



## Dinner Menu

### *Salad or Soup Course*

*(Choose One)*

- \*Green Ridge Field Salad with candied walnuts, crumbled gorgonzola, cherry tomatoes, and aged balsamic vinaigrette dressing
- \*Caesar Salad with romano cheese and garlic croutons
- \*Italian Wedding Soup
- \*Tortellini and Spinach Soup

### *Main Entrees*

*(Choose Two)*

- \*Prosciutto wrapped Seared Chicken Breast and Roasted Garlic Rosemary Cream Sauce
- \*Breast of Parmesan Crusted Chicken with Sherry Cream Sauce
- \*Roast Pork Loin filled with Cinnamon Apples, Raisins, Walnuts, and Apple Cider Sauce
- \*Chicken Marsala and Sautéed Seasonal Mushrooms
- \*Herbed Roasted Half Spring Chicken with Chicken Demi Glace
- \*Baked Filet of Haddock with Lemon Parsley Cream Sauce
- \*Chicken Saltimbocca with Prosciutto Ham, Sage, and Marsala Mushroom Sauce
- \*Slow Roasted Eye of Round of Beef with Traditional Gravy
- \*Chicken Florentine with Spinach, Pancetta, and White Wine Cream Sauce
- \*Chicken Breast with Black Forest Ham, Swiss Cheese, and Sauce Mornay
- \*Sautéed Pork Cutlet with Sauce Robert
- \*Breast of Chicken Francaise with Lemon Wine Butter Sauce
- \*Dijon Mustard Herbed Crusted Orange Roughy with Roasted Red Pepper Coulis

Your dinner will be accompanied by seasonal vegetable and starch

Included Fresh Baked Bread and Sweet Cream Butter  
Brewed Coffee, Tea, Decaffeinated Coffee

*Dessert Menu Available upon Request*

(addition 15% Service Charge and 6% Sales Tax)  
(Price based upon a three hour event and minimum of 40 guests)

Revised January 08

Philip Sinkaus – Chef de Cuisine