

Dinner

- APPETIZER -

Fresh Melon Balls
Melon / Prosciutto
Fresh Fruit Supreme

- SOUPS -

Cream of Choice: (Broccoli, Carrot, Mushrooms, Vegetable, Spinach, Tomato)
*Lobster Bisque **
Beef or Chicken Barley
Vegetable w/Barley - Rice or Pasta
Tortellini en Brodo

- RICE -

Rice Pilaf
Saffron Rice
Wild Rice

- POTATOES -

Buttered Red Bliss
Oven Roasted
Stuffed Baked
Baked
Potato Croquette

- VEGETABLES -

Carrots Glazed
Carrots & Zucchini
Broccoli Oreganata
Vegetable Medley
String Beans

- SALAD -

Caesar

Tossed Greens w/Traditional Vinaigrette

*Arugula, Radicchio & Endive **

*Hearts of Iceberg w/Baby Shrimp in French Dressing **

Baby Greens w/Raspberry Vinaigrette

- ENTREES -

Boneless Breast Chicken Francaise

plump breast of chicken bones, lightly battered, sautéed in butter & lemon

Veal, Chicken & Shrimp Combo Francaise

this trio lightly battered, sautéed in butter & lemon

Breast of Capon, Cordon Bleu Supreme

stuffed with cheese, Italian ham & seasonings, with mushrooms wine sauce

Stuffed Capon

prepared in the traditional manner stuffed with wild rice

Sautéed Sole Meniere

lightly floured in butter, wine & shallots

Stuffed Filet of Sole

boneless, white filet of tender sole surrounding flakes of juicy Atlantic crabmeat, gently broiled in a touch of butter sauce

Atlantic Salmon

with a mustard dill sauce

Roast Prime Rib of Beef, au jus

coursing with natural juices

Filet Mignon

the queen of all beef, unequalled for tenderness, bordelaise sauce

All Dinners include

Ice Cream Bombe'

with choice of

Chocolate, Strawberry, Mint or Butterscotch Sauce