



Easter Dinner

Sunday April 4th 2010

Seatings at 11:30 am, 12:30, 1:30pm and 2:30pm

Chefs Signature Platters

Classic Fresh Mozzarella, Tomato and Fresh Basil, International Cheese Platter, Seasonal Fresh Cut Fruit Display, Fresh Cut Vegetable Crudites & Dips Served with Flat Breads and Cracker Assortment

Salads

*Baby Leaf Lettuce Mesculin Blend with a variety of Dressings and Caesar Salad
Tricolor Rotini Salad with feta, olives and sun dried tomato*

Chef's Carving Board

*Slow Roasted Turkey w/ Dried Cranberry Orange Sage Salsa
Molasses Glazed Roasted Pork Loin*

Gourmet Buffet Entrees

*Marinated Grilled Chicken Breast with Balsamic glazed Portobello's and Melted Fontina
Penne Florentine with Pink Vodka Sauce
Four Cheese Stuffed Eggplant Rollatine
Hoisin Beef & Broccoli, Stuffed Shells Pesto Marinara
Chicken Fingers with Honey Mustard and Barbeque dips
Served With an Assortment of Artisan Dinner Rolls*

On the Side

*Rosemary Scented Olive Oil Roasted Potatoes, Waffle Fries
New England Vegetable Blend lightly kissed with Sweet Butter and Herbs*

Desserts

*Ice Cream Bar with Apple Tart, Homemade Brownies
Chocolate Fountain with Driscoll Strawberries, Mars mallows Cookies and Pretzels
Soda, Coffee, Tea, Decaffeinated Coffee*

\$31.95 per person

Plus Tax & Gratuities

Reservations Required

Children 6 to 12 \$16.00 Under 5 \$5.00

(An 18% Gratuity will be added to ALL Parties of 8 or more)

American Express, Visa & MasterCard and Cash Accepted

300 Mill Road Medford, New York 11763* 631-320-0061