



BANQUET DINNER PACKAGES

At The '76 House

3 Course Dinner Package

\$54.95/Person +tax, and 20% gratuity

This package includes a salad, 4 dinner entree choices,
& dessert

4 Course Dinner Package

\$58.95/Person +Tax and gratuity

This package includes Thanksgiving Spring Roll appetizer,
salad, 4 dinner entree choices, & dessert

Bar Packages

- 1, Tab by consumption
2. Beer & Wine \$30/person (3 Hr party)
3. Open Bar \$45/person (3 Hr party)

Champagne Toast \$1.50/person

Stationary Drink Station \$150

Two Drink options:

Sangria (Red or White)

Bloody Mary

Bellini

Mimosa

3 0 P E R S O N M I N I M U M



MENU OPTIONS

Salads:

Chinois Salad:

Napa cabbage, romaine, carrot, bell pepper, cashews, wontons,
soy ginger dressing

Garden Green Salad:

mixed greens & garden vegetables with balsamic vinaigrette

Meat:

'76 Famous Yankee Pot Roast

Popover, sweet yet sour red cabbage, mashed potato

Angus Chateaubriand

Sauce bearnaise, Yukon gold mashed potatoes

Grilled Boneless Loin of Pork

Hudson Valley apple brandy glaze, mashed sweet potato

Chicken:

Artichoke-Chardonnay Chicken

Sauteed organic chicken breast with artichokes, sun-dried tomatoes,
lemon chardonnay sauce, with rice pilaf

Classic Chicken Francaise

Egg battered breast with capers & diced tomatoes, lemon Chardonnay sauce, rice pilaf

Classic Chicken Cordon Blue

Virginia Ham, gruyere, golden crust, cognac-creme

Chicken Marsala

Organic chicken breast sauteed with mushrooms and marsala wine

Fish:

Pan-Roasted Faroe Island Salmon

Citrus vin blanc, rice pilaf

Shrimp Scampi

Served over rice pilaf, with white wine, garlic, fresh herbs and tomato brunoise

Vegetarian/Vegan:

Pasta Primavera

Seasonal vegetables sauteed in creamy garlic, white wine & extra virgin olive oil over gigli pasta

Vegan Vegetable Risotto

Fresh vegetables, vegan bouillon, coconut milk, imported Arborio rice

Vegan Moussaka

An entirely plant based interpretation of a classic (vegan & gluten free)

Dessert:

Hannah Davis Apple Crunch with Chantilly cream

Chocolate Ganache Cake with Chantilly Cream

New York Cheesecake with homemade whipped cream

Austrian Linzer Torte almond pastry with Raspberry

Add On Items:

One Hour of Passed Hors d'oeuvres

\$15/person + tax & gratuity

Potato Pancakes, Chicken Satay, Stuffed Mushrooms,
Spanakopita, Teriyaki Beef Skewers, Swedish Meatballs

Stationary Hors d'oeuvres \$75+

International Cheese & Fruit Board

Hummus & Chips

Bruschetta with Garlic Crostini

Imported Cheese & Meat Board \$125