

Hors d'oeuvres

All orders consist of approximately fifty (50) pieces.

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| Barbecued Meatballs | \$55.00 |
| Relish Tray (assorted fresh vegetables with dip) | \$60.00 |
| Chicken Tenders (Deep Fried) | \$65.00 |
| Fresh Fruit Tray | \$65.00 |
| Stuffed Mushrooms (filled with a crab meat stuffing) | \$65.00 |
| Buffalo Wings | \$70.00 |
| Ramaki (bacon wrapped chicken livers) | \$70.00 |
| Mini Open-Face Reubens | \$75.00 |
| Finger Sandwiches | \$80.00 |
| Cheese & Meat Tray (with assorted crackers) | \$85.00 |
| Crab & Artichoke Dip | \$80.00 |
| Shrimp Cocktail | Market Price |
| Bacon Wrapped Sea Scallops | \$125.00 |
| Mini Beef Wellington | \$125.00 |

Most Hors d'oeuvres can be set up either buffet style or passed by one of our staff members.

Sales tax six percent (6%) and service fee of twenty percent (20%) will be added to the above prices. All prices are subject to change.

Luncheon Entrees

(Available from 11:00 a.m. until 4:00 p.m.)

Luncheon entrees include: Entrée of your choice, tossed salad with ranch dressing (unless otherwise specified), roasted potatoes, vegetable medley, beverage (coffee, tea, or fountain soft drink), supper bread, and choice of ice cream, sherbet, cheese cake or cobbler.

Pasta Gabriel **\$16.90**

Delicate angel hair pasta tossed in a garlic and olive oil with fresh scallions, mushrooms, and tomatoes. Topped with a grilled breast of chicken.
(Pasta dish does not include potatoes).

Grilled Ribeye Steak **\$17.95**

Hand cut from fresh boneless prime rib of beef, seasoned and grilled to a medium temperature.

Grilled Pork Chop **\$17.95**

A boneless, center cut loin chop, grilled and served with warm spiced apples.

Baked Chicken Veloutte **\$15.95**

A plump airline breast of chicken served with a veloute sauce.

Broiled Cod Fillet **\$15.95**

A lightly seasoned fillet of Norwegian cod, served with drawn butter.

Light Fare

Light Fare items include: item of your choice, beverage (coffee, tea or fountain soft drink), and choice of ice cream, sherbet, cheese cake or cobbler.

Caesar Salad **\$12.95**

Fresh crisp romaine lettuce, tossed with fresh mushrooms, croutons, Parmesan cheese, and Caesar dressing topped with a lightly blackened breast of chicken.

Chicken Salad Plate **\$12.50**

All white meat chicken salad garnished with fresh fruit and a warm muffin.

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Dinner Entrees

Dinner Entrees include: Entrée of your choice, tossed salad with ranch dressing (unless otherwise specified), vegetable medley, potato, supper bread, beverage (coffee, tea or fountain soft drink), and choice of ice cream, sherbet, cheese cake or cobbler.

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| Roasted Tenderloin | \$27.95 |
| Oven roasted to a medium rare temperature unless otherwise specified and served with a Bordelaise sauce. | |
| Halibut Gratinée | \$28.95 |
| Baked halibut topped with a crab and artichoke soufflé. | |
| Prime Rib of Beef | \$27.50 |
| Slow roasted to a medium rare temperature, served with natural au-jus and a creamy horseradish sauce. | |
| Stuffed Pork Loin | \$21.95 |
| Fresh boneless loin of pork, filled with an apple dressing. | |
| Grilled Pork Chops | \$21.50 |
| Twin fresh center cut loin chops, served with warm spiced apples. | |
| Baked Breast of Chicken | \$19.50 |
| A plump "Airline" breast of chicken served with a sauce veloutte. | |
| Fried Chicken | \$19.95 |
| Our award winning chicken! A half young chicken, fried to a golden brown. | |
| Pasta Gabriel | \$17.95 |
| Delicate angel hair pasta tossed with fresh scallions, tomatoes, mushrooms, garlic and olive oil. Topped with a grilled breast of chicken. (Pasta is not served with a potato choice). | |
| Steamed Vegetable Platter | \$13.95 |
| Assorted fresh vegetables steamed crisp, served with our house-made cucumber dip. | |

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