

Plated Dinner Selections

Dinner Accompaniments

All Dinner Entrées are served with our Pre-Dressed Hilton Field Greens Salad, Basket of Fresh Baked Rolls & Butter, Chef's Select Potato, Fresh Seasonal Vegetables, Dessert Selection and Beverage.

***Inquire about our Premium Selections or Additional Courses*

Dessert Selections

Italian Almond Torte
Godiva Chocolate Cheesecake
Lemon Drop Cheesecake

Turtle Cheesecake
Toffee Mousse Cake
Tuxedo Mousse Cake

Caramel Apple Granny Pie
Vanilla Cheesecake
Carrot Cake

Seasonal Fresh Fruit Compote with Sorbet- Market Price

...Ask about our Feature Dessert of the Month

Dinner Duos

Choose any two Entrées and Sauces from the selection below

Entrées

Choice Filet Mignon
Sliced Pork Tenderloin
Jumbo Shrimp Scampi

Beef Tenderloin Medallions
Fresh Grilled Sea Scallops
Sautéed Fresh Chicken

Seasoned Grilled Salmon
Fresh Fish Du Jour

Sauces

Black Bean Corn Salsa
Cream Sherry Ginger
Shiitake Mushroom Demi Glace
Cabernet Reduction
Brandied Peppercorn

Marsala
Picatta
Béchamel
Brandied Shallot
Fresh Fruit Salsa

Port Wine Cherry Reduction
Rootbeer BBQ
Mango Salsa
Lemon Butter

Price Based On Your Entrée Combinations

Plated Dinner Selections

Chicken Marsala

\$29.95

Sautéed Breast of Chicken on a bed of Roasted Red Pepper-Romano Polenta with Wild Mushroom Marsala Sauce and Basil Cream Drizzle, Served with Seasonal Vegetables.

Chicken Saltimbocca

\$29.95

Lightly Breaded Chicken Breast Stuffed with Prosciutto, Mozzarella and Sage with a Vodka Cream Drizzle, Served with Risotto Cake and Seasonal Vegetables. A Chicken Classic!

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<u>Chicken Dijonaise</u>	\$28.95
Lightly Breaded then Sautéed Chicken Breast Topped with a Tangy House Made Creamy Dijon Sauce, Served with Rice Pilaf and Seasonal Vegetables.	
<u>Balsamic Fig Chicken</u>	\$28.95
Roasted Airline Chicken Breast Finished with a Rich Fig Balsamic Reduction Drizzle Served Atop Exotic Grains and Seasonal Vegetables.	
<u>Lemon Butter Chicken Breast</u>	\$28.95
Sautéed Chicken Breast with Zesty Lemon Butter Sauce, Served over Angel Hair Pasta and Seasonal Vegetables.	
<u>Chicken Pasta Pomadora</u>	\$28.95
Penne Pasta Tossed with Seasonal Vegetables, Fresh Basil, Garlic and Olive Oil and Topped with Sliced Grilled Chicken Breast.	
<u>Tri-Colored Tortellini</u>	\$24.95
Cheese filled Tortellini in a Roasted Garlic Asiago Cream Sauce Served Atop Grilled Garden Vegetables. (For an additional charge, add a Fresh Grilled Chicken Breast or Grilled Salmon Filet)	
<u>Eggplant Manicotti</u>	\$23.95
Sliced Eggplant Stuffed with Ricotta Cheese and Herbs Topped with a Zesty Marinara Sauce Accompanied with Seasonal Vegetables.	
<u>Grilled Portabella Mushroom Vegetable Stack</u>	\$24.95
Grilled Portabella Mushroom with Roasted Potatoes and Grilled Vegetable Tower.	
<u>Grilled Pork Tenderloin</u>	\$30.95
Seasoned and Grilled Tenderloin of Pork is Sliced and finished with a Port Wine Cherry Demi Glace or Orange Rosemary Glaze accompanied by Chef's Select Potato and Seasonal Vegetables.	
<u>Filet Mignon</u>	\$45.95
Choice Filet Mignon with Beau's Award Winning Seasonings topped with Sautéed Brandied Shiitake Mushroom Demi Glace accompanied by Roasted Potatoes and Seasonal Vegetables. Our Chef's Specialty!	
<u>Grilled Top Sirloin</u>	\$29.95
Seasoned and Grilled Angus Top Sirloin with Herb Compound Butter Served with Roasted Potatoes and Seasonal Vegetables.	
<u>New York Strip Steak</u>	\$40.95
The Heart of the New York Strip, Broiled to Perfection Accompanied by Roasted Potatoes and Vegetable Garnish.	
<u>Roasted Prime Rib of Beef (Minimum of 12 orders)</u>	\$36.95
The finest aged Prime Rib of Beef Roasted to a Flavorful Perfection served with au Jus and Horseradish Sauce. The Dish is Completed with our Chef's Select Potato and Grilled Asparagus.	
<u>Grilled Beef Tenderloin</u>	\$37.95
Seasoned, Grilled and Sliced Tenderloin of Beef finished with our Brandied Peppercorn Sauce, Chef's Select Potato and Seasonal Vegetables.	
<u>Grilled Salmon Filet</u>	\$30.95
A Lightly Seasoned and Grilled to Perfection Salmon Filet served with Mediterranean Orzo and Drizzled with Dill Beurre Fondue Topped with Grilled Asparagus.	

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Salmon with Macadamia Nut Crust

\$30.95

Oven Roasted Macadamia Nut Encrusted Filet, Finished with a Creamy Beurre Blanc Sauce
Accompanied by Rice Pilaf and Seasonal Vegetables.

New England Oven Roasted Scrod

\$32.95

New England Crusted Filet Golden Roasted and Served with a Traditional Veloute Sauce
Accompanied by Chef's Select Potatoes and Seasonal Vegetables.

