

# Plated Menu

*Dinner Rolls, Soft Beverages, Coffee & Tea Included*

## Choice of One Appetizer

*Add Additional Course for \$5.95*

Smoke Rise Salad ~ Baby Lettuces, Cucumbers, Grape Tomatoes, Carrots, Red Onion and Red Wine Vinaigrette

Caesar Salad ~ Hearts of Romaine, Garlic Croutons, Parmesan Reggiano

Wedge Salad ~ Iceberg Lettuce, Crispy Bacon, Vine Ripe Tomato, Crumbled Bleu Cheese, Russian Dressing

Four Cheese Arancini ~ Marinara Dipping Sauce

Deviled Eggs ~ Jalapeño, Crumbled Bacon

Sliced Tomato & Mozzarella ~ Fresh Basil, EVOO, Balsamic Drizzle

Minestrone Soup

Chicken Vegetable Noodle Soup

Traditional Penne Ala Vodka ~ Blush Sauce, Parmesan Cheese

Cheese Tortellini ~ Sautéed Spinach, Red Peppers, Garlic Cream Sauce

## Choice of Two Entrees

*Add Additional Entrée Selection for \$7.95*

*Served with Chef's Selection of Starch & Seasonal Vegetables*

Grilled Chicken Breast ~ Dijon Beurre Blanc

Chicken Francaise ~ Lemon Butter White Wine Sauce

Chicken Marsala ~ Mushrooms, Marsala Wine Sauce

Pan Roasted Salmon ~ Miso Glaze

Salmon Piccata ~ White Wine & Capers

Horseradish Crusted Cod ~ Beurre Blanc

Cavatelli & Sausage ~ Broccoli Rabe, White Wine, Garlic & Oil

Orecchiette & Chicken ~ Pesto Cream Sauce

Shrimp Alfredo ~ Penne Pasta

Blackened Cauliflower Steak ~ Au Poivre Sauce

Jumbo Lump Crab Cake ~ Corn & Tomato Slaw

## Choice of One Dessert

Chocolate Mousse Cake ~ Raspberry Coulis

New York Style Cheesecake ~ Fresh Strawberries, Whipped Cream

Chocolate Waffle Cup with Pastry Cream and Seasonal Fruit

Crème Brûlée

Price Per Person: \$58.95

(Plus N.J. Sales Tax and 20% Service Charge)

*The Service Charge is Retained by the Inn and not Considered a Gratuity*

## Premium Entrees

Roasted 8 oz. Filet Mignon ~ Merlot Demi ~ \$16.95

Grilled 10 oz. N.Y. Strip ~ Roasted Mushroom Au Jus ~ \$12.95

Braised Short Ribs ~ Balsamic Onion Au Jus ~ \$12.95

Chilean Sea Bass ~ Miso Glaze ~ MP

Add Lobster Tail ~ MP / Oscar Style ~ Additional \$7.95