fresh Marinara Sauce  
Sautéed Vegetables with Garlic and Herb de Province  
Garlic Bread  
Dessert: Tiramisu Cake  
\$34.00 per Person

### **Ixtapa Mexican Station**

Taco Salad with Ice Berg Lettuce, Tomatoes cucumbers cheese with lemon Cilantro Vinaigrette  
Chicken, Beef, or Shrimp Fajitas with Flour Tortillas  
Accompanied with Sour Cream, Guacamole, and Salsa  
Spanish rice And Pinto Beans  
Desserts: Rice Pudding and Flan  
\$29.00 per Person

### **East Coast Harbor Seafood Station**

Manhattan clam chowder Soup  
Seafood Pasta Salad with Lemon Herb Vinaigrette  
Baby Mix Green Salad with Ranch & Blue cheese Dressing  
Choice of Baked Salmon Medallions or Poached Halibut with Tomato Saffron Sauce  
Dessert: Lemon Bars and New York Cheese Cake  
\$45.00 per Person

## **Dinner Buffet Menu**

### **Salads**

(Select three of the following salads)

Traditional Caesar Salad, Parmesan Cheese and Garlic Herb Croutons  
Sliced Roma Tomato and Fresh Mozzarella with Fresh Basil and Balsamic Vinaigrette  
Charred Corn Salad with Cilantro Vinaigrette  
Baby Mixed Greens Salad with Tomato and Cucumber

### **Soups**

(Select one of the following Soups)

Country Style Corn Chowder Soup  
Roasted Tomato Basil Bisque  
Vegetarian Minestrone  
Sweet Butternut Squash

### **Accompaniments**

(Select two of the following)

Vegetable Risotto  
Roasted Garlic Mashed Potatoes  
Baked Yukon Gold Potatoes  
Rice Pilaf with Herbs  
Assorted Steamed Seasonal Vegetables  
Glazed Baby Carrots  
Steamed Large Asparagus

### **Entrees**

(Select two of the following entrees)

Petite Filet Mignon with Red Wine Reduction Sauce  
New York Steak with Caramelized Onions  
Baked Alaskan Halibut with Tomato Saffron Chutney  
Baked Salmon with Lemon Herb Caper Sauce  
Chicken Breast with Sun dried Tomato Compote

### **Desserts**

Chef's Selection of Petite Fours and Assorted Cakes

\$49.00 per person