

Dinner:

All dinner options include assorted Beverages, Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas

Three Course Plated Dinner

Starters

Choice of one:

Salads

- Spinach Wild Mushroom
- Gorgonzola
- Classic Caesar
- North Fork Greens
- Grilled Endive
- Radicchio
- Mediterranean

Appetizers

- Ceviche Trio
- Shrimp Cocktail
- Tomato/ Mozzarella Antipasto
- Fruit Martini
- Sushi Roll

Entrees (Accompanied by Seasonal Side Dishes)

Choice of three:

- Grilled Wild Pacific Salmon Filet served with a Citrus Emulsion
- Pan Seared Bass with Artichoke Calamata Olive Chutney
- Boneless Oven Roasted Chicken with Porcini Dust and Port Glazed Onions
- Grilled Flat Iron Steak with a Cabernet Reduction
- Veal Medallions served with Madeira-Wild Mushroom Sauce
- Tri-Color Tortellini served with Julienne Vegetables and Roasted Garlic and Olive Oil
- Oven Roasted Pork Loin with a Cider Pan Reduction
- Sauteed Chicken with Fresh Mozzarella and Oven Roasted Tomatoes
- Peppercorn Crusted Tenderloin of Beef with Cognac Reduction

Dessert

Choice of one:

- Miniature Fruit Tarts
- Flourless Chocolate Torte
- Raspberry and Chocolate Mousse
- Flavored Crème Brule
- Apple Tartin
- Chocolate Truffles
- Mini-New York Cheesecake
- Sliced Fruit Display

Buffet Dinners available from the above list with a choice of two Salads, two Entrees and two Desserts. Please contact the banquet coordinator for further information.

