

# *Executive Dinner Reception*

*(Create Your Own)*

Hor Dourve

*Gourmet Cheese and Fruit Display with Assorted Crackers*

## ~~ Your Dinner ~~

### SALADS

*(Select one)*

*Fresh Garden Green Salad with Assorted Dressings*

*\* Caesar Salad \**

*Tomato & Mozzarella Caprese*

*Micro Greens tossed with Dried Cranberries, Walnuts and Crumbled Bleu Cheese*

### ENTREES

*Chicken Francaise, Chicken Marsala, or Chicken Parmigiana*

*Penne alla Vodka ~ Eggplant Rollantini ~ Filet of Sole with Lemon Herb Sauce*

*~ Miso Glazed New England Cod ~ Pasta Primavera ~ Tilipia Oreganata*

*Sliced Marinated Flank Steak with Garlic & Soy ~ Sage Rubbed Pork Loin Medallions*

*Grilled Apricot Glazed Pork Loin ~ Filet of Sole Florentine*

### ACCOMPANIMENTS

*(Choice of Two)*

*Rosemary New Potatoes \* Half Moon Potatoes \* Creamy Whipped Potatoes \**

*Rice Pilaf \* Wild Rice \* Candied Yams \* String Beans Almondine*

*\* Seasonal Mixed Vegetables \* Broccoli with Garlic & Oil*

*Dinner Rolls with Butter*

*Specialty Cake, Coffee Service, & Assorted Soft Drinks*

*CHOICE OF TWO ENTREES*

**\$32.95**

*CHOICE OF THREE ENTREES*

**\$35.95**

*Prices do not include 20% gratuity 8.375% NY Sales tax*