

Plated Dinner

CHICKEN

Boneless Chicken Breast \$28

Choice of:
1. Grilled with Mushroom Sauce
2. Roasted with a Lemon & Thyme Crust,
Tarragon Jus

Chicken Cordon Bleu \$29

Breast of Chicken Stuffed with Ham & Swiss
Cheese, Breaded & Baked

Thai Style Curry Chicken \$27

MEAT

Filet Mignon \$37

6 oz. Filet Served with Peppercorn Sauce

Rack of Lamb \$37

Roasted with Herb Crust Grain Mustard

Prime Rib of Beef Au Jus \$32

7 oz. Slow Roasted (Minimum 10 people)

Veal Medallion \$37

Wild Mushroom and Fresh Herb
Cream Sauce

New York Sirloin Steak \$32

Grilled with Mixed Mushroom Sauce

VEGETARIAN

Oriental Vegetable Stir Fry \$26

With Noodles in Oyster Sauce

Penne Pasta Primavera \$26

Sauteed Vegetables in a Light Garlic
Tomato Sauce

Vegetarian Lasagna \$26

Sauteed Portabella Mushroom,
with Cream & Spinach

Portabella Mushroom \$26

Stuffed with Sauteed Peppers,
Vegetables with Steamed Rice

SEAFOOD

Salmon Filet Steamed \$30

Choice of:
1. Lemon dill Sauce
2. Lobster Cream Sauce

Salmon Marco Polo \$30

Oven Baked Fillet of Salmon with
Prawns, Scallops, Mushroom, Dill Butter

Basa Filet Baked \$29

With Teriyaki Sauce

The above Entree (not including Vegetarian Entree) is accompanied with
Potato or Rice & Medley of Vegetable.

Dinner includes Soup or Salad, Chef's Dessert, Coffee or Tea.

SELECTION OF SOUPS

Beef Vegetable

Cream Tomato

Carrot Ginger

Seafood Chowder

Chicken Vegetable

Split Pea and Ham

Cream Mushroom (Vegetarian)

**Above rates are subject to 15% gratuity and applicable Taxes.
Prices are subject to change without prior notice*