

Executive Room Sit Down Dinner

\$32.00 per person

Appetizers

Fresh Shrimp Salad on a Spoon

Phyllo Cups filled with Cashew Chicken Salad

Creamy Artichoke & Spinach Dip

Homemade Alfredo, Artichokes, Fresh Garlic and Spinach, Baked to Golden Brown and Served with Pita Chips

Stuffed Mushrooms

A spicy blend of sausage, breading, cheese and cajun seasoning

The Hors d'oeuvres are passed on Silver Platters by our Professional Wait staff

Fresh Mixed Green Salad with Vinaigrette

Entree's

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.

Sun Dried Tomato Pasta

A blend of sun dried tomatoes, fresh broccoli, mushrooms, olives, onions, artichokes & garlic, sautéed and served over a bed of steaming linguini. Also served with shrimp or scallops

Dessert

Petite Strawberry Shortcake

Assorted New York Style Cheesecake

Homemade Crème Brûlée

(add \$1.99 extra)

(choice of one)

Beverage

(25 person minimum)