

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

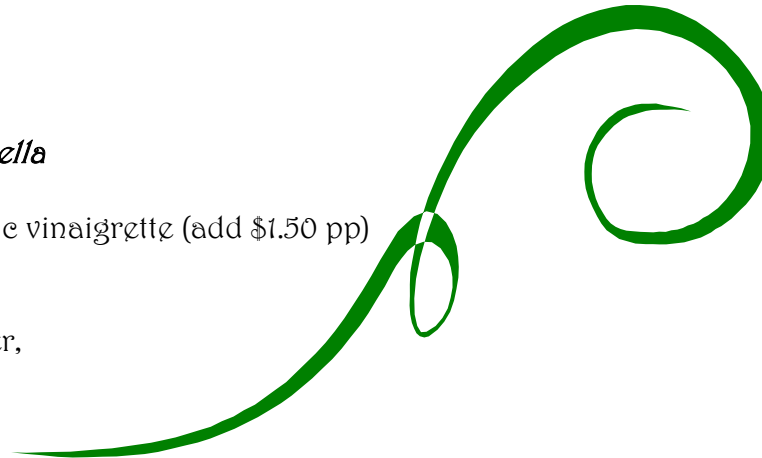
Green Beans with Almonds and Red Pepper
Grilled Asparagus with Lemon Butter
Baby Stem Top Carrots with Green Beans

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- \$39.95 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*

*Deconstructed Chestnut Ridge Parfait:
French Vanilla Ice Cream,
Cheesecake, Sliced Strawberries, Cocoa and
Whipped Cream*

Also Includes:

Coffee, Decaffeinated, Tea, Iced Tea

Plus 20% Service Charge and 6% PA Sales Tax