

# *Executive Dinner Menu #1*

## **Cold Antipasto**

*Assorted cold cuts, imported & domestic cheeses, roasted red peppers, black olives and fresh mozzarella & tomatoes, chilled vegetable crudité and fine dips accompanied by English crackers & assorted breads*

*Either Buffet style platters or family style platters on each table*

## **Host's Choice of Pasta:**

*Rigatoni alla Vodka                      OR                      Penne Pomodoro*

## **Host's Choice of Salad:**

*Fresh Garden                      OR                      Traditional Caesar*

## **Choice of Six Entrees:**

*All Entrees Served with Potato and Vegetable Du Jour*

### **White Sea Bass Oreganata**

*Fresh fillet topped with seasoned Italian Breadcrumbs, in a lemon, white wine sauce*

### **Veal Marsala**

*Milk-fed baby veal with fresh mushrooms in a marsala white wine & butter sauce*

### **Chicken Francese**

*Boneless breast of chicken dipped in egg batter & sautéed in olive oil, white wine, lemon, butter sauce*

### **Poulet Mignon**

*6 oz. sliced Filet and 6 oz. Chicken breast in a champignon sauce*

### **Salmon alla Sofia**

*Grilled fillet of Norwegian Salmon served with a lemon wedge & Dijonnaise sauce*

### **Jumbo Shrimp Marinara**

*Pan-sautéed with fresh tomato, garlic, & fresh herb*

## **Choice of Dessert:**

*Decorated Occasion Cake*

*Assorted Cookies    or    Fresh Fruit Platters*

*\*Unlimited Fresh Brewed Regular & Decaffeinated Coffees, Teas & Soft Drinks Included\**

**\$55.00 per person**

*Plus 8.625% tax and 20% gratuity*

*\*\$400.00 Deposit required for Reservation\**