

# The Partridge

A Dinner Buffet  
Reception

## CHOOSE FOUR (4) OF THE FOLLOWING:

### COLD HORS D'OEUVRES

- Domestic Cheese Display with Crackers
- Grilled Vegetable Bruschetta
- Baby Brie, Raspberry and Pear Crostini
- Tomato, Mozzarella and Basil Bruschetta

### HOT HORS D'OEUVRES

- Sesame Chicken Bites
- Vegetable Spring Rolls
- Cocktail Meatballs (marinara, teriyaki, bourbon BBQ or sweet and sour) - Spinach Stuffed Mushrooms
- Mini Chicken Cordon Bleu Bites (with Honey Mustard Dipping Sauce)

### HOUSE SALAD

- Mixed greens with tomato, cucumber, red onion, carrots and house croutons.  
(Pre-set on Tables)

## ENTREES (choose 3)

### MONTREAL TENDERLOIN BEEF TIPS

with Baby Bella Mushrooms and Pearl Onions

### SLICED ROAST SIRLOIN OF BEEF

with Bordelaise Sauce

### CHICKEN FRANCAISE

Breast of chicken pan roasted with a white wine, lemon, herb sauce

### BAKED CHICKEN CAPRESE

with fresh tomato bruschetta and mozzarella cheese

### BROILED FLOUNDER FLORENTINE

with spinach and light lemon veloute

### GRILLED ATLANTIC SALMON

with an Asian soy ginger glaze

### BAKED VEGETABLE LASAGNA ALFREDO

### VEGETABLE PENNE PRIMAVERA

A sauté of seasonal vegetables in a marinara or alfredo sauce with penne sauce and parmesan cheese

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THIS DINNER BUFFET IS ACCOMPANIED BY SEASONAL VEGETABLES, HERB ROASTED POTATOES OR WILD RICE PILAF, FRESHLY ROLLS WITH BUTTER, ICED TEA AND COFFEE.

CAKE CUTTING IS INCLUDED

**\$74.00 PER PERSON**  
**\$102.00 PER PERSON**  
**(WITH 3-HOUR OPEN BAR)**

Inclusive of 20% house  
charge

**CHOOSE TWO HORS D'OEUVRES AND  
TWO ENTREES \$46.00 PER PERSON.  
\$69.00 PER PERSON WITH 2-HOUR  
OPEN BAR.**

Inclusive of 20% house service charge

# The Dove

A Seated Dinner Reception

## COLD HORS D'OEUVRES

- International Cheese Display with Crackers
- Grilled Vegetable Bruschetta
- Baby Brie, Raspberry and Pear Crostini
- Tomato, Mozzarella and Basil Bruschetta
- Chicken Salad Stuffed Filo Cups

## HOT HORS D'OEUVRES

- Sesame Chicken Bites
- Vegetable Spring Rolls
- Cocktail Meatballs  
(marinara, teriyaki, bourbon BBQ or sweet and sour)
- Sausage Stuffed Mushrooms
- Mini Chicken Cordon Bleu Bites  
(with Honey Mustard Dipping Sauce)
- Asian Crispy Shrimp Wraps  
(with sirachi dipping sauce)

# The Dove

A Seated Dinner  
Reception

## SALADS (Choose One)

### HOUSE SALAD

Mixed greens with tomato, cucumber, red onion, carrots and house croutons.

### CALIFORNIA GREENS

Mixed greens, sun dried cherries, bleu cheese, spiced pecans and raspberry vinaigrette.

## ENTREES (Choose Two)

### BAKED STUFFED CHICKEN

with Sage Stuffing and Supreme Sauce

### CHICKEN MARSALA

Breast of Chicken with Marsala wine and mushrooms

### SHRIMP AND SCALLOP NEWBURG

Tender Shrimp and bay scallops in a sherry cream sauce

### POACHED ATLANTIC SALMON

finished with a Champagne Dill Sauce

### MONTREAL TENDERLOIN BEEF TIPS

with Baby Bella Mushrooms and Pearl Onions

### ROAST SLICED SIRLOIN OF BEEF BORDELAISE

Slow roasted sirloin with an herb and garlic Bordelaise Sauce

### ROSEMARY CRUSTED PORK LOIN

Sliced and served with a bourbon demi-glaze

### ROSEMARY CRUSTED PORK LOIN

Sliced and served with a bourbon demi-glaze

Each entree is accompanied by seasonal vegetables, herb roasted potatoes or wild rice pilaf, freshly baked rolls with butter, iced tea and coffee.

**CAKE CUTTING IS INCLUDED**

# *The Dove*

A Seated Dinner  
Reception

\$ 80.00 Per Person

\$ 110.00 Per Person with 3 Hour Open Bar  
(Inclusive of 20% House Service Charge)

Choose Two of the above hors d'oeuvres, one entree and one  
salad

\$ 62.00 Per Person

\$ 78.00 Per Person with 2 Hour Open Bar

# *The Quail*

A Seated Dinner  
Reception

**CHOOSE FOUR (4) OF THE FOLLOWING:**

## **COLD HORS D'OEUVRES**

- International Cheese Display with Crackers
- Grilled Vegetable Bruschetta with Balsamic Drizzle
  - Baby Brie, Raspberry and Pear Crostini
  - Vegetable Crudites with Dip
  - Chicken Salad Stuffed Filo Cups
- Smoked Salmon with Horseradish Dill Cream Choose on
  - Pumpernickel Toast

## **HOT HORS D'OEUVRES**

- Sesame Chicken Bites with Asian Dipping Sauces
  - Vegetable Spring Rolls
  - Cocktail Meatballs
- (marinara, teriyaki, bourbon BBQ or sweet and sour)
  - Bacon Wrapped Scallops
  - Baked Mushrooms Casino
  - Shrimp wrapped in Bacon

# The Quail

A Seated Dinner  
Reception

## SALADS (choose one)

### HOUSE SALAD

Mixed greens with tomato, cucumber,  
red onion, carrots and house  
croutons.

### CALIFORNIA GREENS

Mixed greens, sun dried cherries, bleu  
cheese, spiced pecans and raspberry  
vinaigrette

## ENTREES (Choose Two)

### CENTER CUT FILET MIGNON

Grilled spiced rubbed 7 oz. filet with  
a cognac demi glaze.

### SLOW ROASTED PRIME RIB OF BEEF with Au Jus and Horseradish Sauce

### STUFFED SHRIMP IMPERIAL

Four Large Shrimp Stuff with Crab  
Imperial. Served with Louie Sauce

### ROASTED LAMB CHOP Frenched Lamb Chops served with a Rosemary Jus Lie and Mint Chimichuri

### SPICE RUBBED PORK LOIN

Pan roasted with an Apple Cider  
Sauce

### BROILED JUMBO LUMP MARYLAND CRAB CAKES with Remoulade Sauce

Each entree is accompanied by seasonal vegetables,  
herb roasted potatoes or wild rice pilaf, freshly baked  
rolls with butter, iced tea and coffee.

**CAKE CUTTING IS INCLUDED.**

# The Quail

A Seated Dinner  
Reception

\$ 92.00 Per Person

\$ 122.00 Per Person with 3 Hour Open Bar  
(Inclusive of 20% House Service Charge)

Choose Two of the above hors d'oeuvres,  
one entree and one salad

\$ 72.00 Per Person

\$ 88.00 Per Person with 2 Hour Open Bar

## Children's Menu

\$ 11.00 Per Person  
(Inclusive of 20% House Service Charge)

**ONE ENTREE IS TO BE CHOSEN FOR ALL CHILDREN ON THE GUEST LIST.**

**GRILLED HAMBURGER ON A SOFT BUN**

**GRILLED ALL BEEF HOT DOG ON A TOASTED BUN**

**HOUSE MADE CHICKEN FINGERS**

with Honey Mustard or BBQ Sauce

**TOASTED GRILLED CHEESE SANDWICH**

**BUTTERED ANGEL HAIR OR PENNE PASTA**

**MACARONI AND CHEESE**

**EACH ENTREE INCLUDES YOUR CHOICE  
OF FRENCH FRIES OR APPLESAUCE**