

# ***Plated Dinner Menu***

## **Hot Soups**

*Shrimp Bisque with Sea Scallops*

*Escarole~ Italian Wedding Soup*

*Wild Mushroom Cream topped with  
Tomato Oil*

*Smoked Salmon Chowder with Corn,  
Capers, Peppers, Potato, and Chives  
finished with Horseradish Cream*

*Vidalia Onion Bisque with Cheese  
Crostiti*

*Cream of Asparagus*

*Butternut Squash Bisque with Apples*

## **Chilled Soups**

*Consommé Double Clear Beef Broth with  
Homemade Porcini Pasta*

*Tropical Fruit Gazpacho  
topped with Toasted Coconut*

*Vichyssoise  
Chilled Potato Leek Soup with Chives*

## **Salads**

*Mansion Salad with Balsamic  
Vinaigrette Dressing*

*Classic Caesar Salad*

*Medley of Greens with Raspberry  
Vinaigrette Dressing*

*Spinach Salad*

*Israeli Caesar Salad with Plum  
Tomatoes & Feta Cheese*

*Oriental Salad with Shrimp,  
Asparagus Tofu, Pepper Orzo and  
Sesame Dressing*

## **Appetizers**

*Fresh Sliced Seasonal Fruits and  
Berries with a Mint Passion Fruit  
Sauce*

*Mozzarella with Sliced Tomato, Basil,  
& Kalamata Olives with  
Pesto Olive Oil*

*Imported Italian Parma Prosciutto  
topped with Melon Slaw*

*Creamy Wild Mushroom Rissotto  
~drizzled with Roasted Tomato Oil  
and Asiago Cheese*

*Colorful Bowtie Pasta~ tossed with  
Sun-dried Tomato Pesto, Kalamata  
Olives and Artichokes served over  
Yellow Tomato Coulis*

*Tri-Color Cheese Tortellini~ tossed in  
a Crab and Corn Alfredo Sauce*

*Barlotto~ Rissotto- style cooked  
Barley topped with Shellfish Ragout*

*Large Sautéed Crab Cake over  
Caribbean Fruit Salad and Micro  
Greens*

*Three Cajun Jumbo Shrimp~ poached  
and chilled accompanied by a Black  
Bean-Avocado Medley with Tabiko  
and Citrus Coulis*

*Mansion Potato Knish~  
Yukon Potato, Caramelized Onion  
and Garlic baked in a Puff Pastry,  
served over Watercress Salad, Feta  
Cheese and Cumin Beet Juice*

*Warm Smokey Pastrami with  
Cucumber Fennel Slaw and Crab  
Vinaigrette*

## *Entrée Selections*

*All Entrees include Chef's selection of Starch, Seasonal Vegetable Bouquetierre, Rolls and Butter and Freshly Brewed Coffees & Hot Tea*

*Mesquite Grilled New York Strip Steak  
With Garlic Red Wine Sauce*

*Filet Mignon Grille, Sauce Perigourdine*

*Grilled Pork Medallions, Sauce Robert*

*Chicken Sorentine with Peppers  
And Fontina Cheese*

*Southwestern Stuffed Chicken Breast  
With Red Pepper Coulis*

*Chicken Breast Romagna  
With Wild Mushroom Sauce*

*Boneless Breast of Chicken Francaise  
With White Wine Buerre Blanc*

*Chicken Breast Florentine  
With Sundried Tomato Cream Sauce*

*Broiled Maine Lobster Tail (10oz.)  
With Lemon and Drawn Butter*

*Poached Salmon with Spinach  
And Champagne Sauce*

*Grilled Salmon with Frizzle Leaks  
And Tomato Ribbons*

*Tilapia with Champagne Cream*

*Roasted Prime Rib of Beef, Au Jus*

*Veal Chop Car-grilled  
Topped with Shitaki Mushrooms*

*Roasted Sirloin of Beef Bordelaise*

## **Duet Entrees**

*All Entrees include Chef's selection of Starch, Seasonal Vegetable Bouquaitierre, Rolls and Butter and Freshly Brewed Coffees & Hot Tea*

*5 oz. Filet Mignon and (3) Shrimp, Scampi Style*

*5 oz. Filet Mignon and 4 oz. Salmon Filet, choice of sauce*

*5 oz. Filet Mignon and 4 oz. Chicken Breast, choice of sauce*

*Lamb Chop (2 ribs) and 4 oz. Filet Mignon*

*6 oz. Salmon Filet and (3) Shrimp*

*6 oz. Lobster Tail and 4 oz. Filet Mignon*

*4 oz. Chicken Breast and 6 oz. Salmon Filet*

*Mixed Grill - ( 3 ) items from above combinations- upon request*

## *Entrée Selections*

*All Entrees include Rolls and Butter and  
Freshly Brewed Coffees & Hot Tea*

### *Pasta and Vegetarian Selections*

*Tri-Color Bowtie Pasta tossed with Basil Pesto and topped with Mushrooms,  
Tomatoes, and Olives*

*Angel Hair Pasta Primavera tossed with Julienne of Vegetable  
Roasted Garlic and Olive Oil*

#### *Vegetable Tower*

*Roasted Vegetables layered with Mushroom and  
Pan-seared Tofu, topped with Marinara sauce*

#### *Eggplant Parmesan*

*Italian style breaded Eggplant baked golden brown & topped with Mozzarella  
Cheese*

*Served with Pasta and Tomato sauce*

#### *Assorted Seasonal Vegetables*

*Steamed and Roasted served with starch of the day*