

DINNER MENU

DISPLAYED HORS D'OEUVRES

Bruschetta with Garlic Crostinis, Marinated Mushrooms, Olives Tossed in Olive Oil & Garlic, Fresh Mozzarella with Basil, Blooming Onion Dip with Pita Chips and Seasonal Fruit with Cheese & Crackers

PLEASE SELECT SOUP & SALAD

Fresh Garden Salad with Sliced Cucumbers, Red Onion, Grape Tomato & Garlic Croutons Served with a Homemade Balsamic Vinaigrette

Or

Chef's Homemade Seasonal Soup

PLEASE SELECT TWO ENTRÉES

Traditional Slow Roasted Prime Rib of Beef, Seasoned Perfectly and Finished with our Homemade Garlic Thyme Au Jus

Alexander's Chicken Marsala, Pan Seared with Sliced Sundried Tomatoes and Button Mushrooms, Flambéed in a Marsala Wine Sauce with Butter and Chopped Garlic

Maple Avenue Chicken Cordon Bleu, Pan Seared in Garlic Butter & White Wine with Thinly Sliced Prosciutto, Then Topped with Swiss Cheese and Presented in a Pool of Roasted Garlic & Black Pepper Cream Sauce

O'Bryan's Irish Whiskey Glazed Salmon

Lobster & Crab Stuffed Haddock Fillet is Baked in Whole Butter and Wine, Laced with a Lobster Cream Sauce

PLEASE SELECT ONE DESSERT

Locally Grown Baked Apple Crisp

Or

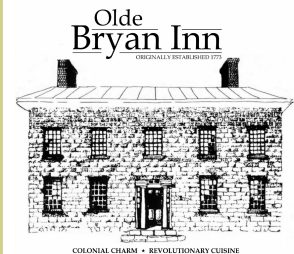
Double Chocolate Mousse with Whipped Cream Topping

A Decorated Cake Can be Added to Your Event. All Cakes are Provided by the Lake George Baking Company and are Available in a Variety of Flavors & Fillings. Please Contact Us for Options and Pricing

BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

Dressings
Balsamic Vinaigrette
Caesar
Ranch
Classic Bleu Cheese



Accompaniments

Freshly Baked Buttermilk Biscuits

Chef's Choice of Potato or Rice

Chef's Seasonal Vegetable

Available for Parties of 20 or More

\$33 Per Person

Please Add 7% Sales Tax & 20% Gratuity

Final Guest Count by Entrée Selection is Due 14 Days Prior to the Event