

Executive Room Sit Down Dinner

\$27.00 per person

Appetizers

Crostini with Provolone

Thin toast topped with Provolone, Roma Tomatoes and Fresh Basil

Fresh Shrimp Salad on a Spoon

Phyllo Cups filled with Cashew Chicken Salad

The hors d'oeuvres are passed on silver platters by our professional waitstaff

Fresh Mixed Green Salad with Vinaigrette

Entrées

New York Strip Steak

Hand Cut 12 Ounce Steak, Grilled to Perfection

Chicken Cordon Bleu

Chicken Breast stuffed with ham and imported cheeses, baked and topped with a cream cheese reduction, served with seasoned mashed potatoes and seasonal sautéed vegetables

Sesame Crusted Tuna

Sautéed and served with Pacific Rim Sauce and Rice.

Sundried Tomato Pasta

A blend of sun dried tomatoes, fresh broccoli, mushrooms, olives, onions, artichokes and garlic over linguini.

Dessert

Cheesecake

Petite Strawberry Shortcake

Homemade Crème Brulee

(add \$1.50 extra)

(choice of one)

Beverage

(Coffee - Tea - Milk)

(25 person minimum)

Price does not include Sales Tax or 20% Gratuity