



## Sliced / Carved Top Rounds of Beef

Plus two:

Oven Roast Chicken  
Baked Ham  
Homemade Italian Sausage  
Fresh Zamia Kielbasa

### Choice of Vegetable

Green Beans Almandine  
Broccoli in Dill Butter  
Cauliflower w/ Cheddar  
Green Beans & Mushrooms  
Broccoli in Dijon Sauce

### Choice of Pasta

Baked Ziti  
Fettuccini Alfredo  
Cheese Tortellini Pesto  
Gourmet Mac & Cheese  
Macaroni in Meat Sauce

### Choice of Potato

Twice Baked Potatoes  
Oven Browned Potatoes  
Escalloped Potatoes  
Baked Potato w/ Sour Cream  
Salt Roasted New Potatoes  
Potatoes au Gratin

Rice Pilaf  
Pasta Salads  
Fruited Jell-O Platter  
Assorted Relish Trays

Carved Fruit Displays  
Savory Eggplant  
Seasonal Selections Marinated  
Mushrooms

Chef's Salad served at Guest Tables  
Fresh Baked Dinner Rolls & Whipped Butters  
Coffee, Tea, Decaf, Milk

At an additional charge:

Chicken French - Boneless Chicken Breast in a delicious Lemon Wine sauce  
Chicken Saltimbocca - With Fresh Sage, wrapped in Prosciutto with Lemon Glaze  
Chicken Marsala - Chicken Breast & Fresh Mushrooms in Marsala Wine Reduction  
Chicken Cordon Bleu - Chicken Breast stuffed with Cheese & Ham, lightly breaded and roasted  
Eggplant Parmesan - Traditional favorite with Plantation flair  
Vegetable Lasagna - Fresh Vegetables, layered with Cheeses, Lasagna Noodles in our Marinara  
Portabella Deluxe - Hearty grilled Portabella Mushrooms

Stuffed Sole - Delicate Sole Filets wrapped around delicious Seafood Stuffing  
Poached Salmon - Moist and flaky, finished with Citrus and Herbs  
Seafood Newburgh - Shellfish and Whitefish in a rich Sherry sauce  
Shrimp Scampi - Large succulent Shrimp in Garlic & Butter  
Seafood Mac & Cheese - Comfort food gone decadent  
Prime Rib - Slow cooked using family recipe  
NY Strip Steak - Charcoal grilled to perfection  
Filet Mignon - Wrapped in Bacon, served with Bernaise and au jus