

# 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

Assortment of Cheesecake

Petite Strawberry Shortcake

Homemade Crème Brulee

(add \$1.00 extra)

(choice of one)

## Beverage

(Coffee - Tea - Milk)

(25 person minimum)

Price does not include Sales Tax or 20% Gratuity