

Prom Menu

Elegant Four Course Dinner • Rose Bowl or Candle Lamp Centerpieces
Table Linens to Compliment your Theme • White Chair Covers • Coffee and Tea Station
Free Parking • Seating Arrangement Cards

Ice Carving Hand Crafted in your Choice of Design

***Custom Table Centerpieces and Flower Arrangements Also Available*

*All Prices Listed are a per Person Price • School Security and Chaperones Required
Please Add 20% Service Charge to your Final Price • Signed Tax Exempt Form Required
Prices are valid for bookings February 2011 through December 2011*

Appetizer (Choose One)

Fresh Seasonal Fruit with Sherbet • Mozzarella Sticks and Hot Wings with Celery and Dips Served Family Style

Salad (Choose One)

Garden Tossed Salad with Italian and Ranch Dressings • Classic Caesar Salad with Parmesan Topping

Potato (Choose One)

Baked Potato with Sour Cream & Chives • Oven Roasted • Garlic Mashed • Red Bliss Oven Roasted with Rosemary

Vegetable (Choose One)

Seasoned Green Beans • Broccoli Spears with Butter • Buttered Corn • Glazed Baby Carrots • Peas with Onions and Mushrooms

Beverages

Five Hour Soda and Juice Bar **\$7.00**
One Hour Frozen Drink Bar (Available with Soda Bar)
Strawberry Daiquiris • Pina Coladas **\$3.00** (Each
Additional Hour \$1.00)

Hors D'Oeuvres

Display of Fresh Fruits, Crisp Vegetables,
Pepperoni, a Variety of Cheeses,
Crackers, and Dips **\$4.00**

Main Entrée (Choice of Three)

All Entrées Include Homemade Dinner Rolls • Vegan Meals Available

Chicken

Chicken Supreme - *boneless breast of chicken baked with seasoned bread crumbs with supreme sauce served over rice* **\$31.00**

Chicken Cordon Bleu - *boneless breast of chicken layered with country smoke ham and swiss cheese with a light cream sauce* **\$31.00**

Chicken Marsala - *sautéed breast of chicken with mushroom and marsala wine sauce* **\$31.00**

Chicken Florentine - *boneless breast of chicken over a bed of seasoned spinach and bacon topped with a light supreme sauce and parmesan cheese* **\$31.00**

Chicken Francaise - *sautéed chicken finished with a white wine sauce with butter and lemon* **\$31.00**

Stuffed Chicken - *boneless breast of chicken with bread stuffing and light cream sauce or apricot glaze* **\$31.00**

Seafood

Sole Francaise - *filet of sole sautéed with white wine and lemon on a bed of rice* **\$32.00**

Boston Baked Scrod - *fresh Atlantic scrod topped with seasoned bread crumbs in lemon butter and white wine sauce over rice* **\$34.00**

Salmon with Dill - *poached or grilled in a court bouillon with lemon, draped in a creamy dill sauce over rice* **\$34.00**

Atlantic Swordfish - *grilled with herb butter, white wine, and lemon garnished with dill and parsley over rice* **\$36.00**

Baked Stuffed Shrimp - *jumbo shrimp with crabmeat stuffing served with drawn butter and lemon over rice* **\$38.00**

Beef

Roast Pork Loin - *with herb stuffing and apricot glaze or brown spice sauce* **\$31.00**

Prime Rib - *16oz prime rib au jus* **\$36.00**

Delmonico Steak - *charbroiled with fresh mushroom demiglaze* **\$35.00**

Filet Mignon - *broiled with fresh mushroom demiglaze* **\$39.00**

Vegetarian (Vegan Meals Available)

Eggplant Parmigiana - *served over angel hair pasta with marinara sauce* **\$31.00**

Baked Manicotti - *with chef seasoned ricotta cheese topped with marinara sauce* **\$31.00**

Vegetarian Casserole - *a variety of fresh vegetables and risotto topped with cheese* **\$31.00**

Dessert (Choose One)

Chocolate Mousse

Chocolate Cake with Chocolate Sauce

Platter of Assorted Homemade Cookies