

ENTREES

(Two Entrees per Event)

All entrees include seasonal vegetables and are preceded by bread and house salad. Starch substitution is available. See below for more information.

MEAT & SEAFOOD

Chicken Adriana

Breaded chicken breast stuffed with prosciutto ham and provolone cheese, served on a bed of angel hair pasta tossed with a lemon caper beurre blanc sauce. \$26

Chicken Cedarhurst

Chicken breast stuffed with provolone cheese and shrimp dressed with a champagne beurre blanc sauce, served on a bed of penne pasta. \$28

Prime Rib of Beef

Prime rib served with au jus accompanied by roasted rosemary new potatoes. \$32

Filet Mignon with Jumbo Shrimp

Filet mignon (tenderloin) dressed with herb butter, accompanied by jumbo shrimp and garlic mashed potatoes. \$40

Roast Pork Tenderloin

Roast pork tenderloin dressed with sage butter, accompanied by garlic mashed potatoes and caramelized pearl onions. \$28

Beef Tenderloin

Tenderloin steak dressed with an onion and tomato confit, accompanied by roasted sweet potatoes. \$35

Salmon Filet

Pan-seared salmon dressed with a pink peppercorn champagne beurre blanc sauce, accompanied by roasted rosemary new potatoes. \$28

Breaded Tilapia with Lemon Caper Butter Sauce

Breaded tilapia dressed with a thyme and lemon caper sauce, accompanied by herb rice. \$26

Shrimp & Spinach 3 Cheese Penne

Penne pasta dressed in a 3 cheese sauce (Fontina, Gruyere and Parmesan) topped with spinach and shrimp. \$30

VEGETARIAN

Renter is limited to two (2) entrees per event. Additional entrees beyond the two allowed can be added at a 15% surcharge per each additional entrée.

Rigatoni with Roasted Peppers

Rigatoni dressed in a pomodoro sauce, topped with fire-roasted bell peppers, artichokes, Greek olives, and fresh mozzarella and basil. \$20

Eggplant Parmesan

Layers of breaded eggplant baked with fresh mozzarella and parmesan cheese in a basil tomato sauce. \$20

Basil Pesto Penne & Lemon Herb Crisp

Penne pasta tossed with a nutty basil pesto sauce topped with a lemon herb parmesan crisp. \$20

Ravioli with Herb Butter Sauce

Ravioli tossed in a nutty brown butter and herb sauce. \$20

Wild Mushroom Crepes

Savory crepes filled with wild mushrooms dressed with thyme butter. \$20

Spanakopita

Baked filo dough layered with spinach, onion, and feta cheese. \$20

CHILDREN'S MENU

Chicken Strips

Double-dipped chicken breast strips, accompanied by a slice of watermelon and fries.

\$12.50

(Chips can be substituted for \$0.25/each)

Mini Barbeque Chicken Pizza

Barbeque sauce, diced chicken breast, onion and peppers, and cheese topped pizza, accompanied by a slice of watermelon. \$12.50

Spaghetti and Meatballs

Spaghetti dressed with a tomato sauce and homemade meatballs, topped with Parmesan cheese, accompanied by garlic toast and diced watermelon. \$12.50

Meatball and Provolone Sandwich

Toasted baguette with provolone and homemade meatballs in a tomato sauce, accompanied by a slice of watermelon and potato chips. \$12.50

**Starch substitutions are available.*

Rice and angel hair pasta, no price change

Penne pasta \$.25/entree

Garlic mashed potatoes \$.50/entree

Roasted rosemary potatoes \$.50/entree

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Mashed sweet potatoes \$.50/entree
Baked sweet potatoes \$.50/entree

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