

THE SPECIAL SCHOOL EVENT SIT DOWN MENU

Minimum 40 Guests

THE SPECIAL WELCOME

A flowing display of domestic and imported cheeses, fresh seasonal fruit, vegetables and dip.
Add for \$2 gourmet cheese dips with assorted breads and chips (Artichoke & Spinach, Roasted Red Pepper, Horseradish Cheddar or Gorgonzola & Sharp Cheddar)

UNLIMITED SODA & JUICE

Unlimited Frozen Drinks \$3

BEVERAGE / Coffee or Tea Available Upon Request

FIRST COURSE / choice of one:

Fresh Fruit Salad <i>with raspberry cream</i>	Tomato & Mozzarella Ginger Glazed Melon	Chilled Strawberry Soup Minestrone Soup	Cranberry Shrub House Garden Salad	Waldorf Salad Carrot and Raisin Salad
Maitre d'Melon Cucumber Dill Salad	Tortellini Soup Pasta e Fagiole Soup	Cucumber Dill Soup	Oriental Noodle Salad Raspberry Walnut Salad	Ambrosia Salad Tri-bean Salad

SIGNATURE BREAD

ENTREES / Choice Of Two

POULTRY

Cranberry Chicken
Chicken Marsala
Sun-dried Tomato Basil Chicken
Harvest Spring Chicken
with poulet sauce
Lemon Artichoke Chicken
Tropical Chicken
with fruit salsa
Seared Chicken Alfresco
with brie and raspberry sauce
Roulade Chicken
with artichokes, leeks and ricotta

Boursin Stuffed Chicken
with roasted red pepper and chive cream sauce
Fontina & Asparagus Stuffed Chicken
with basil cream sauce
Prosciutto, Fontina and Sage Stuffed Chicken
with sun-dried tomato cream sauce
Italian Sausage, Apricot and Pinenut Stuffed Chicken
with basil cream sauce
Bistro-style Chicken
with roasted garlic and lemon reduction
Roast Turkey
with stuffing and gravy

SEAFOOD

Stuffed Sole
with lobster sauce
Baked Scrod
with lemon seasoned bread crumbs
Grilled Focaccia Haddock
Poached Salmon
with cucumber dill sauce
Seafood Newburg
Baked Halibut
with tomato beurre blanc
Crabcake
with Cajun cream sauce
Seafood Stuffed Shrimp Casserole
Oven roasted hooked shrimp with homemade seafood stuffing.

MEATS

Mt. Tom Sirloin
Bistro Sirloin
Yankee Pot Roast Jardiniere
Teriyaki Steak
Beef Roulade
London Broil
with mushroom bordelaise sauce
Roast Loin of Pork
with rosemary sauce
Stuffed Loin of Pork
(apricot & sage, apple & sausage or cranberry & walnut)
Pork Dijonaise
Gorgonzola Sirloin

**Vegetarian and/or dietary requests can be accommodated*

CHEF SELECTED VEGETABLE AND POTATO

DESSERT / Choice Of One

Oreo Cookie Ice Cream Roll <i>with hot fudge</i>	The Signature Cobbler Brownie a la mode <i>with fudge sauce</i>	Toasted Almond Roll <i>with fudge sauce</i>	Toasted Almond Cake Lemon Chiffon Pie Espresso Kahlua Cake	Profiterole <i>with Amaretto chocolate sauce</i>
Bananas Foster Cherries Jubilee	English Trifle	Amaretto Cake	Espresso Kahlua Cake	Toasted Pecan Roll <i>with caramel sauce</i>

OTHER AMENITIES

We are also proud to include a selection of first class house linens and napkins, fresh flower centerpieces, candles, an Event Consultant to guide you through your planning stages, your own personal Banquet Manager to insure that every detail is as you expect, and of course, the quality food and impeccable service that we are committed to. Ask your Event Consultant about audio-visual requirements, linen upgrades and other services.

Price per person / \$43