

## Wedding Menu

	<i>A</i>	<i>B</i>
<i>Chicken Picatta</i>	<i>\$35.95</i>	<i>\$38.95</i>
<i>Sautéed chicken breast with roasted red peppers, asparagus and capers, finished with a lemon garlic white wine sauce</i>		
<i>Chicken Marsala</i>	<i>\$36.95</i>	<i>\$39.95</i>
<i>Chicken sautéed with prociutto, wild mushrooms and finished with a light Marsala wine sauce</i>		
<i>Apple Cider Chicken</i>	<i>\$35.95</i>	<i>\$38.95</i>
<i>Chicken is marinated in apple cider and seasonings, char-grilled and served with a hard cider jus and an apricot cranberry relish</i>		
<i>Pan Roasted Stuffed Chicken</i>	<i>\$36.95</i>	<i>\$39.95</i>
<i>Stuffed chicken with roasted apples, spiced pecans, dried cherry dressing, on a pool of sage shallot veloute</i>		
<i>Broiled Salmon</i>	<i>\$37.95</i>	<i>\$40.95</i>
<i>Served on a puff pastry with wilted spinach finished with a champagne tarragon cream</i>		
<i>Tenderloin of Beef</i>	<i>\$44.95</i>	<i>\$47.95</i>
<i>Pan roasted sliced tenderloin is served on a bed of wild mushroom demi glace</i>		
<i>Filet au Poivre</i>	<i>\$45.95</i>	<i>\$48.95</i>
<i>Filet lightly seasoned then grilled placed on a pool of cognac cream with green peppercorns and grilled scallions</i>		
<i>Pork Tenderloin</i>	<i>\$35.95</i>	<i>\$38.95</i>
<i>Pork tenderloin is seared with seasonings then roasted, sliced and finished with a sherry cream sauce</i>		
<i>Rack of Lamb</i>	<i>\$57.95</i>	<i>\$60.95</i>
<i>Lamb rack rubbed with Dijon, chopped garlic and bread crumbs on a pool of a vodka blackberry sauce</i>		
<i>Executive Court English Cut Prime Rib</i>	<i>\$38.95</i>	<i>\$41.95</i>
<i>Two thin slices of slow roasted prime rib with a rosemary demi glace</i>		
<i>Filet and Baked Stuffed Shrimp</i>	<i>\$47.95</i>	<i>\$50.95</i>
<i>Seasoned filet is charbroiled then placed on a pool of béarnaise sauce and garnished with two baked stuffed shrimp</i>		
<i>Filet and Apple Cider Chicken</i>	<i>\$46.95</i>	<i>\$49.95</i>
<i>Seasoned filet is charbroiled then placed on a pool of béarnaise sauce served with a char-grilled apple chicken finished with an apricot cranberry relish and a hard cider jus</i>		
<i>Award Winning Yard Cut Prime Rib</i>	<i>\$47.95</i>	<i>\$50.95</i>
<i>Seasoned and slow roasted served with au jus</i>		
<i>Sea Bass</i>	<i>\$38.95</i>	<i>\$41.95</i>
<i>Served with charred tomatoes and asparagus finished with a saffron lobster sauce</i>		
<i>Bountiful Buffet</i>	<i>\$45.95</i>	<i>\$48.95</i>
<i>Roast Tenderloin of Beef with Madeira Sauce, Gulf Shrimp, Sea Scallops and Tender Lobster in a Newburg Sauce, Chicken Picatta, Chef's Potato and Vegetable, Executive Court Salad and Fresh Warm Rolls</i>		

*Split Menu fee \$1.00 per person (2 entrees)*