



DETAILS

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

**Please Contact Banquet
Office for Pricing &
Additional Information**

EVENT GUARENTEE

30 Adults for the
Old York Room
75 Adults for the
Chesterfield Ballroom

CONTACT

Melanie Haig
Banquet Director

PHONE:
609.298.3322 x104

EMAIL:
Melanie@OldYorkCC.com

CLASSIC PLATED DINNER MENU

FIRST COURSE

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

SECOND COURSE

Vodka Rigatoni with Peas
Rigatoni Pancetta Madeira Cream Sauce
or
Penne Pasta with Sautéed Vegetables in a Garlic Oil Sauce

MAIN COURSE

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 Prosciutto and Fontina Cheese

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

Roasted Pork Loin Medallion Ginger Pear Glaze with a Berry Gastrique

Honey Balsamic Glazed Salmon

Maple Mustard Glazed Salmon

Broiled Flounder Imperial with Imperial Crab Stuffing

Flounder Florentine Spinach & Ricotta Stuffing

Beef Short Rib Red Wine Gravy

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

Portobello Napoleon (Vegetarian)

Zucchini, Roasted Peppers, Sautéed Spinach, Eggplant, Mixed Greens

Children's Entrée Chicken Fingers & French Fries

Entrees Served with Seasonal Vegetable
Choice of Starch Buttermilk Whipped Potatoes or Potato Gratin

DESSERT

Decorated Sheet Cake

BEVERAGES INCLUDED

Fresh Roasted Coffee & Decaffeinated Coffee, Tea
Assorted Juices and Soft Beverages