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Dinner Options

2016 cost per person

Plated Dinner Option II

$55.00++ per person – Saturday $70.00++ per person

**Cocktail Hour Choice of 4 hors D’ouevres**

First Course (Choose One Appetizer)

Appetizer:

* **Maryland Crabcakes** – Jumbo lump crab cakes served with Remoulade sauce
* **Penne Ala Vodka** – Penne pasta served with creamy vodka sauce

Salad: (Choose one)

* **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
* **Spinach Salad** – Fresh spinach with mandarin oranges and red onions with a sesame vinaigrette

Main Course (Choose 3)

Beef:

* **Roast Sirloin-** Wild mushrooms , shallot demi glace
* **Prime Rib au jus** .
* **Hanger Steak**- Arugula pesto

Pork:

* **Roast Porkloin** – Mojo marinated, black bean avocado salsa

Chicken:

* **Picatta** - Breast of chicken sautéed with capers, white wine, fresh herbs, cream 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.
* **Chicken Parmagiana**- Breaded breast of chicken with marinara and fresh mozzarella

Fish:

* **Pan seared Mahi Mahi** – Served with pineapple-mango salsa
* **Stuffed Filet of Sole** – Stuffed with fresh spinach and sundried tomatoes in a lemon butter sauce
* **Roasted Salmon** – Served with fresh herbs and Dijon mustard sauce

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

All entrees served with warm rolls and butter.

Desserts (Choose one)

Chocolate Mousse

Cheesecake (seasonal fruit topping)

Viennese Plate (one per table)

Petit Fours with Ice Cream

Freshly brewed coffee, hot tea, and decaf.

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