



914-771-7661

65.00 DINNER PACKAGE
25.00 CHILDREN, CHICKEN FINGERS WITH FRIES AND PASTA

1/2 HOUR PASSED HORS D' OEUVRES: SELECTION OF 4

MOZZARELLA CAPRESE

—
PASTA OR SOUP
—

STONE MILL SALAD
MIXED GREENS, TOMATOES, CUCUMBERS, BALSAMIC VINAIGRETTE

CHOICE OF: SELECT FOUR

MACADAMIAN CRUSTED CHILEAN SEA BASS
SERVED WITH POTATOES & FRUIT SALSA

COLOSSAL SHRIMP SCAMPI OVER RICE PILAF
THREE GIANT SHRIMP WITH WHITE WINE, LEMON & BUTTER

FILET MIGNON MUSHROOM CAP
GRILLED 6OZ BEEF TENDERLOIN, VEGETABLES, POTATOES, BORDELAISE SAUCE

LOIN LAMB CHOPS
GRILLED COLORADO LAMB, RED WINE DEMI GLAZE, VEGETABLES & POTATOES

FILLET OF FLOUNDER OREGONATA
SERVED WITH SEASONAL VEGETABLES & POTATOES

GRILLED VEAL CHOP
SEASONAL VEGETABLES & SEASONED MASHED POTATOES, DEMI GLAZE

THE ANGRY LOBSTER TAIL
8OZ LOBSTER TAIL IN OUR OWN SPICY SAUCE - OVER FRIED POTATOES

ROASTED PRIME RIB (NOT FOR SMALL PARTIES)
SEASONAL VEGETABLES & BAKED POTATO, HORSERADISH SAUCE

BONELESS NEW YORK STRIP STEAK
10OZ STEAK WITH SEASONAL VEGETABLES & POTATOES

STUFFED LOBSTER TAIL
8OZ TAIL STUFFED WITH SHRIMP, WHITE WINE & BUTTER SAUCE

CHICKEN MARTINI
PARMIGIANNA CRUSTED WITH LEMON, BUTTER & WHITE WINE, VEGETABLES & POTATOES

STUFFED FLOUNDER FILET
LAYERED WITH CRABMEAT, CHOPPED SHRIMP & MASCARPONE CHEESE, CITRUS BEURRE BLANC

DESSERT: HOUSE CAKE

BEVERAGE: COFFEE, TEA & SODA

65.00 PER PERSON NOT INCLUDING STATE TAX AND 20% GRATUITY

MAIN DINING ROOM AVAILABLE FOR PRIVATE PARTIES
MINIMUM 60 PEOPLE - (GUARANTEED) LESS THAN 60 WILL SHARE THE ROOM
SUNDAY THRU FRIDAY 11:00 A.M. TO 11:00 P.M. - SATURDAY 11:00 A.M. TO 5:30 P.M.
NO PARTIES IN MAIN DINING ROOM SATURDAY'S AFTER 5:30 P.M.
GARDEN ROOM AVAILABLE EVERY DAY 11:00 A.M. TO 11:00 P.M.

3/10/2012

YOU WILL BE CHARGED BY FINAL GUEST COUNT GIVEN BEFORE DAY OF PARTY