

Family Style Luncheon Menu

Salad Course (choose 1)

Classic Caesar Salad

Spring Mix with Fresh Garden Vegetables in Balsamic Vinaigrette

Chopped Antipasto Salad

Pasta Course (choose 1)

Penne Pomodoro with Fresh Basil

Cavatelli with Broccoli Rabe

Rigatoni with Vodka Cream Sauce

Entrees

(1 choice \$18.95)

2 choices \$22.95

Chicken Marsala

Salmon Oreganatta with Lemon Wine Sauce

Chicken Francaise with Lemon Sherry Wine Sauce

Sauted Beef Tips in a Brandy Demi Glace

*Stuffed Pork Tenderloin with Spinach, Roasted Peppers and
Fontina Cheese*

Dessert (choose 1)

Seasonal Sorbet

Ice Cream

Cheesecake

Fresh Berries and Cream

\$18.95 / \$22.95 per Person

All prices subject to 6% sales tax and 18% gratuity

Family Style Dinner Menu

Appetizers (choose 3)

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|--------------------------|-----------------------------|
| <i>Clams Casino</i> | <i>Mussels fra Diavolo</i> |
| <i>Stuffed Mushrooms</i> | <i>Asparagus Rollantini</i> |
| <i>Roasted Eggplant</i> | <i>Bruschetta Breads</i> |

Salad Course (choose 1)

- | |
|-----------------------------|
| <i>Seasonal Garden Mix</i> |
| <i>Classic Caesar Salad</i> |

Pasta Course (choose 1)

- | |
|-------------------------------------|
| <i>Rigatoni Vodka</i> |
| <i>Cavatelli with Broccoli Rabe</i> |
| <i>Penne Pomodoro</i> |

Entrees (choose 2)

- | |
|---|
| <i>Seasoned Filet Mignon with Mushrooms in Port Wine Sauce</i> |
| <i>Chicken Francaise</i> |
| <i>Chicken Marsala</i> |
| <i>Chicken Saltimboca</i> |
| <i>Veal Francaise</i> |
| <i>Veal Parmesan</i> |
| <i>Filet of Salmon with Dijon or Lemon Caper White Wine Sauce</i> |

Vegetables

- | |
|------------------------------|
| <i>Seasoned Red Potatoes</i> |
| <i>Vegetable du jour</i> |

Dessert (choose 1)

- | | |
|---------------------|------------------------|
| <i>Tiramisu</i> | <i>Cheesecake</i> |
| <i>Rice Pudding</i> | <i>Seasonal Sorbet</i> |

Coffee - Tea - Decaf

\$37.00 per person

(all prices subject to 6% sales tax and 18% gratuity)



"GEORGE'S" LUNCHEON BUFFET

Fresh Fruit and Cheese Platter

Seasonal Garden Mixed Salad or Caesar Salad with Garlic Croutons

Chicken Marsala or Chicken Francaise

Carved Virginia Baked Ham with Gravy

Rosemary Roasted Red Bliss Potatoes

Rigatoni Vodka Sauce or Penne Pomodoro

Vegetable du Jour

Vegetable Crudite

Demi-Rolls and Butter

**Miniature Pastries
Fudge Brownies**

Coffee-Tea-Decaf

\$22.00 person

**All prices subject to 6% sales tax and 18% gratuity
Buffets served in Washington Ballroom only.
40-guest minimum.**



“MARTHA’S” LUNCHEON BUFFET

Seasonal Fresh Fruit Platter

Fresh Vegetable Crudités

Seasonal Garden Mixed Salad or Caesar Salad with Garlic Croutons

Chicken Francaise Or Chicken Marsala

Assorted Deli Tray with Condiments and Demi Rolls

Red Bliss Potato Salad

Fusilli Pasta Salad Vinaigrette

Marinated Mushroom Salad

Demi-Rolls and Butter

Assorted Miniature Pastries

Double Chocolate Brownies

Coffee-Tea-Decaf

\$22.00 per person

All prices subject to 6% tax and 18% gratuity

**Buffets served in Washington Ballroom only.
40-guest minimum.**



STATIONS BUFFET PRESENTATION

Tuscany Village Display
Classic Caesar Salad and Seasonal Garden Mixed Salad
Assorted Bread Display

STATION TWO

Chef's Pasta Station

Choice of two pasta preparations

Vodka Rigatoni ~ Penne Pomodorro
~ Cavatelli with Broccoli Rabe ~

STATION THREE

Chef's Carving Station

Choice of two carved meats

Prime Rib of Beef ~ Roasted Turkey
Baked Ham ~ Seasoned Roast Pork

STATION FOUR

Grilled Salmon with assorted toppings

Rosemary Roasted Potatoes

Chef's selection of Fresh Vegetable

STATION FIVE

Venetian Sweet Table

An assortment of miniature pastries, bakery cakes and cookies

SERVED WITH COFFEE & TEA

\$ 39.00 per person

(50 minimum guest requirement)

Prices subject to 6% sales tax and 18% gratuity



Dinner Party Selections

Salad

(one choice)

Seasonal Garden Mix with Aged Balsamic Vinaigrette

Classic Caesar Salad

Chopped Antipasto Salad with olives, salami and provolone cheese

Entrees

(two choices)

Chicken Roulade

A rolled Breast of Chicken stuffed with Fontina Cheese, Spinach and a Sun Dried Tomato Pesto sliced and served With a Madeira Shiitake Mushroom Sauce...\$ 23.00

Stuffed Roast Loin of Pork

Slow roasted and stuffed with fresh spinach, roasted red peppers and fontina cheese a Port wine Mushroom Demi-glace...\$ 24.00

Grilled Tilapia

Grilled Filet of Tilapia served with a lemon caper wine reduction...\$26.00

Salmon in Puff pastry

Fillet of Salmon wrapped in a delicate puff pastry filled with Brie cheese and fresh spinach in a lemon beurre blanc sauce ...\$ 27.00

Oven Roasted Prime Rib of Beef

Tender, slow roasted to perfection

Served with a roasted garlic Au Jus...\$ 28.00

Flounder Florentine

Tender Filet of flounder stuffed with Spinach & Crustmeat In a White Wine, Lemon Butter Sauce...\$ 27.00

continued

Entrees
(continued)
(two choices)

Veal Chop

Grilled tender and served with caramelized onions... \$ 32.00

Filet Mignon

*A most tender cut, grilled and served with a
Wild Mushroom Demi-glaze reduction... \$ 33.00*

Domestic Rack of Lamb

*A scoured Lamb Rack with a Dijon Crust topping
or a Rosemary and Garlic reduction... \$ 36.00*

Lobster Francaise

*Two 6oz lobster lightly coated with an egg batter served with a lemon butter sauce...
\$ 42.00*

Surf and Turf

Prime Filet Mignon and Lobster Tail served with drawn butter... \$45.00

Dessert

(One choice)

*Seasonal Sorbet ~ Fresh Berries and Cream ~ Tiramisu ~ Apple Tart ~ Raspberry
Chocolate Tart ~ Homemade Italian Cheesecake*

*All entrees served with our Chef's selection of starch and vegetable,
Dinner rolls and coffee service.*

All prices subject to 6% sales tax and 18% gratuity

COCKTAIL PARTY RECEPTION

Cocktails and Hors d' Oeuvres served for three hours

Open bar Service for Three Hours

Selection of Premium Cocktails Domestic and Imported Beers

Chablis, Zinfandel or Red Wines

Assorted Soft Drinks

Mirror Display

The Tuscany Village Assortment

Hors d' Oeuvres

served butter style for one hour

(Choose 6)

Our Classic Clams Casino

Oriental Vegetable Tartlet Thai Lemongrass Spring Roll

Smoked Salmon Canapé Crab Rangoon

Artichoke Bottoms with Crab Spanikopita

Chicken and Sun Dried Tomato Canapé Coconut Shrimp

Beef Wellington or Vegetable Wellington

Stuffed Mushrooms with your choice of Crabmeat or Sausage stuffing

Classic Tuscan Bruschetta Assortment

classic tomato and basil, white bean with garlic and olive tapenade

Sesame Crusted Chicken with a Sweet Apricot Glaze

Sushi Assortment

California Maki, Vegetable Maki, Philadelphia Maki

Pasta Station

(served for two hours)

Our chef will prepare fresh pasta

with your choice of two gourmet sauces

Vodka Rigatoni, Cavatelli with Broccoli Rabe, Farfalle Primavera, Rotini with Basil

Pesto, or Penne Pomodoro

(served in the Ballroom only)

\$45.00 per person

Prices are subject to sales tax and gratuity

Reception is three hours in duration. 50 guest minimum.

Bartender Fees \$125.00 per bartender