

BOND

Plated Dinner:

All dinner selections are served with a choice of Salad and Dessert. Chefs choice of accompaniments, Breads and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

SALAD SELECTIONS:

Please select one from the following

Garden Greens with Chopped Vegetables

Classic Caesar Salad

Baby Spinach Salad with Sliced Strawberries

Mesclun Field Greens with Grapefruit and Candied Walnuts Served with Gourmet Dressing

BEEF ENTREES:

LONDON BROIL

with a Wild Mushroom Sauce **\$29.00**

10 OZ GRILLED FILET MIGNON

with a Classic Béarnaise **\$41.00**

SLICED ROAST TENDERLOIN OF BEEF

with a Red Wine Reduction **\$38.00**

RACK OF LAMB

with Minted Demi Glaze **\$39.00**

VEAL CHOP

with a Veal Reduction Sauce **\$44.00**

POULTRY ENTREES:

DUXELLES STUFFED CHICKEN BREAST

with a Wild Mushroom Demi Glaze **\$28.00**

CHICKEN MARSALA

with a Marsala Wine and Mushroom Sauce **\$26.00**

ARTICHOKE CHICKEN

with Lemon, Butter, Garlic, Wine, Capers and Artichoke Hearts **\$26.00**

SEAFOOD ENTREES:

ROASTED SALMON FILET

with a Citrus Salsa **\$32.00**

ROASTED SEA BASS

with Tomato Buerre Blanc **\$36.00**

BAKED STUFFED SHRIMP

with Drawn Butter and Lemon **Market Price**

STUFFED LOBSTER TAIL

with Drawn Butter and Lemon **Market Price**



BOND

Buffet Dinner:

BUFFET DINNER I:

Salad Selection

Penne alla Vodka or Penne Marinara

Please select two from the following

*Chicken Picatta

*Sliced Stuffed Roast Pork with Cream Sherry Sauce

*Sliced Black Angus Sirloin with Bordelaise Sauce

Accompanied Roasted Red Bliss Potatoes and Seasonal Vegetables

Dessert Selection

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

\$37.00 per person

BUFFET DINNER II:

Salad Selection

Penne alla Vodka or Penne Marinara

Please select two from the following

*Chicken Artichoke

*Roasted Sea Bass with a Tomato Buerre Blanc

*Roasted Salmon Saki Yaki

*Sliced Roast Tenderloin of Beef with a Roasted Shallot Demi

*Sliced Roast Lamb

Accompanied by Rice Orzo Pilaf, Garlic Mashed Potatoes, Roasted Red Bliss Potatoes
or Potatoes Au Gratin and Seasonal Vegetables

Dessert Selection

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

\$45.00 per person

DESSERT SELECTIONS:

Please select one from the following

Tiramisu

Chocolate Mousse Cake

Chocolate Marquis with Raspberry Sauce

Warm Molten Lava Cake with Vanilla Custard Sauce

New York Style Cheesecake with Fresh Berries & Whipped Cream

