

## ***Premier Dinner Selections***

### ***Soup***

*Cream of Mushroom Soup, Chicken Escarole Soup, Tomato Bisque Soup,  
Vegetarian Minestrone Soup*

### ***Mixed Green Salad***

*With Carrot Ribbon, Cucumber and Tomato, Balsamic Vinaigrette*

### ***Classic Caesar Salad***

*Garlic Croutons, Imported Parmesan Cheese, Creamy Caesar Dressing*

### ***Entrée Selections***

***(Please select two)***

#### ***Oven Roast Chicken Breast***

*With Jumbo Shrimp, Roast Onion Plum Tomato Compote*

#### ***Filet Mignon***

*6 ounce Black Angus Filet, Wild Mushroom Sauté, Red Wine Demi-Glace*

#### ***Sirloin Steak***

*8 ounce Black Angus with Melted Gorgonzola and Red Wine Demi-Glace*

#### ***Petite Filet and Stuffed Shrimp***

*Creamy Crab and Shrimp Stuffing, Peppercorn Cabernet Demi-Glace*

#### ***Stuffed Flounder***

*Jumbo Lump Crab Folded into a Creamy Stuffing, Baked with Butter, Lemon and Fresh Herbs*

### ***Vegetable Selections***

***(Please Select One)***

*Haricot Verts, Broccoli Florets with Carrot,  
Grilled Asparagus with Thyme and EVOO*

### ***Potato or Rice Selections***

***(Please Select One)***

*Mashed Potatoes, Double Stuffed Baked Potato with Cheddar Cheese and Sour Cream,  
Roasted Potatoes Parmesan, Wild Rice Pilaf, Saffron Rice*

### ***Dessert Selections***

***(Please Select One)***

*NY Style Cheesecake with Berries and Whipped Cream,  
Chocolate Mousse Parfait, Double Chocolate Layer Cake, Sugared Berry Shortcake*

**Beverages** include Coffee, Decaf Coffee, Hot Tea, Iced Tea and Soda

**Crab Cake** with Roasted Corn, Jumbo Lump Crab and Red Pepper Cream (MARKET PRICE)

*Prices subject to NJ State Sales Tax and 20% Gratuity for Service. Menu is subject to change.*

**A minimum of 25 guests is required.**