

Dinner

Plated Dinner

Choice of two entrees: \$32.00

Choice of three entrees: \$35.00

Served With:

Mixed Greens with Balsamic Vinaigrette, Baked Rolls & Butter & Chef's Vegetable
Coffee, Decaf & Hot Tea

Select One Dessert:

Chocolate Bomb, Seasonal Fruit Tart or NY Cheesecake

Entrees:

Prosciutto & Mozzarella Stuffed Chicken

Oven Dried Tomatoes, Fresh Basil,
Beurre Rouge

Pasta Primavera

Tomatoes, Peppers, Broccoli,
Carrots, Summer Squash,
Zucchini, Penne Pasta

Grilled Filet Mignon (Add \$5)

Whipped Potatoes,
Sauce Bordelaise

Grilled Salmon

Roasted Red Skin Potatoes,
Beurre Blanc

Sliced Roasted Sirloin

Whipped Potatoes, Sauce
Bordelaise

Herb Crusted Roasted Cod

Roasted Red Skin Potatoes,
Beurre Blanc

Pork Tenderloin

Vegetable Rice Pilaf,
Sauce Robert

Spicy Crispy Tofu

Mango Salsa,
Cilantro Lime Sauce

Seared Scallop & Shrimp

Roasted Red Skin Potatoes,
Beurre Blanc

Grilled 10 oz. NY Strip (Add \$5)

Whipped Potatoes,
Sauce Bordelaise

Plated Duo Dinner

\$38.00

Prosciutto & Mozzarella Stuffed Chicken and Grilled Salmon

Roasted Red Skin Potatoes, Beurre Rouge

Sliced Roasted Sirloin and Grilled Salmon

Whipped Potatoes, Sauce Bearnaise

Sliced Roasted Sirloin and Prosciutto & Mozzarella Stuffed Chicken

Whipped Potatoes, Beurre Rouge

Filet Mignon and Herb Roasted Cod

Roasted Red Skin Potatoes, Beurre Blanc

Minimum of 25 people

Dinner Buffet

Mayflower Buffet

Classic Caesar Salad with Parmesan cheese, Croutons & Asiago cheese
Mixed Green with Vine Ripe Tomatoes, Bacon Bits, Frizzled Onions, Cucumbers,
Crumbled Blue Cheese & Spicy Ranch Dressing
Marinated Mozzarella with Grape Tomatoes, Extra Virgin Olive Oil & Basil
Oven Roasted Medley of Sweet & Russet Potatoes with Caramelized Onions
Grilled Salmon Fillet, Beurre Blanc & Wilted Baby Spinach
Grilled Chicken Breast with Roasted Tomato Oregano Cream
Three Cheese Ravioli with Roasted Mushroom Shallot Cream Sauce and Baby Spinach
Chef Attended Carving Board of Prime Rib of Beef
served with Bordelaise & Horseradish Cream Sauce
Chef's Vegetables & Baked Rolls and Butter
Assorted Desserts
Assorted Soda, Ice Tea & Lemonade
Coffee, Decaf & Hot Tea
\$39.00

Genesee Buffet

Classic Caesar Salad with Parmesan cheese, Croutons & Asiago cheese
Mixed Greens with Vine Ripe Tomatoes, Bacon Bits, Frizzled Onions, Cucumbers,
Crumbled Bleu Cheese, Spicy Ranch Dressing & Balsamic Vinaigrette
Grape Tomatoes Salad with Cucumber, Shaved Red Onion, Jalapeño,
& Coriander Lemon Vinaigrette
Seasoned Red Skin Potato Wedges & Chef's Vegetables
Herb Crusted Cod with Lemon Beurre Blanc
Chicken Piccata with Lemon Caper Sauce
Penne Pasta Fra Diavolo with Asiago cheese
Chef Attended Carving Board of Prime Rib of Beef
served with Bordelaise & Horseradish Cream sauce
Assorted Desserts
Assorted Soda, Ice Tea & Lemonade
Coffee, Decaf & Hot Tea
\$38.00

Requires a minimum of 25 attendees

Dinner Buffet

Louisiana Buffet

Classic Caesar Salad with Parmesan cheese, Croutons & Asiago cheese
Louisiana Sunburst Salad with Dried Cranberries, Toasted Almonds, Blue cheese
& Raspberry Vinaigrette
Corn, Tomato & Feta Salad
Chicken and Shrimp Jambalaya
Dirty Rice
Roasted Red Skin Potatoes and Chef's Vegetable
Chef Attended Carving Board of Cajun Seasoned Prime Rib of Beef
Baked Rolls and Butter
Assorted Desserts
Assorted Soda, Ice Tea & Lemonade
Coffee, Decaf & Hot Tea
\$38.00

Requires a minimum of 25 attendees