

Banquet Dinner Package Information

Appetizer Choices:

Thanksgiving Spring Roll cranberry aioli

Gigli Pasta pesto cream, primavera, marchiata sauce options

Mushroom Bouchon

(Additional charge for specialty items)

Salad Choices:

Chinois Salad Napa cabbage, romaine, carrot, bell pepper, cashews, wontons, Soy ginger dressing

Garden Greens Salad Mixed greens and garden vegetables with balsamic vinaigrette

Entree Choices:

MEAT:

76 Famous Yankee Pot Roast Popover, sweet yet sour red cabbage, mashed potato

Angus Chateaubriand Filet Mignon, roasted and sliced, sauce bearnaise, mashed yukon gold potatoes

Berkshire Pork Chop Double Cut, with Hudson Valley apple brandy glaze, sweet potato puree

Jagerschnitzel: Breaded fried pork scallopini. Spaetzle, red cabbage, mushroom cognac demi-glace

FISH:

Pan-Roasted Faroe Island Salmon Citrus vin blanc, rice pilaf

Shrimp Scampi Served over pasta, with white wine, garlic, fresh herbs and tomato brunoise

CHICKEN:

Artichoke-Chardonnay Chicken Sauteed Organic chicken breast with artichoke, sundried tomato in a lemon chardonnay sauce

Classic Chicken Francaise Egg battered breast with capers and diced tomato, lemon Chardonnay sauce, over linguini or rice pilaf

Chicken Marsala Organic chicken breast sauteed with mushrooms and marsala wine

Amish Chicken Chicken Breast with cornbread stuffing, mashed potato, American pan gravy

Classic Chicken Cordon Bleu Virginia Ham, gruyere, golden crust, cognac-creme

VEGETARIAN/VEGAN:

Pasta Primavera

Seasonal vegetables sauteed in a 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 and gluten free)

DESSERT:

Hannah Davis Apple Crunch '76 with Chantilly cream

Chocolate Ganache Cake Chantilly Cream

Cheesecake

Linzer Torte, Almond pastry with Raspberry

Dinner packages are as follows:

3 course dinner (salad, entree, dessert) \$54.95/person plus tax and gratuity

4 course dinner (add appetizer course) \$57.95/person plus tax and gratuity

Additional items

Cocktail Hour with passed hors d'oeuvres \$15+/person plus tax and gratuity

Cheese platter/ Charcuterie board Priced accordingly \$75.00+

Bar packages:

Tab by consumption

Beer and Wine/ 3 Hour party \$30/person

Open Bar/ 3 hour party \$45/person

We also offer a **Cocktail party** which includes a variety of passed and stationary hors d'oeuvres, Several salads, grilled chicken platter, poached salmon platter, pasta salad.

Food starts at \$45.95 +tax + gratuity Minimum 25 guests.