

**Appetizer:**

*Choice of Fresh Seasonal Fruit, Salad or Soup*

(see page 29)

**Entrée:**

Combination Entrées

- *Brisket | Breast of Hen with Dressing*
- *Herb Salmon | Brisket*
- *Herb Salmon | Breast of Hen with Dressing*
- *Crab Cake | Breast of Hen with Dressing (Surcharge)*
- *Shrimp and Crab Cake | Breast of Hen with Dressing (Surcharge)*

**Items below 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*

**Brisket A La Esther**

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

**Chicken Supreme**

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

**Orange Glazed Chili Chicken**

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

**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 Marsala**

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

**Pollo Parmigiana**

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

**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*

**Chicken Piccata**

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

**Roast Sirloin of Beef**

*Tender Top Sirloin thinly sliced and served with a rich brown gravy*

**Vegan Polenta Cake**

*Mix of cornmeal, peppers and special seasonings, triangular cut and served with a Red Pepper Sauce*

**Fish Selections**

*Mahi-Mahi or Salmon Filet with choice of the following seasonings: Blackened/Jerk - Herb Encrusted - Honey Encrusted - Lemon Butter*

**Chicken and Biscuit**

*Grilled lemon herbed chicken breast placed with a scratch-made cheddar buttermilk biscuit, topped with a rich cream sauce and diced vegetables, served with mashed potatoes and broccoli florets*

**Vegetables & Starches:**

**Choice of Two Items**

Asparagus  
Baked Potato  
Baked Sweet Potato  
Basmati Rice

Broccoli  
Candied Sweet Yams  
Garlic Mashed Potatoes  
Glazed Carrots

Green Beans  
Italian Macaroni & Cheese  
Jollof Rice

Pilaf Rice  
Rissolle Potatoes  
Stuffed Potato

**Beverage Service:**

*Coffee ~ Decaf Coffee ~ Tea ~ Decaf Tea ~ Iced Tea*

**Desserts:**

**Private Events (Occasion Cake)**

Wedding Cake / Bar/Bat Mitzvah / Quinceañera \$\_\_\_\_\_

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

*All prices are subject to 24% Service Charge and 6% Sales Tax / 9% Liquor Tax*

**Commercial Events**

*Choose from a Variety*

*See page 30*



**~ UPGRADED ENTRÉES ~**

*(At an additional cost – per person)*

<i>Chicken Oscar .....</i>	\$4.00
<i>Roast Prime Rib of Beef .....</i>	\$6.00
<i>Crab Imperial (8 oz.) .....</i>	\$8.00
<i>Filet Mignon (6 oz.) &amp; Breast of Hen (6 oz.) .....</i>	\$10.00
<i>Two (2) Crab Cakes .....</i>	\$12.00
<i>Filet Mignon (6 oz.) &amp; Salmon (5 oz.) .....</i>	\$12.00
<i>Filet Mignon (8 oz.) .....</i>	\$12.00
<i>New York Strip Steak (Center Cut 14 oz.) .....</i>	\$12.00
<i>Filet Mignon (6 oz.) &amp; Crab Cake .....</i>	\$14.00
<i>Filet Mignon (6 oz.) &amp; 2 Jumbo Stuffed Shrimp .....</i>	\$14.00
<i>1 Lobster Tail &amp; Crab Cake .....</i>	\$16.00
<i>Lobster Tail (5 oz.) &amp; Filet Mignon (6 oz.) .....</i>	\$20.00

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

**~ OPTIONS AVAILABLE ~**

*All costs are per person*

<i>Champagne Bar or Toast</i>	<i>\$2.50</i>	<i>Vegetables and Dip</i>	<i>\$3.50</i>
<i>Bottled Water</i>	<i>\$2.50</i>	<i>Martin’s Famous Dessert Table</i>	<i>\$3.50</i>
<i>Long Round 120” Tablecloths</i>	<i>\$2.50</i>	<i>Chocolate Fountain</i>	<i>\$4.00</i>
<i>Coffee Bar *</i>	<i>\$3.00</i>	<i>Fresh Fruit Display</i>	<i>\$4.00</i>
<i>Ice Cream Sundae Bar</i>	<i>\$3.00</i>	<i>Extra Staff (1 waitstaff per 2 tables)</i>	<i>\$4.00</i>
<i>Tier I Wine on Guest Tables</i>	<i>\$3.00</i>	<i>Deluxe Liquor (4 hours)</i>	<i>\$4.00</i>
<i>Rolling Cordial Cart w/Bar</i>	<i>\$3.00</i>	<i>Continental Hors D’Oeuvres</i>	<i>\$5.00</i>
<i>Candy Table</i>	<i>\$3.00</i>	<i>Platinum Liquor (4 hours)</i>	<i>\$5.50</i>
<i>Grilled Vegetable Display</i>	<i>\$3.50</i>	<i>Upgraded Linen</i>	<i>\$2.25</i>
<i>Fresh Fruit Trays</i>	<i>\$3.50</i>	<i>Special Selections</i>	
<i>Cheese Displays</i>	<i>\$3.50</i>	<i>See your Event Planner</i>	

*\*Available only at West | Crosswinds | Valley Mansion (Minimum of 100 people)*

*All prices are subject to 24% Service Charge and 6% Sales Tax / 9% Liquor Tax*