

Banquet Dinner Menu

Sit Down

Dinners include

Appetizer, Entrée, Vegetable (Fresh Vegetable Medley, Italian Style Green Beans, Green Beans Almondine, Green Beans and Baby Carrots, Glazed Carrots or Asparagus), **Potato** (Baked, Roasted, or Red Bliss Mashed- select one)
Our Famous Baked Stuffed Potato add \$2.00

Dessert, Coffee and Hot Tea. Spaghetti served with Dinner if requested

Appetizers (select one)

Garden Salad with House Dressing
Spring Mix Salad with Raspberry Vinaigrette
Cream of Mushroom Soup
Minestrone Soup
Escarole Soup
Fresh Fruit with Lemon Sorbet

Entrees (choice of two) There is an additional charge of \$2.00 per person for three choices

Grilled Chicken Breast lemon herb butter	21.99
Chicken Breast herbed bread stuffing	21.99
Chicken Parmesan spaghetti	21.99
Chicken Marsala	21.99
Chicken Francaise egg dipped with a lemon butter caper sauce	22.99
Breaded Chicken Breast stuffed with ham and cheese	23.99
Chicken Oscar with crabmeat, asparagus and hollandaise sauce	24.99
Veal Parmesan spaghetti	23.99
Veal Silvio prociutto, provolone, asparagus and mushroom marsala sauce	25.99
Roast Prime Rib, au jus	27.99
Filet Mignon (6 oz.) bordelaise sauce.	24.99
Filet Mignon (8 oz.) bordelaise sauce	28.99
Lobster Ravioli lobster cream sauce and shrimp garnish	22.99
Baked Salmon hollandaise sauce	21.99
Salmon Neptune crabmeat & hollandaise	25.99
Parmesan Herb Encrusted Tilapia buerre blanc sauce	23.99
Striped Bass Beurre blanc sauce	24.99
Baked Flounder stuffed with crabmeat	25.99
Crab Cakes cocktail sauce	24.99
South African Lobster Tails	44.99
Surf & Turf 5 oz. Lobster tail & 6 oz. filet mignon.	44.99
Vegetarian Grilled Vegetable Cannelloni with choice of Marinara or Rosa Sauce	20.99
Duets... filet mignon (6 oz.), salmon, grilled shrimp, crab cake, chicken francaise and chicken marsala ... CHOOSE TWO.	31.99

Desserts (select one)

Chocolate Sundae Cheesecake Raspberry Sauce
Raspberry Truffle Ice Cream Vanilla Ice Cream Strawberries
Brownie Chocolate Sauce & Ice Cream
Chocolate Truffle Torte Raspberry Sauce
Lemon Sorbet

Kids under 12 (includes dessert only)

Spaghetti and Meatball 10.99
Chicken Fingers with French fries 13.99

All prices are subject to
19% Gratuity (minimum \$75.00 per server) and 6% sales tax
January 2010

Banquet Dinner Buffet Menu

Minimum of 50 people, maximum of 100

Salad (choose 1)

Garden with House Dressing, **Caesar** or **Spring Mix** with Raspberry Vinaigrette Dressing

Entrée (choose 3)

Chicken Francaise

Chicken Marsala

Chicken Parmesan

Grilled **Chicken** Lemon Herb Butter

Roast Carved **Turkey** Breast

Baked **Salmon** Hollandaise

Parmesan Encrusted **Tilapia**

Flounder Lemon Butter Caper Sauce

Crab Cakes

Roast Loin of **Pork**

Chef Carved **Prime Rib**

Sliced **Roast Beef**

Veal Scallopini

Stuffed Shells

Lobster Ravioli

Pasta (choose 1)

Penne Pasta or **Cheese Tortellini**

(choice of Rosa Sauce, Marinara Sauce or Peas and Prosciutto Alfredo Sauce)

Starch (choose 1)

Parslied Potatoes, **Herb Roasted Potatoes**, **Red Bliss Mashed** or **Rice Pilaf**

Vegetable (choose 1)

Green Beans with **Baby Carrots**, **Green Beans** with **Red Pepper**,
Fresh Vegetable Medley, **Italian Style Green Beans**, **Glazed Carrots** or **Asparagus**

Dessert (choose 1)

Chocolate Sundae, **Vanilla Ice Cream** with **Strawberries**, **Cheesecake** with **Raspberry Sauce**,
Brownie Ala Mode, **Chocolate Truffle Torte** with **Raspberry Sauce**, **Raspberry Truffle Ice Cream**,
Lemon Sorbet

Coffee and Hot Tea

\$30.99

Hors D'oeuvres

We suggest five Hors D'oeuvres per person
Subject to a 19 % gratuity and 6 % sales tax

SELECTION I - \$2.00 each

Sesame Chicken *with Mandarin Orange Ginger Sauce*
Coney Island Frank
Vegetable Spring Roll *with Mandarin Orange Ginger Sauce*
Boursin and Spinach Filo
Chicken Cordon Bleu Puff
Wild Mushroom Tart
Marscarpone Tart
Scallops wrapped in Bacon
Mini Stromboli
Chicken Fajita
Macaroni & Cheese Popper with Ham

SELECTION II - \$2.50 each

Shrimp Casino
Open Face Reuben
Beef Wellington
Spicy Shrimp Springroll *with Honey Dijon Mustard*
Coconut Shrimp *with Mandarin Orange Ginger Sauce*
Crab Mushroom Caps
Pistachio Chicken Pinwheel *with Honey Dijon Mustard*
Buffalo Chicken Spring Roll
Mini Crab Cakes
Lobster Cobbler
Asian Short Rib Pot Pie

Chilled Jumbo Shrimp *with Cocktail Sauce* - \$2.95 each

Cheese & Fruit Tray with Crackers

Small (up to 35 people) - \$125.00 Large - \$195.00

Vegetable Crudités with Dip

Small (up to 35 people) - \$95.00 Large - \$175.00

Banquet Bar Information

Cash Bars, Tab Bars, Open Bars and Self-service Bars are available.
There is a \$75 charge for a bartender for groups under 50, luncheon bars and cash bars.
Parties larger than 23 people require either a Bartender or a Self Service Bar.

Self Service Bars

Unlimited Sodas and Iced Tea 4.00/ person

Domestic Beers 4.00/ bottle

Imported Beers 5.00/ bottle

House Wines 23.00/ bottle

Chardonnay, Pinot Grigio, White Zinfandel,
Merlot & Cabernet Sauvignon

*You may also wish to see our Wine List with a complete selection of
Domestic and Imported Wines.*

Alcoholic Punch, Mimosas 65.00/gallon

Iced Tea or Lemonade Pitchers 12.00/ Pitcher

Soda Bottles 2.25/ each

Open Bar

Groups of 25 or more

First Hour 10.00/ person

Each additional hour 5.00/ person

All alcoholic beverages are supplied by the Towne House and are subject to 19% gratuity.

Effective January 2010