



## ~Dinner Menu~

The following include an elegant four-course meal, including Appetizer, Salad, Entrée with Potato and Vegetable, and Dessert.

Coffee, Tea, Dinner Rolls and Butter are included with all meals. Items with a surcharge listed are considered upgrades.

### ~Appetizer~

Fresh Fruit Cup ~ Soup du Jour

### ~Pasta~

Penne ~or~ Bowtie Pasta .... +\$3.50/p.p.  
 Tortellini ~ or~ Cheese Ravioli ...+\$4.50/p.p.  
*Sauce Selections ~ Marinara, Alfredo, or Pesto*

### ~Salad~

Garden ~ or~ Caesar

### ~Entrée Selections~

Chicken Marsala .....	\$49.50
Chicken Piccata .....	\$49.50
Stuffed Chicken .....	\$48.50
Chicken Cordon Bleu .....	\$49.50
Roast Prime Rib of Beef .....	\$61.00
Filet Mignon .....	\$63.00
Sliced Tenderloin of Beef .....	\$63.00
Baked Haddock .....	\$52.00
Baked Stuffed Shrimp .....	\$54.00

### ~Pairings~

Petite Filet Mignon with Baked Stuffed Shrimp .....	\$67.00
Petite Filet Mignon with Chicken Marsala.....	\$64.00

### ~Potatoes~

Oven Roasted  
 Garlic Mashed  
 Baked with Sour Cream  
 Creamy Delmonico  
 Baked Stuffed....+ \$3.00/p.p.

### ~Vegetables~

Fresh Vegetable Medley  
 Green Beans Almandine  
 Roasted Tuscan Vegetables  
 Seasonal Squash  
 Roasted Brussels Sprouts with Apple Cider & Bacon

### ~Dessert

Ice Cream with Chocolate Sauce & Whip Cream  
 (Additional options available)

**Special meals for Children, Vegetarians and Vendors are also available**

