

~ 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

Shaker Style Turkey Scallopini

Thin turkey cutlets delicately seasoned and sautéed with shallots, tomatoes, parsley, lemon thyme, dry white wine, and butter. Served with sweet potato mash and green beans with almonds

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

Korean Style Braised Short Ribs

In a delicious sweet barbeque sauce with a scent of honey, ginseng and five spice served with mashed sweet potatoes

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 Parmigianino 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

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
- Pumpkin seed crusted striped Catfish
- Fresh cut Salmon Fillet with choice of:
Blackened/Jerk – Herb Encrusted
Honey Encrusted – Mojito Lime
Cinnamon Chipotle

Vegetables & Starches:

Broccoli
Asparagus
Green Beans
Glazed Carrots

Choice of One Vegetable and One Starch

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 \$_____

Commercial Events

Choose from a large selection
See page 30

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



Signature SIT DOWN DINNER

~ UPGRADED ENTRÉES ~

(At a slight additional cost)

\$2.00 Selections

- Two (2) Crab Cakes*
- Crab Cake* & Strip Loin of Beef (8 oz.)
- Crab Cake* & Prime Rib of Beef (English Cut)
- Crab Imperial (8 oz.)
- Roast Prime Rib of Beef (King 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 4 oz. 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. \$ _____

~ OPTIONS AVAILABLE ~

Candelabra	\$1.25	Fresh Fruit Trays	\$2.00
Champagne Bar or Toast	\$1.25	Cheese Displays	\$2.00
Napkin Change	\$1.25	Vegetables and Dip	\$2.00
Gourmet Bread Service	\$1.25	Martin's Famous Dessert Table	\$2.00
Bottled Water	\$1.25	Chocolate Fountain	\$2.00
Long Round 120" Tablecloths	\$1.25	Grilled Vegetable Display	\$2.00
		Candy Table	\$2.00
Tier I Wine on Guest Tables	\$1.75	Candle Table	\$2.00
Ice Cream Pub Bar	\$1.75		
Rolling Cordial Cart	\$1.75	Extra Staff (1 waitstaff per 2 tables)	\$2.50
Ice Cream Sundae Bar	\$1.75	Fresh Fruit Display	\$2.50
Coffee Bar	\$1.75	Deluxe Liquor (4 hours)	\$2.50
Available only at West Crosswinds Valley Mansion		Sundae Bar with Dessert Table	\$3.00
		Continental Hors D'Oeuvres	\$3.00
		Platinum Liquor (4 hours)	\$4.00

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

Music: DJ - 4 hours \$475.00 / ½ hour same room ceremony \$125.00

All prices are subject to 22% Service Charge and 6% Sales Tax / 9% Liquor Tax

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