

Dinner

Plated

All Plated Dinners are accompanied by Fresh Baked Rolls with Butter, Starch and Vegetable.

First Course

Soup du Jour

OR

Your Choice of Salad

Entrée Course

Cavatelli

Grilled Julienne Chicken in Fresh Tomato Basil Sauce
with Potato Gnocchi

Grilled Salmon

With a *Hoegaarden* Lemon Beurre Blanc

Gnocchi

In a Creamy Tomato Alfredo sauce

Grilled Strip Steak

Dry Rubbed served with a Brown Sugar *Newcastle*
Button Mushroom Demi

Pan Seared Chicken

Topped with Spinach, Proscuitto & Fontina Cheese
in a Wild Mushroom Reduction

Pork Loin

Pan Seared loin of Pork with a Tangy Blood Orange
Glaze

Italian Stuffed Chicken

Breast of Chicken stuffed with Roasted Peppers,
Spinach, Basil and Mozzarella

Pork Chop

Thick cut chop with Sweet Onion and Thyme Demi

Stuffed Breast of Chicken

Chicken stuffed with Wild Mushrooms and Arborio
Rice finished with a Creamy Peppercorn Sauce

Jumbo Lump Crab Cake

Broiled and topped with Cajun Mango Aioli

Dessert Course

Chef's Choice of Plated Dessert

Includes Fresh Brewed Regular and Decaffeinated Coffee, Assorted Teas and Iced Tea

Please call Hotel Sales Office for Prices

All prices are priced per person and are subject to 6% sales tax and 20% service charge