

# • MENU •

## CARVED ITEMS

Prime rib, au- jus, creamy horseradish  
Roasted lamb leg, mint jelly glaze

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## ENTRÉE AND SIDE DISHES

Marinated chicken thighs, grilled with chimichurri sauce  
Chicken piccata with capers and diced tomato  
Grilled beef tenderloin stew  
Baked spinach ravioli in four cheese sauce  
Penne pasta with shrimp, spinach, diavolo sauce  
Pan roasted salmon with pesto cream sauce  
Mashed potato  
Vegetable medley with garlic butter

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## ANTIPASTI

Seasonal pickled vegetables  
Roasted beets with aged balsamic glaze and goat cheese  
Traditional deviled eggs  
Smoked salmon display  
Shrimp cocktail, remoulade sauce  
Blue point oyster's mignonette sauce  
Antipasti meats and cheese

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## BREAKFAST ITEMS

Traditional benedicts  
Malted waffles with strawberry compote  
Applewood smoked bacon  
Sausage links  
Hash browns

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## DESSERTS

Chef's selection of assorted Cakes