

Our Premium
Plated Dinner Entrees

Entrée Selections

Includes Soup Du Jour and Tossed Salad With Warm Bread and Butter

**Sixteen Ounce Prime Rib of Beef Au Jus Roasted Medium
Ten Ounce Filet Mignon, Medium
Sixteen Ounce NY Strip Sirloin, Medium
Broiled Lamb Loin Chops
Crab Stuffed Broiled Lobster Tail
Sliced Slow Roasted Angus Tenderloin with Mushroom Bordelaise
Rare Wild Mushrooms and Sun-Dried Tomato Penne in a Light Herb Cream
Shrimp and Sliced Lobster Tail in Vodka-Cognac Cream Sauce Over Angel Hair
Crab Crowned Filet Of Salmon with a Maple Ginger Glaze
Giant Gulf Shrimp Scampi Over Rice
Lobster Ravioli with a Lump Crab Vodka Sauce**

Custom Surf and Turf Classic or Creative

**Choose One Meat: Filet Mignon, Prime Rib Au Jus or New York Strip
Choose One Seafood: Broiled Lobster Tail, Shrimp Scampi, Broiled Salmon, Grilled Swordfish**

**Coffee, Tea, Decaf Are Included
Appropriate Starches & Vegetable are Included With All Entrees
Chef's Dessert Selection is Included.
Custom Dessert Menus are Market Priced.
Minimum of 25 & Maximum of 50 Guests Please**

All Pricing is Subject To NYS Sales Tax and 21% Gratuity