

Dinner

Sit Down Dinner Menu

Soup/Salads

Price includes one of the following

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 Cabernet 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

\$42.00 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 Mango Citrus 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 White Wine Cream Sauce

\$32.00 per person

Vegetarian Lover's Option

Roasted Vegetable Tower with Herb Infused Cous Cous

Or Assorted Seasonal Steamed Vegetables

\$29.00 per person

Dessert Choices

Raspberry Crème brulee

Chocolate Mousse Cake with Crème Anglaise

Amarano Cheesecake with Assorted Berry Coulis Sauce

Trio of Sorbet with Mixed Berries

\$10.00 ea

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 Pot stickers, Dim Sum & Vegetable Spring Rolls
Served with Ginger Cilantro Sauce
Dessert: Coconut Cake
\$40.00 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
\$35.00 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
\$30.00 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
\$50.00 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 with 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

\$51.00 per person