

Dinner Menus

Opening Banquet (with Wine), Tuesday Sep 4th, 6:00 PM

Salad: Shaved Cucumber and Roasted Red Pepper Over Romaine with a Mint Yogurt Dressing

Meat Entrée: Rosemary roasted prime rib of beef garlic mashed potatoes and green beans

Fish Entrée: Grilled Swordfish over Grilled Vegetable Cous Cous with Roasted Tomato Coulis

Sp entrée: Butternut Squash ravioli with sage cream and crispy shallots

Vegetarian Entrée: Ratatouille stuffed tomato with balsamic Glaze and Braised Escarole

Dessert: Chocolate cake with fresh strawberries and creamed cheese frosting or Fresh Fruit or Ice Cream

Dinner & Music (with Wine), Wednesday Sep 5th, 6:15 PM

Salad: Baby Spinach Salad with Sun Dried Tomato, Crumbled Goat Cheese and Balsamic Vinaigrette

Meat Entrée: Grilled Fillet of Beef with Parmesan Potatoes, Braised Beef Sauce and Grilled Zucchini

Fish Entrée: Pan seared Red Snapper with Jasmine Rice, Haricot Verts and Orange Butter

Sp entrée: Rosemary, Lemon Roasted Half Chicken with Olive Oil Roasted Potatoes Sauteed Asparagus and Herb Infused Olive Oil

Vegetarian Entrée: Sun Dried Tomato, Parmesan and Ricotta Tart with Cherry Tomatoes, Roasted Asparagus and Crispy Basil

Dessert: Banana Boston Napoleon or Fresh Fruit or Ice Cream

Banquet Cruise (with Open Bar), Thursday Sep 6th, 6:00 PM

Hors d'oeuvres

Smoked Salmon with Crème Fraîche and Dill on Toast Points

Baked Brie with Raspberry Compote and Almonds in Phyllo Cup

Sweet Onion Tart with Olives

Banquet Buffet

Baby Greens, Cherry Tomatoes and Bleu Cheese with Sherry Shallot Vinaigrette

Lyonnais Potatoes

Coq Au Vin

Haricots Verts with Lemon Oil

Tenderloin Au Poivre Skewers

Madeleines

Fruit Galettes with Crème Anglaise

Farewell Reception, Friday Sep 7th, 6:45 PM

Hors d'oeuvres

Butter Poached Lobster "BLT" with Arugula, Pancetta, and Truffle Aioli

Sliced Gala Apple Wrapped in Shaved Prosciutto with Herbed Goat Cheese

Mini Caramelized Onion and Parmesan Cheese Tarts

Toasted Focaccia Crostini with Sliced Duck Prosciutto, Cherry and Mascarpone Cheese

*NOTE: Dinner menus are subject to change based upon the availability of ingredients.