-Elegant Served Dinner Menu-

Allow our talented and experienced chef to prepare a unique and customizable dinner option for your event.

All of our dinner options include salad, starch, vegetable and fresh baked bread.

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| Salad (choose one)-Field Greens w/ House Italian-Caesar Salad w/ House Croutons-Spinach Salad w/ Balsamic Vinaigrette(w/ Bacon, Red Onion, Mushrooms & Balsamic)-Gorges Baby Green Salad w/ Raspberry Vinaigrette(w/ red onion, mandarin oranges & candied pecans) | Starch (choose one)-Garlic Mashed Potatoes-Chive & Parmesan Whipped Potatoes-Roasted Rosemary Red Potatoes-Salt Potatoes-Whipped Sweet Potatoes-Roasted Sweet Potatoes-Israeli Couscous |
| Vegetable (choose one)-Sauteed Green Beans w/ Almond Slivers-Honey Glazed Baby Carrots-Seasonal Squash Medley-Braised Utica Greens-Steamed Broccoli-Corn O’brien(a colorful mix of corn, green peppers, pimento & bacon) |
| Entre Options (choose 2) |

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| -Dual Plate of 6oz Filet of Beef and 6oz Lobster Tail -Dual Plate of 5oz Filet of Beef and 4oz Rosemary-Garlic -Marinated Chicken Breast-Dual Plate of 4oz Rosemary-Garlic Marinated Chicken Breast and Poached Salmon-Grilled Fillet of Beef Served with Shrimp Scampi-New York Strip Steak (thick cut)-Roasted Ribeye Steak with Horseradish Cream Sauce-9oz Filet of Beef-6oz Filet Mignon with Bearnaise Sauce-Chicken Marsala or Chicken Piccata-Seared Salmon with Horseradish Cream Sauce-Poached Salmon with Creamy Fresh Dill Sauce-Shrimp Scampi over Linguine-Wild Mushroom Ravioli with Mascarpone Cream Sauce-Fettuccine with Broccoli and Alfredo Sauce-Lobster Stuffed Ravioli with Ginger-Leek Butter Sauce-Penne with House Made Puttanesca Sauce | $82/pp$70/pp$70/pp$75/pp$65/pp$65/pp$72/pp$65/pp$56/pp$62/pp$62/pp$64/pp$50/pp$35/pp$65/pp$40/pp |

\*\*Add on a Viennese Station that wonderfully displays a sumptuous assortment of desserts for only $9/pp