



Signature SIT DOWN DINNER

~ DINNER SERVICE ~

Appetizer: Choice of Fresh Seasonal Fruit, Salad or Soup (see page 29)

Entrée:

Combination Entrée

- Crab Cake & Breast of Hen ♦ with Dressing
- Herb Salmon & Breast of Hen with Dressing
- Roast Prime Rib of Beef (English Cut) & Breast of Hen with Dressing

Single Entrée

- Herb Salmon
- Roast Prime Rib of Beef (Queen Cut)
- 12 oz. Breast of Hen with Dressing
(See additional entrées below)

Any item below marked with a ♦ can be substituted for the Breast of Hen above

Single Entrée Options: Select any item below to be served as a larger portioned single entrée

Chicken Apollo ♦

Baked double supreme of chicken with a full bodied tomato sauce, with sundried tomatoes, feta cheese and candied garlic

Brisket A La Esther ♦

Mama Resnick's famous brisket is roasted to juicy tenderness, sliced and topped with her own tomato based sauce

Stuffed Pork Chop ♦

12 oz. Grilled Center Cut Chop Expertly seasoned and Stuffed with an Apple Raisin Dressing or Martin's Seasoned Bread Dressing

Chicken Piccata ♦

Our signature lemon herb and capers sauce cloaks a tender skinless, boneless breast that has been sautéed to perfection

Chicken Marsala ♦

A skinless, boneless breast, delicately sautéed and finished in a rich Marsala wine sauce with mushrooms

Tavern Style Pot Roast ♦

Slow Roasted Tender Roast Beef topped with a natural Beef Gravy, served atop Horseradish Mashed Potatoes and surrounded with Carrots & Roasted Onions

Pollo Parmigiana ♦

A plump chicken breast, skinned, boned and lightly dusted with Italian seasonings, baked and finished with mozzarella cheese and homemade tomato sauce

Rosemary Almond Chicken Breast ♦

Almond, rosemary and lemon pepper crusted chicken breast served with a creamy Amaretto sauce

Cannelloni Pasta and Eggplant

~ Vegetarian Item ~
With ricotta, parmesan and spinach filling. Stewed tomatoes with green peas & basil pesto topped with shaved Parmigiano and fried basil leaves

Chicken Supreme ♦

Roasted boneless chicken breast topped with a white wine Beurre Blanc sauce

Orange Glazed Chili Chicken ♦

Oven glazed boneless chicken breast served with jasmine rice and broccoli florets

Chesapeake Vegan Cake

A mixture of cauliflower, hearts of palm, celery and onions mixed with gluten free bread crumbs and seasoned vegan mayonnaise

Santa Fe Chicken ♦

A real Southwestern flavor for this grilled breast of chicken with a smoked ancho chile sauce on fire roasted bell peppers. Black beans & corn with Spanish rice

Chicken Oscar

Chicken cutlets sautéed topped with lump crabmeat and finished with light white wine lemon and garlic sauce

Martin's Fish Market

- Parsley crusted Cod Fish Fillet with saffron sauce
- Flounder with Tomato & Olive Tapenade
- Fresh cut Salmon Fillet with choice of:
Blackened/Jerk - Herb Encrusted
Honey Encrusted - Cinnamon Chipotle

Vegetables & Starches:

- Broccoli
- Asparagus
- Green Beans
- Glazed Carrots

Choice of Two Items

- Cauliflower
- Brussel Sprouts
- Baked Potato
- Stuffed Potato
- Rissole Potatoes
- Garlic Mashed Potatoes
- Candied Sweet Yams
- Italian Macaroni & Cheese

- Wild Rice
- Pilaf Rice
- Jollof Rice
- Basmati Rice

Beverage Service: Coffee ~ Decaf Coffee ~ Tea ~ Decaf Tea ~ Iced Tea

Desserts

Private Events (Occasion Cake)

Wedding Cake / Bar/Bat Mitzvah
Quinceañera \$ _____

Served with a scoop of Vanilla Ice Cream & Jubilee Sauce

If you wish to add a served dessert with the **Occasion Cake** add \$1.00pp

Commercial Events

Choose from a large selection
See page 30



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~ UPGRADED ENTRÉES ~

(At a slight additional cost)

**Buy any Upgraded Entrée receive One Free Option from Column B
Buy any Upgraded Entrée + 2 Options from Column A - and receive 2 Free Options from Column B**

\$2.00 Selections

- | | |
|--|------------------------------------|
| Two (2) Crab Cakes* | Crab Imperial (8 oz.) |
| Crab Cake* & Strip Loin of Beef (8 oz.) | Roast Prime Rib of Beef (King Cut) |
| Crab Cake* & Prime Rib of Beef (English Cut) | |

\$5.00 Selections

- Filet Mignon (6 oz.) & Breast of Hen (6 oz.)
- Filet Mignon (6 oz.) & Salmon (5 oz.)
- Tenderloin & Seafood Brochettes (2)
- New York Strip Steak (Center cut 14 oz.)

\$6.00 Selections

- Filet Mignon (8 oz.)
- Filet Mignon (6 oz.) & Crab Cake*
- Filet Mignon (6 oz.) & 2 Jumbo Stuffed Shrimp

Other Selections

- | | |
|---|---------|
| Filet (6 oz.) with 3 Jumbo Stuffed Shrimp | \$ 8.50 |
| 1 Lobster Tail & Crab Cake* | \$10.00 |
| Veal Chop (12 oz.) – Center Cut | \$10.00 |
| Lobster Tail (5 oz.) & Filet Mignon (6 oz.) | \$15.00 |
| Two 5 oz. Lobster Tails | \$20.00 |

* All our crab cakes are made with 100% jumbo lump crabmeat or better.

For 100% colossal lump add \$1.50pp.

For 6 oz. 100% colossal lump crab meat add \$4.00pp

Decorator Package: 6 Green Plants & 2 Fresh Floral Arrangements per room used to enhance the ballroom \$_____

Uplights: Strategically placed color lights to enhance the ambience of the room: 12 lights \$350.00 | 16 lights \$475.00

~ OPTIONS AVAILABLE ~

Buy any 2 Options from Column A and receive a Free Option from Column B

COLUMN A		COLUMN B	
* Coffee Bar	\$2.25	Champagne Bar or Toast	\$1.75
Ice Cream Sundae Bar	\$2.25	Napkin Change	\$1.75
Fresh Fruit Trays	\$2.50	Gourmet Bread Service	\$1.75
Cheese Displays	\$2.50	Bottled Water	\$1.75
Vegetables and Dip	\$2.50	Long Round 120" Tablecloths	\$1.75
Martin's Famous Dessert Table	\$2.50	Tier I Wine on Guest Tables	\$2.25
Chocolate Fountain	\$2.50	Ice Cream Pub Bar	\$2.25
Extra Staff (1 waitstaff per 2 tables)	\$3.00	Rolling Cordial Cart	\$2.25
Deluxe Liquor (4 hours)	\$3.00	Grilled Vegetable Display	\$2.50
Sundae Bar with Dessert Table	\$3.50	Candy Table	\$2.50
Continental Hors D'Oeuvres	\$3.50	Candle Table	\$2.50
Platinum Liquor (4 hours)	\$4.50	Fresh Fruit Display	\$3.00
♦ Add'l 1 Hour:including Soda	\$3.50	Upgraded Linen	\$2.25
With Beer & Wine.....add	\$.50	Special Selections	
With Full Bar.....add	\$1.50	See your Event Planner	

*Available only at West / Crosswinds / Valley Mansion ♦ If Available

Ice Carvings : Starting at \$375.00 (per piece)