

# **CELEBRATION MENU**

(Available for Saturday and Sunday Lunch Only) Your Celebration Includes:

# **Appetizer**

Fruit & Cheese Display With assorted crackers

## **Salad**

Served with freshly baked rolls

Caesar Salad or

Tossed Garden Salad With White Balsamic Vinaigrette

## **Entrees**

Entrees include chef's potato, rice and/or vegetable as appropriate Please choose three:

### Chicken & Sausage Rigatoni

Chicken and sweet Italian sausage tossed in tomato basil sauce with rigatoni pasta, topped with Asiago cheese

#### Chicken Marsala

Chicken breast sautéed with mushrooms and marsala wine, finished with rich demi glace

#### **BBQ Ribs**

Half rack of our slow roasted baby backs in our own Bourbon BBQ sauce

#### **Herb Crusted Chicken**

Chicken breast marinated in white balsamic vinaigrette, coated in an herb crust and pan seared

#### Grilled Salmon

North Atlantic fillet, grilled and topped with basil beurre blanc

### **Lemon Thyme Scallops**

Fresh sea scallops broiled in lemon, butter and wine, finished with fresh thyme

#### **Montreal Sirloin**

10 ounce choice top sirloin sprinkled with Montreal seasonings, grilled and topped with garlic butter and onion straws

## **Dessert**

Cheesecake or Chocolate Mousse Cake

**\$25.00 per person** – please add tax and 20% service charge

## **BEVERAGES**

Soda, Iced Tea, Coffee & Tea are included

### **BEVERAGE ENHANCEMENTS**

Champagne Punch- \$5 per person Champagne Toast- \$5 per person

Bottles of our house wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot or White Zinfandel- \$20 each

Pitchers of Sangria-\$22

Any additions or substitutions will be subject to an additional charge.