

SIT DOWN OR BUFFET DINNER

Starting at \$35.00 Per Person for Sit Down or Buffet
Plus 8% Tax and 20% Hospitality Charge

Choose 1 Salad

Traditional Caesar Salad

Romaine Lettuce tossed in Our House Made Caesar Dressing with Parmesan Cheese and Garlic Croutons

Mixed Greens

Baby Mixed Greens & Romaine Lettuce tossed with Grape Tomatoes, Red Onion, Julienned Carrots in a Balsamic Vinaigrette

Mediterranean

Romaine Lettuce, Feta Cheese, Roasted Red Peppers, Kalamata Olive, Artichoke Hearts in a White Balsamic Vinaigrette

Chop Chop

Mixture of Romaine & Ice Berg Lettuces tossed with Pears, Pecans and Gorgonzola Cheese in Champagne Vinaigrette

Beet and Goat Cheese

Baby Mixed Greens, Roasted Beets, & Candied Walnuts Aged Balsamic Drizzle

Asian Salad

Romaine and Iceberg with Mandarin Oranges, Almonds, Sweet Soy Dressing and Wonton Crisps

Tomato and Fresh Mozzarella Salad (\$)
Balsamic Glaze

Choose 3 Entrées

From following categories

Pasta

Chicken Mara

Seared Chicken, Broccoli, & Sun Dried Tomatoes with Garlic & Oil over Penne Pasta

Ala Vodka

Sautéed Button Mushrooms & Sun Dried Tomatoes tossed with Pasta in a Vodka Tomato Cream Sauce

Pasta Primavera

Fresh Garden Vegetables tossed with Penne Pasta in your choice of Sauce

Campanelle Bolognese

Ground Beef with a Light Tomato Cream Sauce

Lasagna Rollups

Stuffed Lasagna Sheets with Crabmeat Spinach and Cheese with a Fresh Plum Tomato Sauce

Tuscan Bowtie

Grilled Chicken, Spinach, Cherry Tomatoes, White Wine Sauce, Parmesan Cheese

Chicken Pavarotti

Chicken, Zucchini, Mushrooms, Prosciutto, Sun Dried Tomatoes, Garlic Cream

Jambalaya Pasta

Chicken, Sausage, Red and Green Peppers, Onions, Light Cream Sauce

Lobster Ravioli (\$)

Served in Béchamel Cream Sauce

Seafood Fra Diavlo (\$)

Shrimp, Scallops & Calamari tossed in a Spicy Plum Tomato Sauce with Fresh Basil

Meats

Bistro Steak Au Poivre

8 oz. NY Strip Steak

Sliced Flank Steak

Continued on next page.

Chianti Beef Tips

Over Egg Noodles

Roast Pork Loin

With Pineapple Salsa

Braised Beef Brisket

Filet Mignon (\$)

Dodge Inn Steak (\$)

Skirt Steak (\$)

Chicken

Chicken Franchise

*Egg Battered and Pan Fried Chicken,
Lemon Butter Sauce*

Chicken Rocco

*Spinach, Roasted Peppers, Mozzarella Cheese,
Marsala Sauce*

Chicken Marsala

Pan Seared, Marsala Sauce

Chicken Parmesan

*Breaded and Pan Fried Chicken, Marinara Sauce,
Mozzarella Cheese*

Chicken Roulade

*Stuffed with Baby Spinach, Fontina Cheese, Prosciutto
and Roasted Red Peppers Finished
with a Marsala Wine Reduction*

Chicken Oscar

*With Asparagus topped with Crabmeat
and Finished with Hollandaise Sauce*

Chicken Saltimbocca

*Pan Sautéed Chicken, Prosciutto, Fresh Mozzarella,
Sage Demi*

Bruschetta Chicken

*Pan Sautéed Chicken, Bruschetta Topping,
Parmesan Cheese, White Wine Sauce*

Fish

Tilapia Oreganata

Oregano Scented Bread Crumbs, White Wine Sauce

Sole Franchise

*Egg Battered Filet of Sole, White Wine Lemon
Reduction*

Mustard Crusted Salmon

Dijon Mustard Crust, Dill Buerre Blanc

Crab Meat Stuffed Sole

Lump Crab Meat Stuffing, Scampi Sauce

Miso Glazed Salmon

Cornbread Crusted Haddock

Lemon Butter Sauce

Spice Rubbed Sword Fish (\$)

Citrus Basil Butter

Jumbo Shrimp Scampi (\$)

Lemon Compound Butter

Shrimp & Scallops Alambre (\$)

*Jumbo Shrimp and Scallops with Grape Tomatoes,
Onions and Peppers topped with a
Roasted Pepper Pesto*

Sesame Crusted Tuna (\$)

Asian Slaw, Wasabi Aioli

Vegetarian

Vegetable Ravioli

With Fresh Herb Cream Sauce

Grilled Vegetable Napoleon

*Eggplant, Zucchini, Squash, Layered with
Herbed Ricotta Cheese and Fresh Mozzarella
Finished with a Rustic Tomato Sauce*

Eggplant Rollatini

*Stuffed with Spinach and Herbed Ricotta Cheese,
Finished with Plum Tomato Sauce and Toasted
Mozzarella Cheese*

Pasta Primavera

*Baby Spinach, Bell Peppers, Broccoli, & Vine Ripened
Tomatoes tossed with Penne Pasta in Garlic & Oil
Finished With Parmesan Cheese*

Accompaniments

Pick one from each category

Starch

Garlic Smashed, Twice Baked, Baked,
Herb Roasted Red Potato,
Roasted Five Potato Medley, Wild Rice Pilaf,
Pommes Frites, Scalloped Potatoes,
Wild Mushroom Risotto
Asiago Thyme Roasted Potatoes

Vegetables

Seasonal Vegetable, Green Beans, Broccoli and
Cauliflower Sauté, Baby Spinach,
Glazed Baby Carrots
Broccoli Rabe, Roasted Cauliflower
Roasted Brussel Sprouts with Pancetta

Dessert

Warm Apple Crisp
with Whipped Cream and Caramel
NY Cheese Cake
with Fresh Strawberries and Raspberry Sauce
Strawberry Shortcake
Zesty Lemon Cake
Chocolate Tuxedo Cake

Duets

These combinations are the hottest things for plated dinners. Instead of having to ask your guests to choose their entrée when they RSVP, you get to choose 2 delicious entrees for each plate. You also get a choice of vegetable and starch.

Mustard Crusted Salmon
Salmon Pesto
Salmon Oscar, Asparagus,
Crabmeat, Hollandaise
Sole Franchise
Crab Stuffed Sole, Lemon Burre Blanc
Tilapia Oreganata
Bistro Steak Au Poivre
Petite Filet Mignon
NY Strip Steak
Shrimp Scampi
Grilled Shrimp Kabob
Chicken Franchise
Chicken Chasseur
Eggplant Rollatini
Veggie Lasagna Roll
Lobster Ravioli
Dodge Inn Steak (\$)
Cold Water Lobster Tail (\$)
Rack of Lamb, Mint Demi (\$)