

MENU #1

*Menu includes choice of one for each course
Includes non alcoholic beverages*

Appetizer

Choice of one

*Salad of Assorted Seasonal Greens
Classic Caesar Salad
Lobster Bisque Soup*

Entrée

Choice of one

*USDA Prime - Filet Mignon
USDA Prime Dry Aged Bone-in Rib Eye Steak
Grilled Filet of Norwegian Salmon
Veal Chops*

Potatoes & Vegetables

Served Family Style

*German Potato
Steak Fries & Onion Rings
Creamed Spinach -Broccoli*

Chef's Selection of Dessert

**Freshly Brewed Tea,
Coffee and Decaffeinated Coffee**

*\$85 per person
Excluded Tax & Gratuity*

MENU #2

*Menu includes choice of one for each course
Includes non alcoholic beverages*

Appetizer

Choice of one:

*Mixed Green Salad
Caesar's Salad
Lobster Bisque Soup*

Entrée

Choice of one:

*USDA Prime, Chef Selected,
Dry Aged Porterhouse Steak
(Ordered in Pairs)
Grilled Norwegian Salmon
Veal Chops*

Potatoes & Vegetables

Served Family Style

*German Potato
Steak Fries & Onion Rings
Creamed Spinach
Broccoli*

Chef's Selection of Dessert

Freshly Brewed Tea, Coffee and Decaffeinated Coffee

*\$89 per person
Excluded Tax & Gratuity*

MENU #3

*Menu includes choice of one for each course
Includes non alcoholic beverages*

Appetizer

*Assorted Seafood Platter per Person
Blue Point Oysters, Little Neck Clams, Jumbo Shrimp,
Lump Crab Meat, 1/2 Lobster*

Entrée

*USDA Prime, Chef Selected,
Dry Aged Porterhouse Steak
(Ordered in Pairs)*

Grilled Norwegian Salmon

Linguine Primavera

Potatoes & Vegetables

*Served Family Style
German Potato
Steak Fries & Onion Rings
Creamed Spinach
Broccoli
Mushrooms*

Chef's Selection of Dessert

Freshly Brewed Tea, Coffee and Decaffeinated Coffee

*\$105 per person
Excluded Tax & Gratuity*

MENU #4

PRIME

Menu

Appetizer

Choice of:

Mixed Green Salad

Caesar's Salad

Lobster Bisque

and

Sizzling Canadian Bacon,

(Extra Thick, By Slice)

Second Course

Assorted Seafood Platter per Person

Blue Point Oysters, Little Neck Clams, Jumbo Shrimp,

Lump Crab Meat, ½ Lobster

Entrée

USDA Prime, Chef Selected,

Dry Aged Porterhouse Steak

Potatoes & Vegetables

Served Family Style

Mashed Potatoes

German Potato

Steak Fries & Onion Rings

Creamed Spinach

Broccoli

Mushrooms

Chef's Selection of Dessert

Freshly Brewed Tea, Coffee, Espresso & Cappuccino

\$119 per person

Excluded Tax & Gratuity

PASSED HORS D'OEUVRES

Please choose 3 hot and 3 cold

Hot

Grilled Sesame Steak with Peanut Dipping Sauce
Shrimp Oreganata with Tomato Relish
Grilled Chicken Satay, Spicy Coriander Pesto
Polenta Frites with White Truffle Oil
Warm Goat Cheese Toast with Rosemary, Walnuts & Honey
Mini Crab Cake with Mango Salsa
Portobello Mushroom and Parmesan Cheese Puff
Vegetarian Spring Rolls with Ponzu Sauce
Filet Mignon Bites with Wild Mushroom Hash

Cold

Lobster and Corn Relish on Brioche
Mozzarella, Tomato and Basil Bruschetta
Smoked Salmon Canapés with Crème Fraiche and Chives
Prosciutto Wrapped Asparagus Spear
Olive Tapenade and Cream Cheese Triangles
Smoked Salmon Mousse on Endive
Tuna Tartare on Gaufrette
Shrimp Cocktail w Arturo's Cocktail Sauce

\$38 per person for one hour

\$52 per person for two hours

(20 person minimum, \$200 surcharge if less than 20)

Please add 20% Service Charge and 8.375% Sales Tax