

GALA DINNER PACKAGE

MINIMUM 70 PEOPLE FOR MAIN DINING ROOM. USE OF OUTDOOR PATIO INCLUDED.

COCKTAIL HOUR FOLLOWED BY 4 HOUR OPEN BAR

APPETIZER STATIONS

PASTA, CARVING, MASHED POTATO, CHARCUTERIE BOARD

SHRIMP, MUSSELS AND CLAMS (\$10 EX PP)

OUR DELICIOUS HOUSE BAKED BREAD AND IRISH SODA BREAD

APPETIZER

SHRIMP WRAPPED IN BACON W BRANDY CREAM SAUCE OR

CRAB CAKE W RÉMOULADE SAUCE

GALA SALAD

ENTRÉE CHOICES (CHOOSE 3 ITEMS)

CHICKEN FRANCAISE CHICKEN MARSALA CHICKEN EUROPA

CHICKEN SALTIMBOCCA CHICKEN PARMIGIANA

PENNE VODKA EGGPLANT ROLLATINI TORTELLINI CARBONARA

BAKED BASA OREGANATA HORSE RADISH CRUSTED SALMON (\$3PP)

SAUSAGE AND PEPPERS GAELIC STYLE PORK LOIN

NY STRIP SIRLOIN (\$5PP) FILET MIGNON (\$8PP) PRIME RIB (\$8PP)

ACCOMPANIMENTS (CHOOSE 2 ITEMS)

ROASTED POTATO RICE PILAF TWICE BAKED POTATO BAKED POTATO

MIXED VEGETABLE BROCCOLI CROWN SAUTÉED SPINACH

DESSERT

TIERED, DECORATED, SPECIAL OCCASION CAKE

PRICING INCLUDES SODA, COFFEE, TEA, CHOICE OF LINEN COLORS

DINNER \$85 ADULTS \$40 CHILDREN

ALL PACKAGES ADD NYS SALES TAX AND 20% GRATUITY.