



### **Salad Course**

*Mixed Greens Salad with a House Vinaigrette  
Fresh Baked bread and butter*

### **Entrée Course**

*--Slow Roasted Prime Rib of Beef served medium  
with whipped potatoes*

*-Chicken Piccata sautéed in a light lemon, garlic and  
caper cream sauce served over whipped potatoes*

*-Baked New England Haddock with garlic, wine and tomato,  
served with whipped potatoes*

*-Pappardelle Noodles Primavera with assorted vegetables,  
lemon, garlic and Romano cheese*

### **Dessert and Coffee**

**(Choose one option beforehand)**

*-Chocolate Torte with raspberry coulis*

*-Homemade Cheesecake*

**\$31.95pp**

*\*Add unlimited soft drinks? \$1.75 per person*

*\*Price is subject to tax, service charges, and equipment rentals, as necessary*

*\*All function dates require a non refundable deposit in order to guaranty a date*

*\*A \$15.00 per person charge will be applied to guests guaranteed that do not attend*