



## **Plated Dinners**

*All plated dinners include our fresh baked baguette bread, Chef's vegetable of the day, fresh brewed coffee and iced tea and lemonade.*

### **Choice of (1) Salad**

Fresh Garden Salad with Choice of (2) Dressings  
Traditional Caesar Salad

### **Entrees**

#### **Oven Roasted Chicken**

A quarter bone in chicken seasoned and oven roasted to a golden brown. Served with garlic-mashed potatoes, drizzled with light chicken gravy.

#### **Breast of Chicken Marsala**

Tender breast of chicken sautéed with sliced mushrooms, onions and sweet Marsala wine sauce. Served with a hearty portion of fettuccini.

#### **Mandarin Pecan Chicken**

Sautéed boneless breast of chicken topped with a savory mandarin orange sauce and roasted pecans. Served on a bed of toasted orzo and rice pilaf.

#### **Breast of Chicken Cordon Bleu**

A tender chicken breast filled with ham and swiss cheese, lightly breaded and roasted to a golden brown. Topped with a rich cream sauce and served with parsley baby red skinned potatoes.

#### **London Broil**

Marinated flank steak charbroiled to medium rare, sliced on the bias and served in a light Albert sauce. Served with our seasoned roasted red skinned potatoes.

#### **Classic New York Strip Steak**

A choice 12 oz. Chef cut strip topped with sautéed mushrooms and maitr'd butter. Served with a creamy twice-baked potato.

#### **Roasted Tenderloin Medallions**

Lean and trimmed choice beef tenderloin rubbed with Canadian seasonings and roasted to medium rare. Cut into tender beef medallions and topped with a Royal sauce. Served with duchess potatoes.

#### **Boston Baked Alaskan Cod**

Sweet tasting codfish filet topped with seasoned bread crumbs and broiled until tender and flaky. Served with rice pilaf and lemon garnish.

#### **Roasted Prime Rib au Jus**

Hand selected choice Prime Rib; herb crusted and slow roasted to a perfect medium rare. Served with a creamy twice-baked potato.

#### **Pine Nut Crusted Salmon**

An 8oz. Coho salmon filet dusted with crushed pine nuts, topped with a fresh basil beurre blanc sauce and sun-dried tomatoes. Served with wild rice pilaf.

#### **Stuffed Loin of Pork**

A fresh loin of pork stuffed with an herb sage and apple. Stuffing, slow roasted and topped with a light brown sauce. Served with roasted red skinned potatoes.

#### **Portabella Lasagna**

Traditional layered lasagna made with fresh portabella mushrooms, ricotta cheese and the Chef's own special Italian sauce.



## **Dinner Buffet**

*All dinner buffets are served with fresh baked baguette bread, choice of salad, Chef's vegetable of the day, side dish, our fresh ground coffee and iced tea. All buffets are prepared and priced per portion with a minimum of 25 portions.*

### **Choice of (1) Salad**

Fresh Garden Salad with Choice of (2) Dressing  
Traditional Caesar Salad

### **Entrée Selections**

#### **Breast of Chicken Supreme**

Marinated breast broiled and topped with the Chef's light butter supreme sauce and dusted with paprika.

#### **Oven Roasted Chicken**

Fresh bone-in chicken dusted in our seasoned flour and oven roasted to a crispy golden brown.

#### **Chicken Penne Alfredo**

Tender penne pasta covered in the Chef's alfredo sauce with mushrooms, green onions, diced peppers and sautéed chicken breast.

#### **Chicken Florentine**

Tender boiled breast of chicken covered in a rich Florentine sauce made with fresh asparagus.

#### **Sautéed Chicken Jardinière**

Boneless breast of chicken sautéed and topped with a light cream sauce and julienne celery and carrot strips.

#### **Breast of Chicken Parmesan**

Tender breast of chicken coated in seasoned breadcrumbs, baked and topped with melted mozzarella cheese and the Chef's Italian sauce.

#### **Tenderloin Tips and Noodles**

Slow roasted tender sirloin tips in a light burgundy sauce with mushrooms and served with homemade egg noodles.

#### **Pepper Steak**

Marinated flank steak, grilled over an open flame and topped with seasoned sautéed green and red peppers.

#### **Roast Sirloin au Jus**

Top sirloin of beef, slow roasted in its own juices, with a burgundy mushroom sauce.

#### **Grilled Homemade Kielbasa**

Fresh locally made kielbasa from Stanley's grilled and accompanied with sweet and sour steamed cabbage.

#### **Roast Loin of Pork Dijonaise**

Fresh loin of pork covered in a whole grain mustard rubbed and slow roasted. Topped with a tangy Dijon sauce.

#### **Roasted Turkey and Dressing**

A tender breast of turkey slow roasted and topped with giblet gravy, served with apple herb dressing.

#### **Boston Baked Filet of Cod**

Fresh Alaskan cod filet topped with seasoned breadcrumbs and broiled to a golden brown.



## **Dinner Buffet - Continued**

### **Cajun Shrimp Jambalaya**

Sautéed shrimp with spicy Cajun seasoning and peppers, onion and tomatoes on a bed of sticky rice.

### **Layered Lasagna with Meat**

Made with tender lasagna noodles and layered with ricotta cheese. Topped with marinara sauce and seasoned beef.

### **Vegetarian Lasagna**

Made with our Chef's creamy alfredo sauce, fresh spinach, red peppers and sliced mushrooms

### **Choice of (1) Vegetable**

California Blend  
Fresh Zucchini Medley  
Green Bean Almandine  
Brandied Baby Carrots  
Corn O'Brien  
Sautéed Asparagus  
Sweet Baby Peas and Pearl Onions

### **Choice of (1) Side Dish**

Roasted Red Skinned Potatoes  
Butter Parsley Potatoes  
French Scalloped Potatoes  
Whipped Potatoes and Gravy  
Rice Pilaf  
Au Gratin Style Potatoes  
Sweet Potato Casserole

## **Dinner Carved Buffet**

*All items listed below are Chef carved in your private dining room. All carved dinner buffets are served with fresh baked baguette bread, choice of salad, Chef's vegetable of the day, side dish, fresh ground coffee and iced tea. All buffets are prepared and priced per portion with a minimum of 25 portions.*

### **Choice of (1) Salad**

Fresh Garden Salad with Choice of (2) Dressing  
Traditional Caesar Salad

### **Carved Entrée Selections**

#### **Virginia Baked Ham**

A fully smoked Virginia ham baked with a brown sugar and honey glaze. Served with a whole grain mustard sauce.

#### **Jamaican Jerk Pork Loin**

A tender loin of pork marinated with Jamaican spice blends. Served with a rum lime sauce.

#### **Prime Rib of Beef au jus**

Slow roasted seasoned prime rib of beef, cooked to a perfect medium rare. Served with au jus sauce and spicy horseradish.

#### **Roasted Peppered Tenderloin**

Choice tenderloin slow roasted with a peppercorn rub. Served with a burgundy mushroom sauce.