

## ***Dinner***

### ***Appetizers***

*(One set appetizer to be selected for all guests-listed prices are the per person amount)*

<b><i>Soup d'Jour</i></b>	<b><i>\$6.00</i></b>
<b><i>Chilled Citrus Jumbo Shrimp with Cocktail Sauce</i></b>	<b><i>\$11.00</i></b>
<b><i>Bruschetta with Marinated Tomatoes, Fresh Basil and Garlic</i></b>	<b><i>\$10.00</i></b>
<b><i>Jumbo Lump Crab Cake Wilted Spinach and Tomato, Creole Mustard Beurre Blanc, Herb Oil</i></b>	<b><i>\$17.00</i></b>
<b><i>Macadamia Crusted Brie Poached Pear Salad, House Made Brioche, Strawberry Vinaigrette</i></b>	<b><i>\$9.00</i></b>
<b><i>Seared Ahi Tuna Sesame Crusted, Wasabi Aioli, Soy Dipping Sauce</i></b>	<b><i>\$14.00</i></b>
<b><i>Grilled Rabbit and Veal Sausage Roasted Tomato and Red Pepper Marinara</i></b>	<b><i>\$10.00</i></b>
<b><i>Pan Seared Shrimp &amp; Scallop with Tomato Horseradish Aioli</i></b>	<b><i>\$12.00</i></b>
<b><i>Maine Lobster Ravioli House Made with Sherry Cream Sauce</i></b>	<b><i>\$13.00</i></b>
<b><i>Petite Filet of Beef in Puff Pastry with Caramelized Onions, and Mushroom Port Wine Sauce</i></b>	<b><i>\$14.00</i></b>

*Please add 20% service charge and 7% tax to all prices  
Menus and pricing are subject to change*

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11/01/00

### **Dinner Entrees**

*All Entrees are Served with Choice of One of the Followings Salads :  
~Terrace House Salad, Caesar Salad, Arugula Salad, or Goat Cheese Salad~  
~ Chef's Selection of Vegetable and Starch and Freshly Baked Rolls with Butter~*

#### **Wood Grilled Chicken Breast**

*Spinach, Chorizo, and Mozzarella Ravioli with Chunky Tomato Broth*  
**\$28.00**

#### **Wood Grilled Filet Mignon**

*Garlic mashed Potatoes, Grilled Asparagus, Smoked Tomato-Onion Jam, and Red Wine  
Demi-Glace*  
**\$35.00**

#### **Wood Grilled NY Strip**

*Lyonnais Potatoes, Haricoverts, and Red Wine Demi-glace*  
**\$35.00**

#### **Wood Grilled Atlantic Salmon**

*with Squash Medley, Gremoulada, & Sage Beurre Blanc*  
**\$28.00**

#### **Broiled Jumbo Lump Crab Cakes**

*Roasted Idaho Potatoes, Fennel Slaw, Creole Mustard Beurre Blanc*  
**\$36.00**

#### **Oak Grilled Pork Tenderloin**

*House Made Linguini, Herbs, Tomatoes, Spinach, Baby Carrots, Mustard Marsala Sauce*  
**\$30.00**

#### **Herb Crusted Rack of Lamb**

*Roasted Idaho Potatoes, Broiled Vegetable Medley and Port Wine Lamb Demi Glaze*  
**\$37.00**

#### **Porcini Dusted Sea Bass**

*Leek Ragout and Roasted Red Pepper Boursin Cheese Soufflé*  
**\$28.00**

#### **Teriyaki Glazed Seared Ahi Tuna**

*Jumbo Lump Crab California Roll &  
Tempura Fried Vegetables*  
**\$32.00**

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11/01/00

***\*The following dinner entrees require a pre-order three business days prior to the event date\****

***Chicken Saltimbocca***

*(Requires a Pre-Order)*

*Breast of Chicken with Prosciutto, Spinach and Gruyere Cheese,  
Roasted Shallot Cream Sauce*

***\$30.00***

***Oak Grilled Breast of Chicken***

*(Requires a Pre-Order)*

*with Lobster Sherry Cream, Asparagus and Forest Mushrooms*

***\$34.00***

***Free Range Chicken Breast***

*(Requires a Pre-Order)*

*with Creole Crawfish, Pearl Couscous and Pommery Mustard Beurre Blanc*

***\$30.00***

***Filet Mignon of Beef***

*(Requires a Pre-Order)*

*Red Wine Demi-glace, Smoked Bacon and Roasted Garlic Mashed Potatoes*

***\$36.00***

***Penne Pasta and Seared Marinated Shrimp***

*(Requires a Pre-Order)*

*Served with a Roasted Red Pepper, Pancetta & Herb Pesto Butter Sauce*

***\$28.00***

***Potato Crusted Salmon***

*(Requires a Pre-Order)*

*with Corn and Crab Pudding and Roasted Red Pepper Pesto*

***\$32.00***

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## ***Dual Entrees***

*All Dual Entrees are Served with Choice of Terrace House Salad or Caesar Salad  
Iced Tea, Chef's Selection of Vegetable and Starch and Freshly Baked Rolls with Butter*

***Petite Filet of Beef and Crab Cake***  
*with Pommery Mustard Scented Demi-Glace*  
**\$38.00**

***Grilled Beef Tenderloin with Peppered Prawns***  
*Wild Mushroom Jus*  
**\$36.00**

***Pan Seared Salmon Filet and Grilled Herb Chicken***  
*Herb Lemon Beurre Blanc*  
**\$30.00**

***Macadamia Crusted Salmon and Petite Filet Mignon***  
*Redwine Reduction Demi-Glace*  
**\$37.00**

***Grilled Petite Filet Mignon and Petite Lobster Tail***  
*Demi-Glace*  
**\$42.00**

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## ***Dinner Buffet***

### ***Choice of 3***

*Tossed Mixed Greens Salad*

*Cucumber and Tomato Salad with  
Balsamic Dressing*

*New England Seafood Chowder*

*Mediterranean Grilled Vegetables  
with Roasted Red Pepper Aoile,  
Pinenuts, Aged Parmesan & Fresh Basil*

*Roasted Corn and Tasso Ham Salad,  
Black Beans with Tortilla Chips*

*Crispy Romaine Lettuce, Aged  
Parmesan, Garlic Croutons and  
Housemade Caesar Dressing*

*Marinated Vegetables and Bowtie Pasta  
Salad with Herb Vinaigrette*

### ***Choice of 2 entrees***

*Chicken Chasseur  
with Pancetta Bacon*

*Oven Roasted Salmon Filet  
with Lemon Caper Beurre Blanc*

*Blacken Breast of Chicken  
with Garlic Cream Sauce*

*Sliced Top Sirloin of Beef  
with Fresh Mango Chutney*

*Grilled Pork Tenderloin*

*Caribbean Grilled Mahi Mahi  
with Grilled Tomato and Lime Salsa*

*With Grilled Vegetables & Oriental Noodles with Grain Mustard Soy Butter*

*Chef Selection of Vegetables and Starch*

*Assorted Dinner Rolls and Butter*

*Pastry Selection, Chefs Choice of Desserts*

*Coffee, Decaffeinated, Selection of Teas and Iced Tea*

***\$40.00 (minimum of 50 Guests)***

*If you would like to add additional entrees to embellish your buffet  
add \$5.00 per person for each additional selection*

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11/01/00