



***Saturday Night Dinner Dance
Summer Seafood Buffet***

Appetizers

*International Gourmet Cheeses with Lavender Honey
Three Cheese Tortellini with Low Fat Dressing, Grilled Chicken, Summer Arugula, Tomatoes and Celengine Mozzarella tossed lightly in Pesto Sauce served with Toasted Pine Nuts and Fresh Basil
Seared Yellow Fin Tuna Display with Teriyaki Dipping Sauce and Spiced Seaweed Salad
Grilled Jumbo Asparagus with Norwegian Smoked Salmon over Garden Fresh Boston Lettuce
and an Orange Vinaigrette
Jumbo Sea Scallops with Toasted Corn Salad with Tomato Salsa*

Raw Bar

*Blue Point Oysters and Little Neck Clams
Displayed on the half Shell with Cocktail Sauce and Lemon Wedges*

Soups

*Chilled Gazpacho
New England Clam Chowder*

Healthy Corner

*Assorted Baby Lettuces with an Array of Fresh Vegetables, Marinated Toppings, Croutons,
Shredded Cheese, Dressings and Vinaigrettes*

Cooked to Order

*Lobster Ravioli in a Seafood Broth
Steamed Little Neck Clams with Drawn Butter and Lemons*

Carving Station

*Oven Roasted Sirloin of Beef with Green Peppercorn Sauce and Sauce Hollandaise
Fresh Roasted Ham with Cherry Sauce and Horseradish*

Boiled Maine Lobster

*Whole Steamed Maine Lobster with Drawn Butter and Fresh Lemon
(one per person)*

Specialty Entrees

*Poached Atlantic Salmon Fillet with Edamame Beans and Soy-Ginger Glaze
Grilled Breast of Chicken with Sun dried Tomatoes and Calamata Olives
Prince Edward Island Mussels "Fra Diavolo" in Spicy Marinara Sauce
Oven Baked Day Boat Cod with Summer Ratatouille
Sautéed Soft Shell Crabs with Remoulade Sauce
Baked Eggplant Parmesan with Roma Tomato Sauce and Mozzarella
Penne Pasta with Broccoli Rabe, Smoked Chicken, Artichokes, Olives and Mushrooms
Boiled Mini Yukon Gold Potatoes with Italian Parsley
Steamed Garden Green Beans and Honey Glazed Carrots Wild and White Rice Pilaf*

Spectacular Dessert Buffet

*A Sumptuous Array of Tortes, Deep Dish Pies, Miniature Pastries, Cheesecakes,
Fresh Fruit Compotes, Dipped Strawberries, Hot Bread Pudding, Fruit Cobbler,
Semi-Sweet Belgian Chocolate Fountain, Fat Free and Sugar Free Delights
including Pastry Chefs Specials of the Day*

Please notify us of any food allergies.

Adults \$49.95 Per Person

Children (age 4-10) \$22.50 Per Child

All Prices Exclude 15% Service Charge and NYS Sales Tax.

Please call (914) 935-6600 for Reservations.

