



Dinner Menu

- Choice of One -

Roast Filet of Prime Beef with Burgundy Mushroom Sauce	\$34.00
Medallions of Veal with Kennett Mushrooms and Diced Tomatoes.....	\$33.50
Old Fashioned Stuffed Breast of Chicken with Rice or Bread Stuffing.....	\$32.95
Escallops of Veal Calvados	\$34.50
Roasted Young Turkey Breast with Bread Stuffing and Giblet Gravy.....	\$32.95
Prime Filet Mignon with Sautéed Mushrooms	\$36.95
Chicken Obadiah with Shrimp, Scallops and Lobster Cream Sauce	\$34.50
Center Cut Loin of Pork with Blueberry Onion Sauce.....	\$32.95
Chilean Sea Bass with Tomato, Soy and Citrus	\$36.95
Tenderloin of Pork with Soy and Ginger Marinade	\$32.50
Foil Baked Swordfish with Julienne of Carrots and Fennel	\$34.00
Petit Filet Mignon and Lobster Tail	\$49.00
Medallions of Pork with Apple Pan Gravy	\$32.95
Chicken Luzerne topped with Plum Tomatoes and Swiss Cheese	\$32.95
Salmon au Verte with Lobster Mornay or Dill Sauce	\$33.00
Roast Prime Sirloin of Beef with Bordelaise Sauce, <i>Groups of 15 or more</i>	\$34.50
Smothered Chicken with Roasted Vegetables and Provolone	\$32.95
Medallions of Veal with Picatta or Marsala	\$33.95
Roasted Ribs of Prime Beef au Jus, <i>Groups of 15 or More</i>	\$35.50
Baby Flounder Stuffed with Crab Meat	\$33.50
Sautéed Breast of Chicken with Marsala or Lemon Pepper	\$32.95

Selection of Appetizer, Two Vegetables, Salad and Dessert Included

Custom Blended Coffee ❖ Brewed Decaf ❖ Assorted Rolls ❖ Gourmet Teas

All Prices Subject to 20% Service Charge and State Sales Tax
Prices Applicable to Groups of One Hundred Guests or More and are Subject to Market Fluctuation