

# **Castle Of Knights Dinner Menu**

## **Plated Dinner Suggestions**

All Dinner Suggestions Include a Starter, Entrée, Potato or Rice, Vegetable and Dessert Selection  
Fresh Rolls and Butter, Coffee, Decaffeinated Coffee and Assortment of Teas

### **Starters**

(Choice of One)

Tortellini Soup with Vegetable Jardinières  
Lobster Bisque with Brandied Cream  
Mixed Seasonal Garden Salad with Balsamic Vinaigrette  
Penne Pasta with Fresh Plum Tomatoes and Basil Coulis  
Three Cheese Ravioli in Creamy Garlic Sauce  
Sliced Melon with Honey-Port-Vanilla Sauce  
Caesar Salad with Garlic Crouton and Shaved Asiago Cheese

Baby Greens, Candied Pecans, Gorgonzola Cheese, Pears, Sun-Dried Cherries, Raspberry Vinaigrette  
Additional \$1.95 per person

Ragout of Wild Mushroom in Puff Pastry with Brandy-Tarragon Reduction  
Additional \$2.50 per person

Marinated Scallops and Rock Shrimp Vol-Au-Vent with Sherried Butter  
Additional \$3.00 per person

Jumbo Shrimp Cocktail with Horseradish Vinaigrette  
Additional \$8.95 per person

Vodka and Tequila Cured Salmon with Strawberry-Cucumber Vinaigrette  
Additional \$3.95 per person

Grilled Chicken and Mushroom Strudel with Boursin Zabaglione  
Additional \$3.50 per person

### **Intermezzo Service**

For your Dinner Enhancement Choose One of Our Gourmet Sorbets  
Lemon or Champagne  
\$2.00

Prices are subject to 18% House Charge and 6.25% State Tax & .75% Local Meals Tax

## **Plated Dinner Suggestions**

(Continued)

### **Entrees**

#### **Herb Roasted Sirloin of Beef**

Sweet Onion Chutney, Natural Juices  
\$23.95

#### **Filet Mignon**

Crispy Leeks, Merlot –Thyme Reduction  
\$29.95

#### **Baked Stuffed Chicken**

Apple-Thyme Stuffing, Calvados Demi Glaze  
\$21.95

#### **Roast Prime Rib Au Jus**

Horseradish Sauce  
\$27.95

#### **Roasted Statler Chicken**

Roasted Garlic and Baby Onions, Sun-Dried Cherry Pan Sauce  
\$22.95

#### **Sautéed Breast of Chicken**

Choice of Lemon Caper or Wild Mushroom Sauces  
\$20.95

#### **Grilled Swordfish Steak**

Roasted Cippolini Onion Relish, Lemon Buerre Blanc Sauce  
\$23.95

#### **Roasted Salmon**

Apple Cider Buerre Blanc  
\$23.95

#### **Baked Stuffed Shrimp**

Seafood Stuffing  
\$26.95

#### **Mushroom Wellington**

Wild Mushrooms, Spinach, Boursin Cheese, Roasted Red Pepper Coulis  
\$19.95

#### **Cornish Game Hen**

Wild Rice Stuffing, Pear-Riesling Glaze  
\$24.95

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## **Plated Dinner Suggestions**

(Continued)

### **Baked New England Scrod**

Sherried Crumb, Lemon Essence

\$21.95

### **Duet Plate #1**

Petite Filet of Beef Tenderloin with Baked Stuffed Shrimp, Madeira Sauce

\$30.95

### **Duet Plate #2**

Petite Filet of Beef Tenderloin with Roasted Salmon, Champagne Scented Bernaise Sauce

\$28.95

### **Duet Plate #3**

Petite Filet of Beef with Crab Cakes, Citrus Buerre Blanc

\$29.95

### **Vegetables**

(Please Choose One)

Seasonal Sautéed Julienne Vegetables

Northern Wild Rice Medley

Honey-Tarragon Glazed Carrots

Steamed Asparagus

Sautéed Baby Vegetables (**add \$1.00**)

### **Potato, Rice**

(Please Choose One)

Twice Baked Potatoes with Chives

Roasted Mushroom-Shaped Potatoes

Baked Potato with Sour Cream

Green Beans Amandine Rosemary-Garlic Red Bliss Potatoes

### **Dessert Selections**

(Please Choose One)

#### **Chocolate Cup Carrot Cake**

Filled with a Choice of Chocolate, Raspberry or

Lemon Mousse

Moist Blend of Carrots, Walnuts, Spices and Cream

Cheese Frosting

#### **Deep Dish Apple Pie Lemon Torte**

Caramel Sauce Raspberry Coulis

#### **N.Y. Cheese Cake Tiramisu**

Grand Marnier Scented Strawberry Sauce The Traditional Italian Delight

#### **Hazelnut Torte Strawberry Filo Basket**

Chocolate Sauce Fresh Strawberries with Zabaglione

#### **Chocolate Fudge Cake Italian Cassata Cake**

Raspberry Coulis Rich White and Chocolate Layers with Orange

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## Dinner Buffet Suggestions

Includes Chef's Selections of Rice or Potato, Vegetable, Chef's Dessert Table, Fresh Baked Rolls and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

### Appetizers

Seasonal Sliced Fresh Fruit Display  
Roasted Vegetable Platter with Balsamic-Olive Oil Drizzle  
Lobster Bisque  
Fresh Mozzarella & Tomato Platter with Olive Oil & Basil Vinaigrette  
Minestrone Soup

### Salads

Seasonal Mixed Green Salad with Two Dressing Choices  
Caesar Salad with Garlic Croutons and Shredded Asiago Cheese  
Marinated Mushroom & Tarragon Salad  
Grilled Vegetable & Pasta Salad with Sun-Dried Tomato Pesto  
Antipasto Salad

### Entrée Selections

Castle Chicken Cordon Bleu with Prosciutto, Smoked Mozzarella, Sage & Stone Ground Mustard  
Sautéed Medallions of Chicken with Lemon-Caper Sauce  
Sautéed Breast of Chicken with Portobello Chasseur Sauce  
Sole Roulades with Dill Buerre Blanc  
Baked Scrod with Focaccia Crust  
Pan Seared Salmon with Spinach and Champagne Sauce  
House-Made Grilled Vegetable Lasagna in a Light Cream Sauce  
Cavatappi Pasta with Artichokes, Sun-dried Tomatoes, and Asparagus Tips Tossed in Basil, Garlic & White  
Wine  
Cheese Tortellini with Prosciutto & Peas in an Asiago Cream Sauce  
Roasted Pork Loin with Braised Cabbage and Apple

### Carving Stations

Roasted Sirloin of Beef with Three Peppercorn Sauce  
Roasted Breast of Turkey with Cranberry Chutney  
Carved Prime Rib Au Jus with Creamy Horseradish Sauce

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One Appetizer, Two Salads, Two Entrées

\$22.95

One Appetizer, Two Salads, Two Entrées & One Carving Station

\$25.95

Two Appetizers, Three Salads, Three Entrées & One Carving Station

\$28.95

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## **Hors D'oeuvres Suggestions**

All Selections are Priced Per Fifty Pieces

### **Hot**

- Maine Crab Cakes with Dill Aioli \$ 100.00
- Coconut Shrimp with Orange-Horseradish Sauce \$ 100.00
- Oriental Spring Rolls with Spicy Hot Mustard \$ 85.00
- Spinach Spanikopita \$ 85.00
- Roasted Vegetable Tart \$ 80.00
- Wild Mushroom Filo \$ 80.00
- Mini Chicken Cordon Bleu \$ 80.00
- Oriental Pork Dumplings with Soy Dipping Sauce \$65.00
- Teriyaki Beef Satay \$ 80.00
- Thai Chicken Satay with Peanut Sauce \$ 85.00
- Chicken with Dijon Mustard in Puff Pastry \$ 85.00
- Bay Scallops Wrapped in Bacon \$ 100.00
- Miniature Beef Wellington \$ 100.00
- Tomato and Basil Crostini \$ 75.00
- Feta and Sun-Dried Tomato Filo \$ 75.00
- Baby Lamb Chops with Mint Crust \$ 100.00
- Crispy Potato Pancakes with Sour Cream and Applesauce \$ 75.00
- Mini Franks En Croute with Deli Style Mustard \$ 85.00

### **Cold**

- Jumbo Shrimp Cocktail \$ 175.00
- California Rolls and Tuna Rolls \$ 100.00
- Roasted Vegetable & Boursin Canapé \$100.00
- Asparagus with Prosciutto \$ 100.00
- Smoked Salmon Tartar on Cucumber \$ 100.00
- Portobello Mushroom Canapé \$ 100.00
- Ocean Scallops with Ginger \$ 100.00

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## **Display Specialties**

Priced per person

### **Imported & Domestic Cheese Display**

Accompanied by Fresh Fruit & Gourmet Crackers

\$3.50

### **Seasonal Vegetable Crudité**

Roasted Red Pepper & Creamy Herb Dips

\$2.75

### **Cold Seafood Display**

Jumbo Shrimp, Cocktail Crab Claws, Fresh Oysters

Freshly Shucked Clams, Fresh Lemon

Cocktail and Remoulade Sauces

\$13.95

### **Smoked Salmon Display**

Smoked Atlantic Salmon

Chopped Eggs, Diced Bermuda Onions, Capers, Cream Cheese

Pumpernickel Bread

\$8.95

### **Cold Roasted Tenderloin of Beef**

Horseradish and Red Pepper Sauces

Rustic Rolls

\$8.95

### **Italian Antipasto Display**

Prosciutto, Genoa Salami, Hot Capicola

Marinated Mozzarella Cheese, Marinated Artichokes

Fire Roasted Red Peppers, Assortment of Mediterranean Olives,

Chilled Roasted Mushrooms, Assortment of Italian Breads

\$7.50

### **Pasta Station**

Tri-Color Cheese Tortellini & Penne Pasta

Choice of Two Sauces:

Marinara Sauce, Garlic-Basil, Alfredo, Creamy Vodka Tomato Sauce or Bolognese Sauce

Sun-Dried Tomato, Pine Nut, Shredded Parmesan Cheese and Garlic Bread

\$7.95

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### **Carving Station Suggestions**

Attended by a Uniformed Chef

#### **Steamship Round of Beef**

Creamy Horseradish, Au Jus, Rustic Rolls

\$400.00 (Serves 100 Guests)

#### **Roast Tenderloin of Beef**

Cabernet Sauce & Rustic Rolls

\$185.00 (Serves Thirty)

#### **Herb Roasted Breast of Turkey**

Cranberry Chutney & Rustic Rolls

\$135.00 (Serves Thirty)

#### **Maple Glazed Ham**

Caramelized Triple Onion Relish & Buttermilk Biscuits

\$135.00 (Serves Thirty)

#### **Roasted Loin of Pork**

Sun-Dried Fruit Ragout

\$175.00 (Serves Fifty)

#### **Cajun Roasted Sirloin**

Assortment of Chutneys, Sauces,

European Whole Grain Bread

\$ 225.00 (Serves Fifty)

#### **Roasted Loin of Pork**

Moroccan Spices and Served with Sun-Dried Cherry Sauce

Herbed Flatbread

\$ 200.00 (Serves Fifty)

#### **Salmon Fillet**

Filled with Spinach and Roasted Red Pepper in Puff Pastry

Pernod Buerre Blanc

\$ 180.00 (Serves Thirty)

#### **Roasted Rack of Lamb**

Mint Sauce, Fruit Chutney

\$ 50.00 (Serves Five)

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