

Social Dinner Menu

Appetizers

Prosciutto with Seasonal Melon Seasonal Fresh Fruit

Salads

Caesar - Antipasto - Tossed

<u>Soups</u>

Cream of Broccoli - French Onion Parmesan - Du Jour

Pasta

(Choose one)

Stuffed Shells – Ravioli – Fettuccine – Penne (Fresh Sauces to Compliment)

Entrees

(Your choice of three entrees)

<u>Beef</u>

Filet Mignon Lyonnaise Prime Rib Au Jus Tenderloin Fans Beef Brochette

Pork

Pork Loins with Apricot Cream
Stuffed Pork Loins

Fowl

Traditional Stuffed Breast of Chicken Chicken Campania Chicken Florentine Chicken Savannah Chicken Marsala

Seafood

Broiled Filet of Stuffed Flounder
Tilapia with Olive Oil & Herb
Mahi – Mahi Mango Salsa
Salmon with Dill Sauce
Baked Stuffed Shrimp
Flounder Amandine
Seafood Newburg
Shrimp Scampi

Veal

Veal Parmesan Veal Roulade Veal Piccata

Potatoes

Baked - Scalloped - Kelly - King Arm Sweet Potatoes - Rice

<u>Vegetables</u>

Green Beans Almondine – Broccoli – Sautéed Fresh Vegetables Blend – Glazed Belgium Carrots

Desserts

Sweet Table – Pastry Tray – Chocolate Mousse – Peach Melba – Cheese Cake Crème Burlee – Tartuffo