

DINNER ENTRÉES

Dinner Entrees Include Choice of Appetizer, Choice of Vegetable and Starch, Warm Rolls & Butter and Choice of Dessert, Freshly Brewed Coffee, Decaf & Herbal Tea

*Traditional New England Baked Haddock
Topped with a Sherry, Butter & Lemon Ritz Crumb
\$28*

*Roasted Filet of Salmon
Finished with a Sweet Ginger & Vermont Maple Glaze
\$28*

*Boneless Breast of Chicken Stuffed with Virginia Ham & Swiss Cheese
Served with a Mustard Cream Sauce
\$27*

*Chicken Breast Stuffed with Broccoli & Boursin
Finished with Roasted Garlic Cream Sauce
\$27*

*Sliced Slow Roasted Garlic and Herb En-Crusted Prime Rib
Served with Au Jus & Horseradish Cream Sauce (Cooked Medium Rare)
\$28*

*Baked Stuffed Shrimp
Four Baked Jumbo Gulf Shrimp Stuffed with Atlantic Crab Meat & Ritz Butter Crumb Stuffing
\$28*

*Statler Chicken Breast
Seared All-Natural Bone-In Chicken Breast
Finished with a Garlic & Herb Butter Sauce
\$27*

*Bone-In Pork Chop
Brown Sugar Seared Double Cut Bone-In Pork Chop with Apple Demi Glace
\$26*

*Grilled Teriyaki Steak Tips
Tender Grilled Marinated Beef Tips Basted with Teriyaki Glaze
\$27*

Please Pre-Order Vegetarian or Dietary Restricted Meals Prior to Event