

# Plated Dinner Menu - \$24

Not available on Friday or Saturdays between 6-8pm and also is not available for functions that have more than 45 guests.

## Choose 3 Entrees

Includes garden salad, plated meal, bread/butter, coffee/tea and ice cream.

Available anytime.

## Entrees:

### Chicken Calabria

Pan-seared breaded boneless breast of chicken fillets with sliced pepperoncini's and roasted red peppers in an olive oil and garlic sauce, served with Tuscan style penne pasta.

### Baked Salmon

A fresh atlantic salmon fillet topped with a garlic butter sauce and served with rice pilaf.

### Tortellini Matthew

Sautéed chicken fillets and fresh spinach tossed in a cracked peppercorn and tomato cream sauce with cheese filled tortellini.

### Lobster Mac and Cheese

Knuckle, claw and tail lobster meat folded into a lobster infused Hoffman sharp cheddar cheese sauce with shell pasta, topped with a Ritz cracker and Asiago crumb. (\$4 extra/person)

### Chicken and Broccoli

Sautéed chicken fillets tossed with broccoli florets, crushed red pepper and parmesan cheese in an olive oil and garlic sauce with penne pasta.

### Tortellini and Broccoli Alfredo

Cheese filled tortellini and steamed broccoli florets tossed in a classic Alfredo sauce with cracked black peppercorns.

### Penne Ashley

Penne pasta tossed with stewed diced tomatoes, fresh basil, Parmesan cheese, olive oil and garlic.

### Baked Haddock

A fresh haddock filet topped with seasoned Ritz cracker crumbs and served with rice pilaf.

### Chicken Parmesan

Breaded chicken breast topped with mozzarella cheese and marinara sauce served with penne pasta.

### Filet Mignon

Seasoned, grilled 8 oz. beef tenderloin served with garlic red bliss mashed potato and vegetable. (\$7 extra/person)

### Penne Carbonara

Sautéed chicken fillets with peas, cracked black pepper, chopped bacon and mushrooms in a parmesan cream sauce with penne pasta.

### New York Sirloin

A 12 oz. choice cut served with garlic red bliss mashed potato and vegetable. (\$6 extra/person)

### Seafood Risotto

A medley of jumbo shrimp, sea scallops and lobster meat simmered in a seafood-scented risotto, topped with shaved Asiago cheese.

### Crispy Chicken Fontina

Crispy breaded chicken cutlets topped with prosciutto, fontina and asiago cheeses, sauced with a roasted garlic and lemon cream sauce. Served with pasta in olive oil and garlic.

### Chicken Marsala

Sautéed chicken fillets with sliced mushrooms in a sweet Marsala wine butter sauce over penne pasta.

### Chicken Picatta

Sautéed chicken fillets with sliced mushrooms and capers in a white wine lemon butter sauce over penne pasta.