

The Arcadian

Hors D'oeuvres (Passed)

Beef Carpaccio on Garlic Crouton with Sun Dried Tomato Béarnaise
Assorted Cold Hors D'oeuvres (5) Tray
Our Signature Stuffed Mushrooms
Steamed Rhode Island Clams with Drawn Butter

Centerpieces

Wild Berry Baked Brie en Croute
Fresh Fruit Mirror Display with Chocolate Fountain
Iced Jumbo Shrimp Cocktail (3 p.p.) with Cocktail Sauce & Lemons
Garnished Seafood Mousse with Gourmet Crackers

Plated Dinner or Buffet

Choice (1): Scampi Pescatore * Lobster Bisque * Sautéed Mini Crab cakes
Choice (1): Wilted Spinach and Mushroom Salad * Classic Caesar * Antipasto

(Choice of One Entree)

Carved Roast Prime Ribs of Beef Filet Mignon en Croute w/ Peppercorn Sauce
Medallions of Veal a la Oscar Lobster Tail w/ Drawn Butter
Steamed Crab Legs w/ Drawn Butter Sliced Filet Mignon w/ Mushroom Demi
Glace

New York Sirloin au Poivre Vert Chicken Wellington with Sauce Madeira

Choice (1): Zucchini Lyonnaise w/ Roasted Peppers * Steamed Medley

Choice (1): Potatoes Chantilly * Twice Baked * Buttered Red Bliss
Assorted Breads * Rolls * Butter Curls

Flambé of Cherries Jubilee, Baked Alaska **or** Bananas Foster

Complete Coffee Service

\$ 48 per guest

8% Sales Tax and 19% Gratuity Additional