

## **Dinner**

### **Sit Down Dinner Menu**

#### **Soup/Salads**

**Price includes one of the following**

Corn Chowder with Bay Shrimp

Sweet Butternut Squash

Tomato Bisque

Baby Mixed Greens with cherry tomatoes, cucumber and balsamic vinaigrette

Baby Spinach Salad with Citrus Vinaigrette

Traditional Caesar Salad

#### **Entrée Choices**

Filet Mignon with Cabernet Shallot Sauce

Served with Herb Potato gratin

And steamed seasonal vegetables

\$52.00 per person

Blackened New York Steak with Mashed Potatoes

Steamed Vegetables and Caramelized Onions

\$42.00 per person

Potato Crusted Halibut over Bay Shrimp Risotto,

Steamed Asparagus and Baby Carrots served with Citrus Champagne Sauce

\$45.00 per person

Roasted Filet of Salmon with Mango Citrus Sauce served

With Steamed assorted, Vegetables and Pesto Cous Cous

\$35.00 per person

Baked Chicken Breast served with Steamed Asparagus

Roasted Garlic Mashed Potatoes, and Red Bell Pepper White Wine Cream Sauce

\$32.00 per person

#### **Vegetarian Lover's Option**

Roasted Vegetable Tower with Herb Infused Cous Cous

Or Assorted Seasonal Steamed Vegetables

\$29.00 per person

#### **Dessert Choices**

Raspberry Crème brulee

Chocolate Mousse Cake with Crème Anglaise

Amarano Cheesecake with Assorted Berry Coulis Sauce

Trio of Sorbet with Mixed Berries

\$10.00 ea

## **Dinner Buffet**

### **Exotic Asian Station**

Chili/Garlic Sautéed Shrimp over Rice Noodles,  
Stir Fried Chicken or Beef with Vegetables  
Stir Fried Rice with Vegetables  
Assorted Pan Seared Pot stickers, Dim Sum & Vegetable Spring Rolls  
Served with Ginger Cilantro Sauce  
Dessert: Coconut Cake  
\$40.00 per Person

### **Roman Italian Station**

Marinated Tomato Cucumber and Red Onion Salad with Light Herb Dressing  
Spinach and Cheese Ravioli with Forest Mushroom Sauce  
Sautéed Spiced Italian Sausage with Bell Peppers and Red Onion  
Chicken Parmesan with Fresh Marinara Sauce  
Sautéed Vegetables with Garlic and Herb de Province  
Garlic Bread  
Dessert: Tiramisu Cake  
\$35.00 per Person

### **Ixtapa Mexican Station**

Taco Salad with Ice Berg Lettuce, Tomatoes cucumbers cheese with lemon Cilantro Vinaigrette  
Chicken, Beef, or Shrimp Fajitas with Flour Tortillas  
Accompanied with Sour Cream, Guacamole, and Salsa  
Spanish rice And Pinto Beans  
Desserts: Rice Pudding and Flan  
\$30.00 per Person

### **East Coast Harbor Seafood Station**

Manhattan clam chowder Soup  
Seafood Pasta Salad with Lemon Herb Vinaigrette  
Baby Mix Green Salad with Ranch & Blue cheese Dressing  
Choice of Baked Salmon Medallions or Poached Halibut with Tomato Saffron Sauce  
Dessert: Lemon Bars and New York Cheese Cake  
\$50.00 per Person

# Dinner Buffet Menu

## Salads

(Select three of the following salads)

Traditional Caesar Salad, Parmesan Cheese and Garlic Herb Croutons

Sliced Roma Tomato and Fresh Mozzarella with Fresh Basil with Balsamic Vinaigrette

Charred Corn Salad with Cilantro Vinaigrette

Baby Mixed Greens Salad with Tomato and Cucumber

## Soups

(Select one of the following soups)

Country Style Corn Chowder Soup

Roasted Tomato Basil Bisque

Vegetarian Minestrone

Sweet Butternut Squash

## Accompaniments

(Select two of the following)

Vegetable Risotto

Roasted Garlic Mashed Potatoes

Baked Yukon Gold Potatoes

Rice Pilaf with Herbs

Assorted Steamed Seasonal Vegetables

Glazed Baby Carrots

Steamed Large Asparagus

## Entrees

(Select two of the following entrees)

Petite Filet Mignon with Red Wine Reduction Sauce

New York Steak with Caramelized Onions

Baked Alaskan Halibut with Tomato Saffron Chutney

Baked Salmon with Lemon Herb Caper Sauce

Chicken Breast with Sun dried Tomato Compote

## Desserts

Chef's Selection of Petite Fours and Assorted Cakes

\$51.00 per person