

Elite Plated Dinners

SALAD

Tossed Salad Mixed Greens or Classic Caesar Salad

Prime Ribs of Beef w/ au jus (12oz)

Filet Mignon w/ Madeira Wine Sauce (9oz)

1/2 Long Island Duckling w/Chambord Raspberry SauceBaked

Hadock Alaskan Salmon w/ Greneblois sauce Crabmeat

Stuffed Flounder Chicken Marsala

Chicken Demose w/ Prosciutto & Mozzarella

Chicken Piccata or Francais Roast Pork Loin w/ Rosemary,

Portabella Mushrooms

and Brandy Demi Glaze

Eggplant Rollatini (vegetarian)

Pasta Primavera (vegetarian)

Starch (Choose One)

Baked Potato Rice Pilaf Oven Roasted Potatoes

Red Smashed Potatoes Twice Baked Potato (Add \$ 2.50)

Vegetable (Choose One) Steamed Broccoli Buttered Green

Beans Buttered or Glazed Carrots

Includes: Dinner Rolls, Butter , Coffee & Assorted Tea

Intermezzo

Sorbet (add \$ 2.50 Per Person) Elite Viennese

Table.....Add \$ 7.00 Per Person

Elite Hors D'oeuvres Packages Starting at \$5.95

(China & Linens Not Included w/ This Menu)

Add 20% Service Charge + Staff+ 6% Tax

Gourmet Catering 610-588-8377

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may
Increase Your Risk of Food Borne Illness