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Dinner Options

2016 cost per person

Plated Dinner Options I:

$45.00++ per person - Saturday $60.00++ per person

**Cocktail Hour Choice of 4 Hors D’oeuvres**

Salad Course: (Choose one)

Salad:

* **House Salad** -- Traditional mixed greens with grated carrots, red cabbage, seasoned croutons and choice of dressing including a balsamic vinaigrette
* **Classic Caesar Salad** – Fresh romaine lettuce with seasoned croutons and Parmesan cheese in our House Caesar dressing

***Entrée Choice (Choose 3)***

***Beef:***

* **Grilled New York Steak** – Steak grilled with fine fried onions (served medium)
* **Roasted Sirloin steak** – Mushroom with shallot demi glase

***Pork:***

* **Roasted Pork loin** – Stuffed with garlic and spinach, roasted peppers and fontina cheese

***Chicken:***

* **Picatta** - Breast of chicken sautéed with capers, white wine, fresh herbs and sweet cream butter.
* **Francaise** – Egg-battered and pan-fried breast of chicken with fresh chopped parsley, lemon, white wine, and finished with sweet cream butter.
* **Parmigiana** – Breaded breast of chicken with marinara sauce and fresh mozzarella.

***Fish:***

* **Seared Mahi- Mahi** – Served with pineapple-mango salsa
* **Salmon**  – Baked and served with a Dijon mustard sauce sauce
* **Stuffed Sole** – Filet of Sole stuffed spinach and sundried tomatoes

***Vegetarian or Gluten Free (upon request)***

*Our chef will select an appropriate vegetable and starch to accompany your entrée selections.*

*All entrees served with warm rolls and butter.*

***Dessert***

***Viennese Platter for each Table***

*Freshly-brewed coffee, hot tea, decaf, lemonade and unsweetened iced tea.*

 ***All ingredients sourced from local Hudson Valley providers.***