

BANQUET MENU #1



appetizer or salad

Can be served as a table share app or as an individual app

CHEESESTEAK EGG ROLL

Shaved prime rib, provolone cheese, caramelized onion, horseradish cream

CRAB WONTON

Jumbo lump crab, szechuan sauce

CAESAR SALAD

House recipe Caesar, garlic croutons, shaved parmesan

LOADED WEDGE

Blue cheese crumbles, tomato, bacon, onion, ranch dressing

GOAT CHEESE SALAD

Mixed greens, goat cheese phyllo, dried cranberries, toffee pecans, lemon thyme vinaigrette

HOUSE SALAD

Mixed greens, cucumbers, tomatoes, apples, carrots, aged white cheddar, honey mustard vinaigrette

entrée selections

(choose five)

“FLASH-FRIED” SHRIMP

Salted fries and homemade apple slaw

HAWAIIAN BBQ SALMON

Jasmine rice, seasonal vegetables

JUMBO SCALLOP & SHRIMP LINGUINI

Roasted peppers, baby spinach, pesto lobster sauce

BRAISED SHORT RIB RIGATONI

Stewed tomatoes, mushrooms, parmesan cheese

FILET MEDALLIONS

Baked potato, sautéed spinach, red wine demi glace

PORK CHOP

12 oz. bone in, mushroom risotto, seasonal vegetables, maple apple butter

SH GRILLED CHICKEN

Jasmine rice, seasonal vegetables, honey mustard

dessert

(individual portion - choose 2)

DOUBLE FUDGE BROWNIE • SEASONAL CHEESECAKE • APPLE COBBLER • SEASONAL DESSERT

sides

**FRIES • SWEET POTATO FRIES • APPLE SLAW • NEVA'S POTATOES • SEASONAL VEGETABLES
SAUTÉED SPINACH • JASMINE RICE • ADULT MAC 'N CHEESE • BRUSSELS SPROUTS • BAKED POTATO**

\$38/person plus gratuity. This menu includes coffee, soda & iced tea.

BANQUET MENU #2



appetizer, soup or salad

Can be served as a table share app or as an individual app

SOUP OF THE DAY

CHEESESTEAK EGG ROLL

Shaved prime rib, provolone cheese, caramelized onion, horseradish cream

CRAB WONTON

Jumbo lump crab, szechuan sauce

CAESAR SALAD

House recipe Caesar, garlic croutons, shaved parmesan

LOADED WEDGE

Blue cheese crumbles, tomato, bacon, onion, ranch dressing

GOAT CHEESE SALAD

Mixed greens, goat cheese phyllo, dried cranberries, toffee pecans, lemon thyme vinaigrette

HOUSE SALAD

Mixed greens, cucumbers, tomatoes, apples, carrots, aged white cheddar, honey mustard vinaigrette

entrée selections

(choose five)

PRIME RIB

Baked potato, seasonal vegetables, au jus

JUMBO LUMP CRAB CAKES

Salted fries, apple slaw, tartar sauce

FILET MIGNON

8 oz. center cut, baked potato, seasonal vegetables, peppercorn demi glace

PAN SEARED DAY BOAT SCALLOPS

Mushroom risotto, seasonal vegetables, lobster sauce

DAILY MARKET FISH

Jasmine rice, seasonal vegetable

SHRIMP & SCALLOP LINGUINI

Roasted peppers, baby spinach, pesto lobster sauce

HAWAIIAN BBQ SALMON

Jasmine rice, seasonal vegetables

PORK CHOP

12 oz. bone in, mushroom risotto, seasonal vegetables, maple apple butter

dessert

(individual portion - choose 2)

DOUBLE FUDGE BROWNIE • SEASONAL CHEESECAKE • APPLE COBBLER • SEASONAL DESSERT

sides

FRIES • SWEET POTATO FRIES • APPLE SLAW • NEVA'S POTATOES • SEASONAL VEGETABLES

SAUTÉED SPINACH • JASMINE RICE • ADULT MAC 'N CHEESE • BRUSSELS SPROUTS • BAKED POTATO

\$48/person plus gratuity. This menu includes coffee, soda & iced tea.