

# CAPTAIN BILL'S PLATED MENU

## APPETIZERS

choose one

Penne with prosciutto in a tomato cream sauce

Farfalle with chicken, broccoli, sun-dried tomatoes, garlic & olive oil

Jumbo lump crab cake with summer slaw (add \$ 8.00)

Fresh fruit cocktail with seasonal berries

Fresh mozzarella, portobello mushroom & sliced tomatoes vinaigrette

Jumbo gulf shrimp with cocktail sauce (add \$ 8.00)

Baked stuffed clams

Cheese tortellini with peas in a pink cream sauce

## SALADS

choose one

Tossed garden greens balsamic vinaigrette

Greek salad with feta cheese

Spinach salad with warm bacon dressing

Romaine leaf lettuce with caesar dressing, garlic croutons

## ENTREES

choose three

Roast sliced sirloin with merlot sauce

Horseradish crusted grouper with lemon beurre blanc

Roast leg of lamb, garlic rosemary sauce

Chicken piccata, with capers, artichoke hearts & lemon butter

Roast pork loin with apricot glaze

Flounder francaise

Roast prime rib au jus (not available before 5pm)

Breast of chicken marsala

Stuffed filet of sole with lobster sauce

Stuffed chicken breast with prosciutto & mozzarella, marsala wine sauce

Breast of chicken milanese

Grilled mixed vegetable plate (vegetarian option)

Salmon filet with soy ginger sauce  
Swordfish with tomatoes, artichokes & lemon butter

Entrees are served with chef's selection of seasonal potato & vegetable

## DESSERT

choose one

Occasion cake

Fresh fruit with sorbet

Brownie ala mode

Warm apple crisp with whipped cream

Ice cream sundae

## MENU

Price Per Person: \$50.00 + 22% administration charge + tax (4 hours)

## BEVERAGE PACKAGES

menu includes soft drinks, coffee/tea

Beer & Wine: \$20.00/person + 22% administration charge + tax (4 hours)

Open Top Shelf Bar: \$26.00/person + 22% administration charge + tax (4 hours)

## ADDITIONS

Passed Hors D'oeuvres: \$10.00/person + 22% administration charge + tax (1st hour)

Overtime: \$12.00/person based on original count per hour/\$6 per half hour

Administrative Charge: This amount is charged to offset the cost of planning and executing your event which includes room rental, utilities, insurance, cleaning and administrative costs. This charge is not purported to be a gratuity. This amount is not distributed as a gratuity to the workers who provide services: instead, we compensate workers who provide service at your event without an expectation of gratuities. This charge is subject to NY sales tax under 20 NYCRR section 527.8(a). A Maitre'D gratuity of \$2.00/person is suggested based on your satisfaction.

\*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions.

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