

# Sit Down Dinner

Your Choice of Soup or Salad  
For Both add \$2.99/pp

## SALAD

*Marinated Sliced Tomatoes and Fresh Mozzarella*

Served on a bed of Red Leaf Lettuce with fresh basil, cracked black pepper and balsamic vinaigrette (add \$1.50 pp)

*Martha's Vineyard (add .50 pp)*

Seasonal Mixed Greens with Tomato, Cucumber, Candied Walnuts

*Chestnut House Salad*

Seasonal Mixed Greens with Tomato, Cucumber and Sweet Onion Garnish

*Spinach Salad*

With Radicchio, Mushrooms, Red Onion, Tomato and Croutons and Bacon with Warm Bacon Vinaigrette

## Dressing

Pepper Cream  
Bleu Cheese  
Buttermilk Ranch  
Balsamic Vinaigrette  
House Italian  
French  
Raspberry Vinaigrette

## SOUP

Traditional Wedding Soup  
Minestrone  
Chicken Tortellini

## VEGETABLES

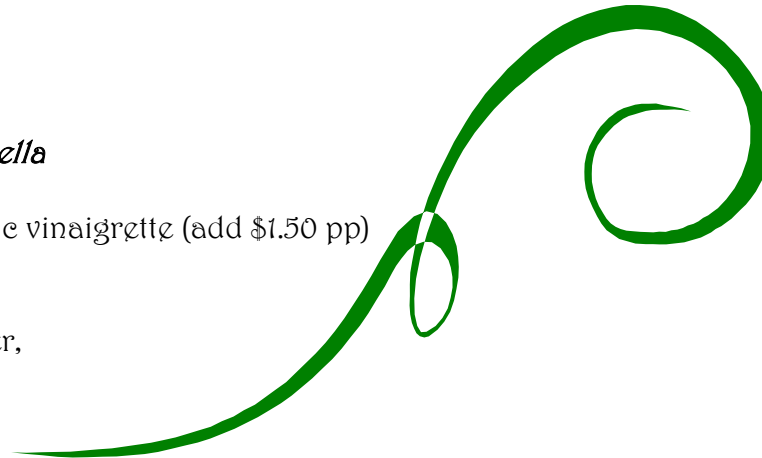
Green Beans with Almonds and Red Pepper  
Grilled Asparagus with Lemon Butter  
Baby Stem Top Carrots with Green Beans

## STARCH

Garlic and Herb Red Bliss Potatoes  
Wild Rice Pilaf  
Piped Smoked Gouda Whipped Potatoes  
Piped Sour Cream & Chive Potatoes

## Rolls with Butter

Coffee, Tea, Decaffeinated



## *ENTREES*

### **Breast of Chicken Marsala**

Served with Marsala Mushroom Sauce

\$31.95/pp

### **European Cut Stuffed Chicken Breast**

Spinach, Prosciutto, Pine Nuts and finished with a Herb Demi Glaze

\$33.95/pp

### **Crab Stuffed Chicken Breast**

Served with a Champagne Sauce- \$34.95

### **Chicken Valois**

Breast of chicken with Gruyere Cheese Breading Served with Mornay Sauce- \$31.95/pp

### **Grilled Filet Mignon**

5 oz. Filet Served with Bearnaise Sauce or Red Wine Peppercorn Sauce- \$59.95 per person

### **Sautéed Veal Cutlets**

Topped with Lump Crab Meat & Lemon Butter Sauce- \$31.95/pp

### **Cajun Halibut**

Served with Cilantro Butter Blanc—\$34.95

### **Grilled Salmon with Red Pepper Sauce—\$33.95/pp**



## *Combination Entrees*

**Grilled Petite Filet Mignon with your choice of one: Chicken Piccata, Chicken Marsala, Chicken Valois or Chicken Supreme**

5 oz. Filet served with your choice of chicken- \$38.95/pp

**Grilled Petite Filet Mignon with Salmon & Dill Sauce**

5 oz. Filet Served with your choice of either Bearnaise or Red Wine Peppercorn Sauce & Grilled Salmon- \$38.95/pp

**Grilled Petite Filet with Veal Marsala**

5 oz. Filet Served with 4 oz. Veal Marsala—\$40.95/pp

**Sautéed Veal Cutlet with Shrimp and Herb Butter Blanc**

Three 2 oz. Veal Cutlets & Four Sautéed Shrimp—\$39.95/pp

# DESSERT with SIT DOWN DINNER



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*Your Choice of One*

*New York Style Cheesecake  
with Sliced Strawberries*

*Chocolate Mousse Torte*

*Dutch Apple Pie with French Vanilla Ice  
Cream and Caramel Sauce*

*Chestnut Ridge Parfait  
Layers of French Vanilla Ice Cream,  
Cheesecake, Sliced Strawberries and  
Topped with Whipped Cream*

Also Includes:

Coffee, Decaffeinated, Tea, Iced Tea

Plus 20% Service Charge and 6% PA Sales Tax