

## **Dinner**

(Choice of One (1) Appetizer and One (1) Salad  
or Choice of One (1) Appetizer-Salad Combination)

### **Cold Appetizers**

Asparagus Wrapped with Sliced Prosciutto,  
Tomato-Onion Salad and Parmesan Cheese

Chilled Jumbo Shrimp  
with Watermelon-Cucumber Salad and Classic Cocktail Sauce

Lobster Martini with Cucumber-Mango Salsa  
Micro Greens and Mango Vinaigrette  
(Additional \$10.00 Per Person)

Roulade of Italian Cured Meats,  
Pasta Salad with Pesto, Olives, Sundried Tomato and Pine Nuts

Jumbo Lump Crabmeat with Baby Watercress  
Grilled Pineapple, Avocado and Lime Cilantro Vinaigrette

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### **Hot Appetizers**

Assorted Seafood “Newburg” in a Filo Basket

Grilled Vegetables and Wild Mushroom Ratatouille  
With Fried Polenta

Sliced Grilled Chicken Espagnole in a Tortilla Basket

Pasta Primavera  
Choice of Pasta with Assorted Grilled Vegetables and Marinara Sauce or  
Alfredo Sauce

Wild Mushroom Ravioli with Champagne Sauce

## Dinner

### Appetizer-Salad Combinations

Mandarin Teriyaki Glazed Salmon  
With Mixed Oriental Vegetables, Pickled Ginger and Orange Vinaigrette

Smoked Salmon Asparagus Spring Roll  
With Fennel, Watercress Tomato Salad and a Citrus Vinaigrette  
(Crème Fraiche and American Caviar – Additional \$10.00 Per Person)

Preserved Lemon Grilled Shrimp  
With Grilled Corn and Pea Succotash Cucumber Frisee Salad  
Feta Cheese and Lemon Vinaigrette

Balsamic Marinated Grilled Vegetables  
Crispy Polenta and Mixed Field Greens

Duck Prosciutto Bundle with Haricots Verts  
Herbed Goat Cheese Mousse, Arugula-Frisee Salad, Duck Confit,  
Pecans, Sun-Dried Cranberries and Beet Vinaigrette

### Salads

Traditional Caesar Salad  
With Hearts of Romaine

Mixed Greens with Vine-Ripened Tomatoes,  
Focaccia Croutons, Balsamic Vinaigrette

Field Greens with  
Apple Cinnamon Chutney, Roasted Shallot Vinaigrette

## **Dinner Entrées**

(Select 2 choices)

### **Peking Glazed Chicken Breast**

With Teriyaki Sauce, Cucumber Scallion Salad

### **Stuffed Chicken Breast**

With Dem Glace and Tomato Concasse

### **Vegetable “Confetti” Crusted Chicken Breast**

With Champagne Sauce

### **Broiled Salmon Filet**

With Citrus Beurre Blanc, Fresh Chervil and a Lemon Zest Garnish

### **Broiled Halibut**

With Tarragon and Diced Shallots in a Citrus Beurre Blanc

### **Ginger-Chile Glazed Halibut Filet**

With a Citrus Beurre Blanc

### **Marinated Grilled Swordfish Steak**

With Mediterranean Salsa

### **Grilled Filet Mignon**

With Mushroom Cap and Perigourdine Sauce

### **Sliced Roasted Beef Tenderloin**

With Wild Mushroom Bordelaise Sauce

### **Hazelon Crusted Rack of Lamb**

With a Red Onion Marmalade

All Menu Prices Subject to 10% Administrative Service Charge, 8.625% Sales Tax  
and 11% Gratuity Charge  
Prices Are Subject to Change Without Notice

**Roasted Garlic and Herb Crusted Rack of Lamb**  
With a Pommery Mustard Sauce

**Roast Rack of Veal**  
With Rosemary and Thyme in a Wild Mushroom-Morel Sauce

**Grilled Veal Chop**  
With Caramelized Onion Demi Glaze

**Select One of the following to Accompany Your Entrée:**

Herbed Saffron Rice  
Roasted Turned Idaho Potatoes  
Roasted Red Bliss Potatoes with Tri Colored Peppers and Herbs  
Truffled Duchess Potatoes  
Orzo Peperonata  
Au Gratin Potatoes in a Potato Nest

**Select One of the following to Accompany Your Entrée:**

Tomato Florentine  
Stuffed Zucchini Boat with Choice of Vegetable Ratatouille  
Spinach  
Carrot and Fennel Puree  
Wild Mushroom and Artichoke  
Stuffed Yellow Squash  
Julienne of Zucchini, Yellow Squash, Carrots, French Beans and Red Peppers  
Assorted Steamed Vegetables  
Asparagus Bundle with a Carrot Ribbon

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## **Desserts**

(Select 1)

### **New York Style Cheesecake**

A wedge of cheesecake served with Raspberry Coulis, Whipped Cream and Fresh Berries

### **Trio of Sorbets**

A tasting of 3 different Sorbets Flavors Garnished with Berries, Fruit Coulis and a Chocolate Cigarette

### **Apple Tart**

Almond Apple Tart served with Caramel Sauce, Cinnamon Ice Cream and Chocolate Décor

### **Flan**

Crème Carmel Served with an Almond Paste

### **Fruit Tart**

Fresh Fruit Tart with Vanilla Sauce

### **Raspberry Mousse Cake with Raspberry Sorbet**

Fresh Berries, Vanilla Sauce and Raspberry Coulis

### **Tiramisu**

Dome Shaped Tiramisu Served with Coffee and Chocolate Sauce

### **Flourless Swiss Chocolate Cake**

Flourless Cake Topped with Chocolate Mousse, Chocolate Sauce and Vanilla Ice Cream

### **Cappuccino**

Chocolate and Coffee Mousse Served in a Chocolate Cup with Biscotti

### **Garden City Dessert Tasting**

A Tasting of Three Different Portions of Assorted Desserts:  
Swiss Flourless, Fruit Tart, Apple Tart, Cheesecake, Chocolate Ganache  
Cake,

Brule with Berries, Raspberry Cake and Ice Cream of Choice