

EVENING BANQUET MENU

OCTOBER 2008



Salad

Mixed Garden Greens with House and Italian Dressing

Entrees

Family Style Roast Sirloin of Beef and Boneless Breasts of Chicken (Min. 70 Guests).....	21.95
Family Style Breaded Pork Chops & Stuffed Cabbage (Min. 70 Guests).....	18.95
Roast Prime Rib or Beef (12 oz.) <i>au jus</i> , with <i>Potato and Vegetable</i>	22.95
Broiled Boston Strip Steak (12 oz.) with <i>onion ring, Potato and Vegetable</i>	22.95
Broiled Filet Mignon (8 oz.) with <i>onion ring, Potato and Vegetable</i>	23.95
Swiss Steak with Potato and Vegetable	15.95
Baked Beef Tips over noodles or Rice Pilaf with Vegetable	15.50
Breaded Veal Cutlet and Rigatoni with Tomato Sauce	17.95
Boneless Breast of Chicken Over Rice and Vegetable	15.50
Baked Chicken Cordon Blue with Rice and Vegetable	16.50
Baked Pork Chop with Dressing, Potato and Vegetable	15.95
Broiled Scrod with Potato and Vegetable	15.95
Surf and Turf 8 oz. <i>Filet</i> and 10 oz. <i>Lobster Tail</i>	43.50
Broiled Salmon with Orange Glaze Sauce	18.95
Angel Hair Pasta with Seasonal Vegetables	13.95

All Entrees Include Rolls and Butter

Potatoes and Vegetables

Baked Potato with Sour Cream and Butter

Whipped Potatoes * Scalloped Potatoes * Au Gratin Potatoes
~CHOICE OF ONE~

Green Beans with Onions and Mushrooms

Buttered Carrots • Sweet Corn

Mixed Vegetables

~CHOICE OF ONE~

Desserts and Beverages

Sherbet • Ice Cream • Spumoni • Coffee • Tea • Milk

Please Add Current State Sales Tax and 20% Gratuity on Total Amount

*ALL PRICES OF ENTREES SUBJECT TO CHANGE DEPOSIT REQUIRED ON ALL BANQUETS
OF \$3.00/PERSON TO HOLD ANY ROOM*

Bartender Charge if needed - \$75.00 unless other arrangements are made