

SERVED BANQUET MENU

\$42.95 PER PERSON
SODA PACKAGE +\$5.00PP

Dinner entrees are served with a selection of coffee & tea. All entrees are served with chef's choice of vegetables

FIRST COURSE

SOUP OR SALAD (CHOOSE ONE)

Chicken Soup
Tomato Basil
Spring Greens
Caesar Salad

SECOND COURSE

PASTA (CHOOSE ONE)

Penne A la Vodka (+\$2PP)
Penne Marinara

ENTREES (CHOOSE TWO)

CHICKEN FLORENTINE (VEAL +\$5PP)

Medallions of chicken sautéed with spinach & mozzarella cheese in a white wine sauce

CHICKEN MARSALA (VEAL +\$5PP)

Medallions of chicken sautéed with mushrooms in marsala wine

CHICKEN PICANTE (VEAL +\$5PP)

Medallions of chicken sautéed with capers & lemon slices in a butter, white wine sauce

GRILLED SALMON

Atlantic salmon served with lemon caper (or) Dijon mustard sauce

STUFFED CHICKEN

Boneless breast stuffed with ricotta & spinach topped with alfredo sauce

CHICKEN BOLAZANO

Chicken medallion rolled with prosciutto, asparagus & mozzarella in a rosemary demi-glaze

BAKED STUFFED FLOUNDER

Fillet of flounder stuffed with lump crabmeat

SPECIALTY ENTREES

\$59.95 PER PERSON

BROILED CRAB CAKES

Popi's famous crab cake made with jumbo lump crabmeat over lobster cream sauce

VEAL CHOP

Grilled with mushrooms & herbs served in a demi-glaze

FILET MIGNON

Center cut filet served with a bordelaise sauce with mushrooms

SURF & TURF (\$67.95PP)

Filet mignon grilled with demi-glaze & lobster tail served with drawn butter

BABY LAMB CHOPS

Grilled & served with a mint sauce

BAKED STUFFED SHRIMP

Jumbo shrimp stuffed with lump crabmeat & baked in a lemon butter sauce

VEAL OSCAR

Medallions of veal served with lump crabmeat & tender asparagus in a hollandaise sauce

BEEF TENDERLOIN

Served with au jus & horseradish crème fraiche

DESSERT (CHOOSE ONE)

Tiramisu | New York Style Cheesecake | Tartufo | Ricotta filled Cannoli