



## Reception Menu

### **Combination platters**

*All combination plates include Crisp Garden Salad, Fresh vegetables, Hot Rolls, choice of Coffee or Tea.*

### **Salmon and Prawns Scampi**

*Salmon and Jumbo Gulf Prawns topped with Scampi Sauce.*

\$31.25

### **Chicken and Crab Claws**

*Sautéed Breast of Chicken prepared in a Basil Wine Sauce accompanied by succulent Crab Claws with Fresh Lemon.  
(NO CRACKING, READY TO EAT)*

\$33.75

### **Tri Tip Steak and Chicken Piccata**

*Marinated to perfection sliced Tender Tri Tip topped with brandy peppercorn sauce accompanied with chicken breast with lemon caper sauce.*

\$32.50

### **Filet Mignon and Scampi**

*Flame Broiled Choice Center Cut Fillet Mignon with port wine sauce accompanied by Gulf Prawns in a Bordalaise Sauce.*

\$36.95

### **New York Steak and Scampi**

*Broiled to perfection Choice New York Steak crowned with Crimini Mushrooms caps in a light Sherry Wine Sauce accompanied by Gulf prawns in a lemon Bordalaise Sauce.*

\$35.95

*Served with your choice of Rice Pilaf, Garlic Cheese Mashed Potatoes, Roasted Herb Red Potatoes.*

*An 19.5% service charge plus applicable state taxes will be added to all orders.*



## Reception Menu

All entrées served with Crisp Garden Salad, Fresh Vegetables, and your choice of Rice Pilaf, Roasted Herb Potatoes, Garlic Mashed Potatoes, Hot Rolls, and a choice of either coffee or tea.

### **Pasta Primavera**

Array of Julienne Vegetables sautéed with Olive Oil, White Wine, Fresh Herbs, tossed with Fettuccine, Parmesan Cheese and crowned with Portobello Mushroom

\$22.95

### **Chicken Maltese**

Flame Broiled Breast of Chicken with scallions in a light Garlic Basil, Roma Tomato Sauce

\$26.50

### **Chicken Marsala**

Prepared in a delicious Imported Marsala Wine Sauce with Mushrooms and fresh Italian Herbs

\$26.50

### **Chicken Modenese**

Boneless Breast of Chicken filled with Prochutto Parma, Asparagus, Pan Seared Leeks and Bell Passé Cheese in the Sherry Wine Sauce

\$27.50

### **Chicken Castrovilla**

Grilled Chicken Breast topped with local Hearts of Artichokes, Sun-dried Tomato Pesto, Parmesan Cheese, in a light Wine Sauce

\$26.75

### **Chicken Florentine**

Breast of chicken filled with Ricotta, Asigo, Mozzarella Cheese and fresh Baby Spinach in a Marsala Cream Sauce

\$27.95

### **Baked Salmon**

Topped with Lemon Caper Sauce

\$26.95

### **Herb Crusted Alaskan Halibut**

Alaskan Halibut Lightly Breaded with Lemon Pepper, topped with Dill Shrimp Sauce

\$28.25

### **Marinated Tri Tip of Beef**

Marinated to perfection Lean Slices of Choice Tri Tip of Beef with mushroom Burgundy Ragout.

\$26.95

### **Roasted Prime Rib**

Choice U.S.D.A. Angus Prime Rib served with a au Jus

\$30.25

### **Filet Mignon**

Juicy Fork Tender Center Cut Filet Mignon with a Burgundy Wine Sauce topped with crispy Maui Onions

\$33.95

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