

Dinner

Plated Dinner

Choice of two entrées: \$34.00

Choice of three entrées: \$37.00

Make Your Own Duet Plate: \$40.00

Served With:

Mixed Greens with Balsamic Vinaigrette

Baked Rolls with Butter

Chef's Selection of Vegetable

Coffee, Decaffeinated Coffee, Hot Tea

Select One Dessert:

Chocolate Mousse Cake, Carrot Cake, or NY Cheesecake

Entrées:

Prosciutto Wrapped Chicken

Spinach Boursin Cream Sauce

Grilled Salmon

Roasted Red Skin Potato, Whole Grain Mustard

Beurre Blanc

Sliced Roasted Sirloin

Whipped Potatoes, Sauce Bordelaise

Grilled Shrimp and Scallop Skewers

Bacon Corn Risotto

Airline Chicken Breast

Whipped Potatoes, Au Jus

Grilled Filet Mignon

(Add \$5 per person)

Whipped Potatoes, Sauce Bordelaise

Grilled Eggplant Rollatini

(Vegan and Gluten Free)

Marinara, Roasted Red Bell Peppers,

House-made Vegan Ricotta

Minimum of 25 people

Dinner Buffet

Mayflower Buffet

Mixed Greens with Vine Ripe Tomatoes, Bacon Bits, Frizzled Onions, Cucumbers,
Crumbled Blue Cheese, & Balsamic Dressing
Classic Caesar Salad with Parmesan Cheese, Asiago Cheese, & Croutons
Tomato & Cucumber Salad with White Balsamic Dressing
Oven Roasted Red Skin Potatoes
Seared Salmon Fillet with Whole Grain Mustard Beurre Blanc
Chicken Piccata
Seasonal Vegetables, Baked Rolls & Butter
Assorted Desserts
Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea
\$36.00

The East Genny

Mixed Greens with Vine Ripe Tomatoes, Bacon Bits, Frizzled Onions, Cucumbers,
Crumbled Blue Cheese, & Balsamic Dressing
Classic Caesar Salad with Parmesan Cheese, Asiago Cheese, & Croutons
Oven Roasted Red Skin Potatoes
Grilled Salmon Fillet with Cucumber White Balsamic Salad
Grilled Barbecue Chicken Breast
Seasonal Vegetables, Baked Rolls & Butter
Assorted Desserts
Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea
\$32.00

Requires a minimum of 25 attendees

Dinner Buffet

Genesee Ballroom Buffet

Classic Caesar Salad with Parmesan Cheese, Asiago Cheese, & Croutons

Mixed Greens with Vine Ripe Tomatoes, Bacon Bits, Frizzled Onions, Cucumbers, & Crumbled Blue Cheese, served with Spicy Ranch Dressing & Balsamic Dressing

Marinated Mozzarella with Grape Tomatoes, Extra Virgin Olive Oil, & Basil

Oven Roasted Medley of Sweet & Red Skin Potatoes with Caramelized Onions

Grilled Salmon Fillet with Beurre Blanc & Wilted Baby Spinach

Pan Seared Chicken Breast with Au Jus

Three Cheese Ravioli with Baby Spinach, Roasted Mushroom, & Shallot Cream Sauce

Chef Attended Carving Board of Prime Rib of Beef served with Bordelaise & Horseradish Cream Sauce

Seasonal Vegetables, Baked Rolls & Butter

Assorted Desserts

Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea

\$45.00

Requires a minimum of 50 attendees