



Dinner Menus

Soups

Baked Potato Soup

Flavored with Sour Cream and Bacon
Topped with Red Pepper Cream and Chives

Beefeater Gin and Tomato Soup

with Toasted Rye Croutons

Consommé Julienne

Julienne Chicken Breast, Carrots, Leeks and Snow Peas

Cream of Mushroom

with Sweet Sherry

Cream of Pumpkin with Roasted Corn and Sage Smoked Chicken

Toasted Pumpkin Seeds
\$2.50 additional per person

Lobster Bisque En Croûte

(Maximum 500 persons)

Sealed in a Dome of Golden Pastry
\$5.25 additional per person

Minestrone Soup

with Freshly Grated Parmesan Cheese

New England Clam Chowder

a Satisfying Mix of Clams, Potatoes and Cream, Served in a Sourdough Bread Bowl
\$2.50 additional per person



Dinner Menus

Salads

Baby Spinach Salad

Tossed with Caramelized Walnuts and Apples Served with Warm Bacon Dressing

Bartlett Pear and Arugula Salad

with a Warm Grain Mustard and Bacon Vinaigrette

Caesar Salad

Freshly Grated Parmesan Cheese and Lemon

Fine Baby Greens on Tomato Carpaccio

with Crumbled Gorgonzola and Rice Wine Vinaigrette

\$2.50 per person

Garden Salad

Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers and Tear Drop Tomatoes

Creamy Balsamic Vinaigrette

Marinated Plum Tomato, Asparagus and Belgian Endive Salad

Toasted Hazelnut Vinaigrette

\$3.00 per person

Mesclun Salad

Assorted Tender Young Greens and Lettuces with Garlic Croutons and Tear Drop Tomatoes

Tossed with a Light Dijon Vinaigrette



Dinner Menus

Poultry Entrées

Baked Half Chicken Provencal

Semi-Boneless Half Chicken Baked with Herb Bread Crumb Crust
with Roasted Garlic Mashed Potatoes

\$32.00 per person

Smoked Breast of Chicken

Semi-Boneless Breast of Chicken with Cracked Pepper Orange Glaze
Carrots Vichy, Leeks and Oven Roasted Potatoes

\$32.00 per person

Breast of Chicken Adriatica

Semi Boneless Breast of Chicken
Served on Sautéed Spinach with Artichokes and Pine Nuts
Served with Whipped Potatoes and Vegetables

\$32.00 per person

*All Dinner Entrees include your choice of Soup, Salad and
Dessert, our Chef's selection of fresh Vegetables
Rolls and Butter, Coffee and Tea*



Dinner Menus

Beef Entrées

Roast Prime Rib of Beef

Served with Au Jus and Freshly Grated Horseradish
Twice Baked Potato and Seasonal Vegetable

\$42.00 per person

Bone-In Rib Eye Steak

Served with a Baked Potato and Seasonal Vegetable

\$42.00 per person

New York Steak

With Roquefort Crust
Scalloped Potatoes and Seasonal Vegetable

\$42.00 per person

Grilled Filet Mignon with Madeira Butter

Dauphinois Potatoes, Tiny Green Beans and Baby Carrots

\$48.00 per person

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EUROPEAN CRYSTAL
CONFERENCE CENTER
Dinner Menus

Lamb and Veal Entrées

Rosemary Grilled Lamb Chops

Gingered Carrots, Acorn Squash
Boulangere Potatoes

\$48.00 per person

Grill Roasted Veal Chop

A Hefty Center Cut Loin Chop
Served with Scalloped Potatoes, Roasted Shallots, Seasonal Vegetables
and a White Wine Demi-glace

\$48.00 per person

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Dinner Menus

Seafood Entrées

Seared Salmon on Creamy Corn Risotto

Eggplant Caviar, Grilled Asparagus
Infused Basil Oil

\$32.00 per person

Fillet of Halibut on Butter Bean Stew

Fried Artichoke Hearts
Sautéed Spinach

\$36.00 per person

Chilean Sea Bass

Baked and Served on a French Lentil Stew
with a Salsify-Potato Puree

\$36.00 per person

Grilled Pacific Swordfish with Vegetable Mélange

Firm Moist Fillet Set Amidst a Rich blend of Garden Vegetables
with Tomato-Thyme Butter

\$36.00 per person

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EUROPEAN CRYSTAL
CONFERENCE CENTER
Dinner Menus

Combination Entrées

Roasted Breast of Chicken and Rosemary Grilled Salmon

On a Wild Mushroom Stew with Croquette Potato
and a Fresh Basil Butter Sauce

\$44.00 per person

Grilled Filet of Beef and Chicken Chasseur

with a Tomato, Roasted Garlic and Button Mushroom Ragout
Caramelized Shallot Mashed Potatoes

\$50.00 per person

Black Pepper Tournedo of Beef with Balsamico Glazed Sea Bass

Toasted Almond Rice and Vegetable Medley

\$54.00 per person

Grilled Filet of Beef and Salmon

Served on Truffled Potato Sauce with Basil Carrot Coulis
Topped with Foie Gras Seared Baby Green Beans

\$50.00 per person

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EUROPEAN CRYSTAL
CONFERENCE CENTER
Dinner Menus

Combination Entrées

Filet of Beef and Curry-Grilled Jumbo Shrimp

Layered Garlic Potatoes
Gingered Carrots and Braised Shallots

\$56.00 per person

European Crystal Surf and Turf

A 6 oz. Australian Lobster Tail Paired with a Grilled 6 oz. Filet of Beef
Served with a Twice-Baked Potato and Buttered Broccoli

\$66.00 per person

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Dinner Menus

Dinner Desserts

Cappuccino Mousse in a Chocolate Cup

\$3.00 additional per person

Chocolate Banana Roulade

Chocolate Bread Pudding with Grand Marnier Sauce

\$3.00 additional per person

Chocolate Tulip with Caramel Mousse

Layered Caramel Mousse
Sauced with Fresh Raspberry Coulis
\$3.50 additional per person

French Apple Tart with Cinnamon Bavarian Cream

Mandarin Orange Bavarian

Layered with Rich Chocolate Mousse
Topped with Chocolate Ganache and Mandarin Orange Segments

Passion Fruit Cheesecake

Triple Layer Chocolate Mousse

Dark, Milk and White Chocolate



Dinner Menus

Island Garden Dinner Buffet

[MINIMUM 50 PERSONS]

Cold

Marinated Sliced Tomatoes with Swordfish Escabeche and
Roasted Garlic Relish
Marinated Mushrooms à la Grecque
Romaine and Watercress with Candied Walnuts
Caesar Salad with Crisp Popcorn Shrimp
Freshly Tossed Waldorf Salad with Smoked Duck

Hot

Beef Medallions with Morels and Marsala Sauce
Shrimp Madagascar Sauté with Papaya and Green Peppercorns
Roast Breast of Chicken with Capers and Preserved Lemons

Farfalle Pasta with Gorgonzola and Walnuts
Basmati Rice with Toasted Pine Nuts
Braised Fennel

Desserts

Chocolate Crème Brûlée
Warm Pear and Goat Cheese Strudel, Crème Anglaise
Freshly Brewed Starbucks Coffee and Decaffeinated Coffee
Assorted Teas and Iced Tea

\$65.00 per person

**Additional \$5.00 per person for 50-99 persons*



Dinner Menus

Coral Reef Buffet

[MINIMUM 50 PERSONS]

Cold Buffet

Freshly Cut Fruit Salad
Artichoke and Tomato Salad with Red Wine Vinaigrette
Traditional Caesar Salad with Parmesan Cheese and Garlic Croutons
Chilled Poached Salmon with Herbed Mayonnaise and Cucumber Salad

Hot Buffet

Black Pepper Beef Medallions with Asparagus
Grilled Chicken with Portuguese Sausage and Saffron Rice and Green Peas
Baked Pasta Primavera en Casserole with Gruyère Cheese

Broccoli and Cauliflower Polonaise
Roasted Garlic Potato Pouch

Dessert

Chocolate Layer Cake
Bourbon-Peach Cobbler
Vanilla and Chocolate Ice Cream with Six Toppings
Freshly Brewed Starbucks Coffee and Decaffeinated Coffee Assorted Teas and Iced Tea

\$65.00 per person

**Additional \$5.00 per person for 50-99 persons*



Dinner Menus

Dock Side Buffet

[MINIMUM 50 PERSONS]

Cold Buffet

Sliced Fresh Fruit Platter
Assorted Domestic and Imported Cheese Platter
Mixed Lettuces and Field Greens with Assorted Dressings
Black Forest Ham and Potato Salad
Tomato Salad with Scallions
Seafood Pasta Salad

Hot Buffet

Spinach and Fontina Pie in Puff Pastry
Baked Salmon with Wild Mushrooms
Grilled Breast of Chicken with Tarragon
Burgundy Beef with Braised Shallots

Wild Rice Pilaf with Pecans
Green Peas with Fennel
Wide Egg Noodles with Fresh Herbs

Dessert

Chocolate Bread Pudding with Vanilla Sauce
Fresh Berry Shortcake with Whipped Cream
Chocolate Blackout Cake
Sunshine Lemon Tartlets

Freshly Brewed Starbucks Coffee and Decaffeinated Coffee Assorted Teas and Iced Tea

\$65.00 per person

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