

### Valley Plated/Sit Down Menu

35 Person Minimum

## <u>SALAD</u>

Mixed Greens Salad
Or
Traditional Caesar Salad

## **ENTREES**

#### SELECT THREE ITEMS

Fusilli – yellow roasted tomatoes, spinach, garlic, and olive oil
Tortellini Bolognese- tomato based meat sauce
Chicken Marsala – mushrooms and marsala wine sauce
Chicken Scallopini – lemon, capers, white wine
Lemon Paprika Chicken – roasted sweet potato natural jus
Branzino Provençale – artichoke hearts, capers, tomatoes, olives, and white wine sauce

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- Grilled Atlantic Salmon – julienne vegetables, lemon dressing

- Prime Rib of. Beef - au jus

- Sliced Tenderloin with mushroom demi-glace – ADDITIONAL 10.00 PER PERSON

# **ALL ENTREES INCLUDE**

Vegetable and Potato du Jour
Fresh Baked Dinner Rolls
Assorted Cookies and Fresh Fruit – served family style
Unlimited Soft Drinks, Coffee, Decaffeinated Coffee and Teas

\*CUSTOM-MADE SPECIAL OCCASION CAKE

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#### PLATED DESSERT PLATTER

Chocolate Cake with Fresh Whip Cream, NY Style Cheesecake with Raspberry Sauce or Key Lime Pie

All Prices are Subject to 20% Service Charge and New York Sales Tax. The 20% Service Charge on Your Bill is not a Gratuity for the Employees who Provided Service. The 20% Service Charge will be used to Cover Administrative Fees of the Event. If you wish to Reward Exceptional Service, you May Leave a Tip which will go Directly to the Server(s) and/or Bartender(s).