

# DINNERS

Our three-course dinner menu includes choice of soup or salad, entrée and dessert selection. Each entrée is served with freshly baked dinner rolls and sweet cream butter, freshly brewed iced tea, freshly brewed coffee, decaffeinated coffee and assortment of hot teas.

A fourth course may be added for an additional fee.

## SOUPS

Minestrone  
Italian wedding  
Sweet potato corn chowder  
Lobster bisque

## SALADS

House salad with our house vinaigrette and creamy ranch dressing  
Mixed organic field greens with balsamic vinaigrette  
Baby spinach salad, honey bacon vinaigrette  
Butter lettuce, roasted pecans and citrus vinaigrette  
Caesar-style salad

## DRESSINGS

House, balsamic vinaigrette, ranch, fat free ranch, blue cheese, Italian, lite Italian, French, 1000 island

## DINNER ENTRÉES

All hot entrées are served with Chef's choice of fresh seasonal vegetables and accompaniments that compliment your selection

**PRIME RIB OF BEEF AU JUS** USDA rib eye, slow-roasted and hand-carved

**FILET MIGNON** grilled filet served with cabernet demi glace

**CHICKEN MARTINI** sautéed breast of chicken with marsala wine sauce, sun dried tomatoes, fresh basil and mushrooms

**SAGE ROASTED CHICKEN** sage roasted free-range breast of chicken with a light Madeira pan jus

**VEAL PICATTA** with lemon butter caper sauce with white wine

**ROAST RACK OF LAMB** herb-crusted domestic lamb. Half rack served with minted natural pan jus

**SEA BASS** pan-seared fillet dressed with a chervil and roasted shallot pesto

**GRILLED ATLANTIC SALMON** marinated salmon fillet with a tomato and caper relish

**CRAB STUFFED SHRIMP** served scampi style

**CRABMEAT STUFFED LOBSTER TAIL** broiled to perfection served with drawn butter and lemon half

## COMBINATION PLATES

**PETITE FILET MIGNON** paired with **LUMP CRAB STUFFED SHRIMP** topped with roasted garlic scampi butter

**PETITE FILET MIGNON** with Paris butter paired with **SEARED SALMON** topped with dill cream

**PETITE FILET MIGNON BOURGUIGNON** with glazed pearl onions, mushrooms, lardons and **BREAST OF CHICKEN**

**SHRIMP AND SCALLOP BROCHETTE** with a lemon garlic sauce paired with an **HERB-CRUSTED CHICKEN BREAST**

## APPETIZER ENHANCEMENTS

*Additional charge per person*

Jumbo Gulf shrimp cocktail  
Chef's pasta course  
Intermezzo course

## DINNER DESSERTS

New York-style cheesecake with fresh berries  
White chocolate caramel apple torte  
Tiramisu  
Chocolate Parisian torte  
Fresh fruit tart  
Carrot cake with cream cheese icing

\*\*Sugar-reduced options are available

# DINNERS

## BUFFET DINNERS

(30 Person Minimum)

*Our buffet dinners include a sautéed medley of seasonal vegetables, choice of ranch-style mashed potatoes, Chef's rice pilaf or steamed creamer potatoes, bakery fresh rolls and butter.*

## SALADS

(Choice of 5 salads)

Mixed organic field greens with balsamic dressing

Caesar-style salad

Baby spinach with pancetta, red onion, honey bacon dressing

Classic garden salad with choice of three dressings

Fire-roasted red pepper and marinated artichokes

Penne pasta with crab, shrimp and lemon dill mayonnaise

Marinated Greek olive medley

Grilled chicken and pineapple salad

Asian noodle salad with vegetables and soy vinaigrette

Beefsteak tomato, fresh mozzarella, basil and balsamic vinegar

Cheese tortellini and grilled vegetables primavera

Penne pasta with tuna, sweet peas and red peppers

## A CELEBRATION DINNER SERVED FAMILY STYLE

(30 Person Minimum)

Freshly brewed coffee, decaffeinated coffee and assortment of hot teas

Gulf shrimp cocktail

Mixed bread board with a smoked cheddar spread, bean bread, country cornbread, baguettes

Classic Caesar salad

Grilled sirloin filet of beef with wild mushrooms and shallots

Seared breast of chicken with a sage cornbread stuffing and country gravy

Homemade mashed potatoes topped with melted cheddar cheese

Long grain and wild rice medley

Honey glazed carrots

Celebration cake(s) or choice of dessert

## ENTRÉES

**SIRLOIN FILET** with caramelized onion and forest mushrooms

**BEER-BRAISED BEEF TIPS** with roasted root vegetables

**CHICKEN OSCAR** with crabmeat, asparagus and Béarnaise sauce

**CHICKEN SALTIMBOCCA** with spinach and prosciutto

**ROASTED FREE-RANGE CHICKEN** with Madeira pan sauce

**PAN-SEARED PORK CHOPS** with brandied apple compote

**PESTO-CRUSTED HADDOCK** on garlic spinach with tomato caper relish

**ORECCHIETTE** with broccoli and sweet sausage

**BAKED ZITI** with Marinara sauce and Italian-style meatballs

**CHEESE TORTELLINI** with alfredo sauce

**RAVIOLI LUCIA** with chicken broth, asparagus, artichokes and sun dried tomato

## DESSERT

Phyllo pastries, glazed fruit tarts, chocolate decadent cake, raspberry cream torte and cheesecake petit fours

Freshly brewed coffee, decaffeinated coffee and assortment of hot teas

# DINNERS

## THE CARVING BOARD

(One hour unlimited consumption. 30 person minimum.)

**TOP ROUND OF BEEF** Served with steak sauce, country mustard, creamy horseradish and silver dollar rolls

**HONEY GLAZED CORNED BEEF BRISKET**  
Served with honey mustard, herbed mayonnaise, sliced Swiss cheese, braised sauerkraut and silver dollar rolls

**PRIME RIB OF BEEF** Served with creamy horseradish, country mustard, au jus and silver dollar rolls

**ROASTED WHOLE BEEF TENDERLOIN**  
Served with creamy horseradish, country mustard, au jus, aged port wine sauce and silver dollar rolls

**BUTTER BASTED TURKEY BREAST**  
Served with cranberry mayonnaise, country mustard and silver dollar rolls

**BRAISED PORK LOIN** Served with apple onion sauce, country mustard and silver dollar rolls

**BAKED BLACK OAK HAM** Served with honey mustard, herbed mayonnaise and silver dollar rolls

## SPECIALTY ACTION STATIONS

(One hour unlimited consumption. 30 person minimum.)

### PASTA STATION

Select any two pastas and two sauces

Ravioli, tortellini, penne, farfalle or whole wheat pasta

Marinara, Puttanesca, Bolognese, Carbonara, Alfredo or Pesto

Presented with shredded Parmesan cheese, crushed red pepper, garlic bread sticks and sliced Italian bread

**ASIAN STIR FRY** Chicken breast and sliced beef sirloin with Asian vegetables served with two Far East inspired sauces, fried rice, spring rolls and fortune cookies

**SHRIMP SCAMPI** Gulf shrimp, sautéed with garlic, white wine, lemon & sweet butter, served over bowtie pasta

**STEAK DIANE** Beef tenderloin medallions, sautéed with tomatoes, brandy, shallots and Dijon mustard served with French green beans

**MASHED POTATO BAR** Garlic mashed, ranch mashed and smashed potatoes with assorted toppings

## SENECA ALLEGANY TAILGATE PARTY

(Two-Hour Presentation)

Buffalo-style chicken wings

Carrot & celery sticks with bleu cheese

Golden chicken fingers with honey mustard and barbecue sauces

Cheese & pepperoni pizza

Big league hot dogs with all the trimmings

Italian sausage with sweet onions & peppers

Nachos with cheese sauce, chili, sour cream & salsa

Assorted sodas, iced tea and bottled water

## TEMPTING SWEETS AND DESSERT

(30 Person Minimum)

### SUNDAE BAR

Vanilla, chocolate and strawberry ice cream, hot fudge, caramel, butterscotch, pineapple and strawberry topping, fresh bananas, M&M's, Oreo crumbs, Reese's Pieces, rainbow sprinkles, whipped cream, maraschino cherries and Spanish peanuts

### MOUNTAIN DELIGHT

A Seneca Allegany presentation of continental pastries, fruit tarts, lush cakes, tortes and fresh baked pies, bakery fresh cookies and brownies and sugar-free selections

### FORBIDDEN CHOCOLATE FOUNTAIN

Three selections of chocolate; milk, white or dark, served with cubed fresh fruit, berries, rolled wafer cookies, lady fingers, marshmallows and pretzels rods

### DESSERT DECADENCE

A stunning presentation of continental pastries, fruit tarts, lush cakes, tortes and fresh baked pies, bakery fresh cookies and brownies, sugar-free selections and chocolate dip confections. Warm Belgian chocolate fountain with cubed fresh fruit and berries, rolled wafer cookies, lady fingers, marshmallows and pretzel rods

### FLAMBÉ STATION

*Choice of two*

Bananas Foster, cherries jubilee or crepes Suzette  
Served with premium vanilla bean ice cream