## DINNER MENU PLATED DINNERS

All entreés include warm rolls with butter as well as choice of salad/soup and dessert. Seasonal vegetable and appropriate starch served with all entreés except pasat and aslad selections. Freshly brewed coffee, decaffeinated coffee, assorted hot teas and ice tea are included in entreé cost. There is a \$2 per person up charge when more than one entreé is chosen.

### SALADS & SOUPS (CHOICE OF 1)

#### TRADITIONAL CAESAR SALAD

with homemade croutons and creamy garlic dressing

#### **MOUNTAIN VIEW SALAD**

with feta cheese, calamata olives, cucumbers, tomatoes & red onions over seasonal greens with a house vinaigrette

#### **CRISP ICEBERG WEDGE**

tossed with bacon, red onions, tomatoes & blue cheese crumbles

#### **WILD MUSHROOM BISQUE**

**NEW ENGLAND CLAM CHOWDER** 

### **DESSERTS** (CHOICE OF 1)

TANDY CAKE WITH RASPBERRY SAUCE

NEW YORK STYLE CHEESECAKE WITH STRAWBERRY SAUCE FRESH FRUIT TART WITH RASPBERRY SAUCE DOUBLE CHOCOLATE MOUSSE CAKE WITH CARAMEL SAUCE APPLE CRUMB TART WITH VANILLA SAUCE

## ENTRÉES (CHOICE OF 1)

#### **BEEF, VEAL & PORK**

#### **GRILLED PETIT FILET MIGNON (60Z) - \$49.00**

with a port wine demi glace

#### **GRILLED FILET MIGNON (80Z) - \$52.00**

with a merlot reduction

#### **VEAL SCALLOPINI OSCAR - \$49.00**

with crabmeat, asparagus & Hollandaise sauce

#### **SLOW ROASTED PRIME RIB OF BEEF - 39.00**

with sherry juslie

#### **GRILLED FLAT IRON STEAK (100Z) - \$40.00**

with a red onion marmalade

#### PAN ROASTED PORK RIB CHOP (100Z) - \$34.00

with a kiln dried cherry demi

#### **VEGETARIAN**

**GRILLED SEASONAL VEGETABLE PRIMAVERA - \$29.00** 

#### **VEGETABLE LASAGNA - \$31.00**

served with alfredo & marinara

Prices are per person and are subject to all applicable PA sales tax and a 20% service charge



# DINNER MENU PLATED DINNERS CONTINUED

All entreés include warm rolls with butter as well as choice of salad/soup and dessert. Seasonal vegetable and appropriate starch served with all entreés except pasat and aslad selections. Freshly brewed coffee, decaffeinated coffee, assorted hot teas and ice tea are included in entreé cost. There is a \$2 per person up charge when more than one entreé is chosen.

## **ENTRÉES CONTINUED** (CHOICE OF 1)

#### **SEAFOOD**

SUN-DRIED TOMATO & LEEK CRUSTED FILET OF SALMON RISELING NAGE - \$49.00

POTATO CRUSTED CHILEAN SEA BASS - \$49.00

with lemon parsley beurre blanc

FILET OF FLOUNDER - \$39.00

stuffed with crabmat & spinach topped with a lemon chive sauce

**SESAME SEED CRUSTED SEARED TUNA - \$41.00** 

with a teriyaki papaya compote

PAN ROASTED GROUPER - \$43.00

with cajun spices & crawfish etouffee

#### COMBINATION

**SURF & TURF - \$65.00** 

6oz beef filet & 4oz lobster tail

**MARYLAND SURF & TURF - \$62.00** 

60z beef filet & 40z crab cake

#### **CHICKEN**

#### **ROASTED FRENCH BREAST OF CHICKEN - \$31.00**

filled with sun-dried cranberry & apple dressing stuffing & a maderia pan sauce

#### PAN ROASTED BREAST OF CHICKEN - \$36.00

with a crabmeat & spinach stuffing folded in boursin cheese & roasted red pepper coulis

#### **CHICKEN VALDOSTANA - \$35.00**

breast of chicken filled with prosciutto & fontina cheese with a lemon basil beurre blanc

#### **CHICKEN FRANCAISE - \$32.00**

with a lemon caper sauce

#### CHICKEN OSCAR - \$35.00

sautéed breast of chicken topped with asparagu spears & crabmeat with bearnaise sauce & white wine sauce

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## DINNER BUFFETS

25-person minimum. All dinner buffets include iced tea, freshly brewed coffee, decaffeinated coffee and assorted hot teas.

## **TRACKSIDE - \$45.00**

Broccoli Slaw with Bacon & Red Onions
Seasonal Greens with Assorted Condiments & Dressings
Country Style Potato Salad
Pretzel Rolls with Whipped Butter
Herb Crusted New England Cod
Chicken Fricassee
Carved Roasted Garlic Studded Prime Rib with Horseradish Mayo
Baked Stuffed Potatoes
Bow Tie Pasta with Roasted Vegetables in Creamy Garlic Sauce
Green Beans with Mushrooms
Confetti Corn
Specialty Dessert Display

## **REGIONAL AMERICAN - \$42.00**

Warm Rolls & Butter
Tossed Greens with Assorted Dressings
Southern Style Macaroni and Tuna Salad
Pennsylvania Dutch Potato Salad
Creamy New England Cole Slaw
Stuffed Breast of Chicken with Broccoli, Ham & Cheddar Cheese
Roasted & Grilled Flank Steak with a Mushroom Au Jus
Oven Baked Flounder with Crabmeat Stuffing
Herb Roasted Potatoes
Wild Rice Pilaf
Seasonal Vegetable Medley
Regional American Dessert Display

Prices are per person and are subject to all applicable PA sales tax and a 20% service charge



# DINNER MENU DINNER BUFFETS CONTINUED

25-person minimum. All dinner buffets include iced tea, freshly brewed coffee, decaffeinated coffee and assorted hot teas.

## **ITALIAN - \$45.00**

Selection of Italian Breads
Insalata Misto with Pesto vinaigrette
Sliced Roma Tomatoes with Fresh Mozzarella
Grilled Marinated Vegetables
Seafood Pasta Salad
Chicken Breast Valdostana or Chicken Marsala
Vegetable Lasagna
Italian Marinated Flank Steak
Seafood Pescatore
Penne Pasta Arrabbiata
Tuscan Vegetable Medley
Venetian Sweet Table

### **BARBEQUE - \$41.00**

Creamy Cabbage Slaw
Grainy Mustard Potato Salad
Hearts of Iceberg Salad with bacon, Tomato, Red Onion & Blue Cheese Dressing
Vegetable Crudités with Buttermilk Ranch Dip
Warm Corn Bread & Biscuits with Sweet Butter
Smoke Roasted Beef Brisket with Jack Daniels Molasses Glaze
Grilled Breast of Chicken with Roasted Tomato Salsa
Cedar Plank Salmon
Hickory Smoked Pork Ribs
Corn on the Cob
Macaroni & Cheese
Seasonal Vegetable Medley
Kettle Baked Pinto Beans
Souther Style Sweets Table

Prices are per person and are subject to all applicable PA sales tax and a 20% service charge.



# DINNER MENU DINNER BUFFETS CONTINUED

25-person minimum. All dinner buffets include iced tea, freshly brewed coffee, decaffeinated coffee and assorted hot teas.

## **BY THE SEA - \$49.00**

New England Seafood Chowder
Five Bean Salad
Penne Pasta Salad with Sun Dried Tomatoes & Spinach
Greek Salad with Feta Cheese, Calamata Olives, Tomatoes & Red Onion
Cheddar Biscuits with Whipped Butter
Scallop & Shrimp Scampi
Petite Crab Cakes with a Spicy REmoulade Sauce
Seared Filet of Salmon with Asian BBQ
Sautéed Chicken Breast with Newburg Sauce
Carved Slow Roasted Top Round with Red Wine Sauce
Red Potatoes with Butter & Parsley
Orzo Pilaf
Green Bean Casserole
Seasonal Vegetable Medley
Sail Away Dessert Display

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