

Tier 3 Packages

All tier 3 packages include 3 hours of open bar with house brands, or 1 hour of open bar and a bottle of Kenwood red and white wine on each table.

2 Hors D'oeuvres display for 1 hour

2 Passed Hors D'oeuvres for 1 hour

Plated Entrees \$52.99

Include a fresh garden salad, seasonal fresh vegetables, chefs starch selection, rolls and butter and your choice of up to 3 of the following:

Chicken Rosemary – Half of a roasted chicken, marinated and seasoned with Rosemary

Chicken Parmigiana – Boneless breast of chicken hand breaded, pan fried, and finished with marinara and melted mozzarella.

Chicken Marsala – Boneless breast of chicken sautéed with mushrooms and matched with sweet marsala wine sauce

London Broil – Traditional London broil paired with a cracked black peppercorn sauce

Sirloin Steak – served with a peppercorn demi glace

Pork Loin – Herb crusted and finished with a house pan gravy

Pork Chops – Jumbo loin pork chops, grilled, and basted with herb butter and apple cider chutney

Chicken Cayuga – Boneless breast of chicken stuffed with NY cheddar and broccoli and topped with house recipe Alfredo sauce

Chicken Piccata – Accompanied with tomatoes and capers, finished with a lemon butter wine sauce

Roast Prime Rib of Beef, Au Jus – USDA choice roast prime rib served with rosemary, pan jus, and horseradish cream

NY Strip Steak – 12 Oz center cut dry aged for the ultimate taste

Filet Mignon – Center cut beef tenderloin wrapped in bacon, seasoned and grilled to perfection

French Chicken Breast – stuffed with Herb Cheeses

Tier 3 Con't

- Pan Seared Pork Tenderloin – Dry rubbed and pan sliced and drizzled with a mushroom demi glace
- Grilled Tuna Teriyaki – Marinated filet finished in a light soy sauce with garlic clove and a hint of ginger
- Haddock French – Lightly battered filet, sautéed with lemon juice and white wine
- Baked Haddock Americana – Filet with a cracker crumb topping laced with a lemon butter sauce
- Grilled Salmon Filet – Drizzled with a citrus herb beurre blanc
- Stuffed Flounder – Imperial crabmeat stuffing in a fresh flounder finished with a delicate lobster sauce