

Melanie Haig - Banquet Director (609) 298-3322 Ext. 104 Melanie@OldYorkCC.com

Seated Dinner Menu

Old York House Salad or Classic Caesar Salad Assorted Dinner Bread and Whipped Butter

Choice of Three Dinner Entrées plus Vegetarian Option and Children's Entrée Dinner Counts Must be Provided Two Weeks Prior to Event

Country Roasted Chicken Airline Breast in Natural Gravy

Chicken Saltimbocca Stuffed with Spinach, Prosciutto, and Fontina Cheese

Apple Almond Chicken
Apple and Almond Stuffing. with Apple Cider Demi

Roasted Pork Loin Medallion
In a Ginger Pear Glaze with a Berry Gastrique

Portobello Napoleon (Vegetarian) Zucchini, Roasted Peppers, Sautéed Spinach, Eggplant, Mixed Greens

> Children's Entrée Chicken Fingers & French Fries \$20.00 per child, Ages 4-12

Bourbon BBQ Glazed Salmon

Broiled Flounder Imperial Imperial Crab Stuffing

Honey Balsamic Salmon

Flounder Florentine Spinach & Ricotta Stuffing

Prime Rib of Beef
In Natural Au Jus
Additional \$7.00 per person
Available to events of 50 guests or more

Filet of Beef Tenderloin In a Béarnaise Sauce Additional \$12.00 per person

Four Hour Package Choice of White or Ivory Table Linens Choice of Colored Linen Napkins Three Tea Light Candles per Table

Soft Beverages Included

Decorated Sheet Cake Coffee, Decaffeinated Coffee, & Tea

Please Contact Banquet Office for Pricing 609-298-3322 x104

Dinner Menu for Events Beginning after 3:00pm 30 Adult Guest Guarantee for Old York Room 75 Adult Guest Guarantee for Chesterfield Ballroom