



Mothers Day Dinner

Sunday, May 8th 2011

Reservations at 12noon, 12:30, 2:30, 3pm

Chefs Signature Hot and Cold Antipasti Station

Platters of Classic Fresh Mozzarella, Tomato and Fresh Basil, International Sliced Salami and Hams, Greek and Italian Olives, Grilled Balsamic Glazed Portobello's, Seasonal Fresh Cut Fruit Display, Grilled Mushrooms, Marinated Artichoke and Grilled Vegetables. Served with Flat Breads, Cracker Assortment and Warm Italian Breads

Chilled Tossed Salad Selection

*Baby Leaf Lettuce w/ Grape Tomatoes, Feta Cheese & Olives
Classic Caesar, Roasted Vegetable Rotini Salad*

The Carving Board

*Slow Roasted Top Sirloin of Beef with Mushroom Gravy
Fresh Turkey with Cracked Pepper Honey Glaze*

Gourmet Buffet Entrees

*Sliced sirloin with a ginger teriyaki glaze
Pesto Crusted Tilapia with a Savory Lemon Sauce
Rigatoni–Vodka with Mushrooms and Sundried Tomatoes
4 Cheese Stuffed Eggplant Parmigiana
Roasted Boneless Pork Loin w/Dried Cherry Demi- Glaze
Chicken Madeira sautéed in a light Madeira demi glaze topped with melted fontina
& bruschetta tomatoes
Chicken Fingers with Honey Mustard and Barbeque Dips
Fresh Garden Vegetable Medley with Roasted Garlic Drizzle
Basil Asiago Potato Mashers, Waffle Fries
Served With an Assortment of Artisan Dinner Rolls*

Desserts

*Ice Cream Bar, Assortment of Homemade cakes, pies & Brownies
Chocolate Fountain with Driscoll Strawberries, Marshmallows, Cookies and Pretzels
Soda, Coffee, Tea, Decaffeinated Coffee*

\$36.95 per person

Plus NY State Sales Tax & Gratuity

Children 6 to 12 \$18.00 Children Under 5 \$7.00

(An 18% Gratuity will be added to Parties of 8 or more) Reservations Required Cash, American Express,*

*Visa & MasterCard Accepted***300 Mill Road Medford, New York 11763**

Phone: 631-320-0061