

## Barn Parties



## 5 Course Sit-Down Dinner

- ▼ Semolina & Focaccia Bread (for the table)

### APPETIZER

- ▼ Sliced Mozzarella, Beefsteak Tomato, Roasted Red Pepper and Bermuda Onion drizzled with Balsamic Glaze
- ▼ Colossal Gulf Shrimp Cocktail with Traditional & French Cocktail Sauce (additional \$6.00 per person)
- ▼ Black & White Sesame Crusted Tuna – Seared Rare over Seaweed Salad (additional \$5.00 per person)

### SOUP / SALAD

- ▼ Homemade Seasonal Soup *or* Organic Mixed Garden Salad

### PASTA COURSE

- ▼ Rigatoni Marinara *or* Rigatoni Ala Vodka

### ENTREE (choice of one per person)

- ▼ Barn Banquet Cut Roast Prime Rib
- ▼ Chicken: Francaise, Marsala, Bruchetta *or* Balsamico
- ▼ Stuffed Lemon Sole with Shrimp Mousse  
(Entree includes potato *or* rice and vegetable)

### DESSERT (choice of one)

- ▼ NY Style Cheesecake
- ▼ Apple Strudel Ala Mode
- ▼ Triple Chocolate Truffle Cake

### BEVERAGES

- ▼ Coffee *or* Tea

**\$29<sup>99</sup>** per person  
**PLUS** Tax & Gratuity