



# INN AT GREAT NECK

LONG ISLAND, NEW YORK

30 Cutter Mill Road • Great Neck, NY 11021

Plated Menu 1  
(2 Choice Menu)

Salad

***(Salad to be chosen by host prior to the event)***

Baby Field Greens Salad with Red and Yellow Cherry Tomatoes,  
Cucumbers, Onions,  
Olives, Croutons in a Sherry Wine Vinaigrette

Caesar Salad with Garlic Crouton and Shaved Parmesan

Entrée

All entrées are served with seasonal starch and vegetable  
***(Entrée chosen by the guest on the day of the event)***

Chicken Marsala

North Atlantic Salmon with a Caramelized Onion Crust

(\*Either of the above dishes can be substituted with a selected Pasta Dish)

Dessert

Choice of Apple Pie with Vanilla Ice Cream

Or

Chocolate Cake with Whip Cream

Freshly Brewed Coffee, Tea, Decaffeinated Coffee

Assorted Sodas

**\$40.00++ per person**

(++Indicates that an 8.625% Sales Tax and an 19% Service Charge will be added to your Bill)

Plated Menu 2  
(3 Choice Menu)

Salad

***(Salad to be chosen by host prior to the event)***

Baby Field Greens Salad with Red and Yellow Cherry Tomatoes, Cucumbers,  
Onions,  
Olives, Croutons in a Sherry Wine Vinaigrette

Caesar Salad with Garlic Crouton and Shaved Parmesan

Entrée

All entrées (except Pasta) are served with seasonal starch and vegetable  
***(Entrée chosen by the guest on the day of the event)***

Grilled Breast of Chicken with a Fresh Tomato and Basil Salsa

Broiled North Atlantic Salmon with a Dill Champagne Sauce

Rigatoni with a Wild Mushroom Cream Sauce

Dessert

Choice of Apple Pie with Vanilla Ice Cream

Or

Chocolate Cake with Whip Cream

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Assorted Sodas

\$50.00++ per person

(++Indicates that an 8.625% Sales Tax and an 19% Service Charge will be  
added to your Bill)

Plated Menu 3  
(3 Choice Menu)

Salad

***(Salad to be chosen by host prior to the event)***

Baby Field Greens Salad with Red and Yellow Cherry Tomatoes,  
Cucumbers, Onions,  
Olives, Croutons in a Sherry Wine Vinaigrette

Caesar Salad with Garlic Crouton and Shaved Parmesan

Entrée

All entrées are served with seasonal starch and vegetable  
***(Entrée chosen by the guest on the day of the event)***

Grilled Breast of Chicken with a Ginger Soy Glaze

Citrus Marinated North Atlantic Salmon with a Tomato Basil Relish

Grilled Rib Eye with a Hunter Sauce  
(May be substituted with New York Sirloin Steak)

Dessert

Choice of Apple Pie with Vanilla Ice Cream

Or

Chocolate Cake with Whip Cream

Freshly Brewed Coffee, Tea and Decaffeinated Coffee  
Assorted Sodas

\$55.00++ per person

(++Indicates that an 8.625% Sales Tax and an 19% Service Charge will be added to  
your Bill)

The Following Items Can Be Substituted in the Above Menus at No Extra Charge

**Poultry Options**

Chicken Marsala  
Chicken Crustade  
Chicken Balsamico  
Ginger Soy Chicken  
Rosemary Lemon Chicken

**Fish Options**

Salmon with Caramelized Onion Crust  
Salmon with Stone Ground Mustard  
Salmon in a Dill Champagne Sauce  
Citrus Marinade Salmon with a Tomato Basil Relish  
Pan Seared Salmon with a Moroccan Rub (Exotic Spices)

**Pastas Options**

(The Pastas and Sauces can be mixed and matched to create with your favorite combination)

**Pastas**

Rigatoni  
Penne  
Fettuccine  
Fussili  
Farfel

**Sauces**

Chicken and Broccoli  
A la Vodka  
Primavera  
Bolognese  
Wild Mushroom Cream Sauce

The Following Items Are **Moderate Upgrades**  
that Can Be Substituted in the Above Menus at an Additional Cost:

**Poultry Options**

(Add \$5.00++ per person)

Stuffed Capon with Wild Mushroom and Spinach  
Cashew Chicken with a Bourbon Peppercorn Sauce  
Chicken Cordon Bleu

Cornish Game Hen with Corn Bread, Leek and Mushrooms Stuffing  
Chicken Crustade, Crusted with a Mélange of Spices, Stuffed with  
Arugula, Fennel and Wild Mushrooms

**Fish Options**

(The Additional Cost Will be the Seasonal Market Price for the Specific  
Selection)

Striped Bass with a Lemon Tarragon Beurre Noisette  
Stuffed Filet of Sole with Wild Mushroom and Spinach  
Sea Bass with a Citrus Beurre Blanc  
Grilled Mahi Mahi with a Soy Marinade, Served with Lime and Scallions  
Shrimp with an Heirloom Tomato Beurre Blanc  
Red Snapper Vera Cruz

The Following Items Are **High End Upgrades**  
That Can Be Substituted in the Above Menus at an Additional Cost:

**Fish Options**

(The Additional Cost Will be the Seasonal Market Price for the Specific  
Selection)

Grilled Swordfish with a Tropical Fruit Salsa  
Herb Crusted Halibut  
Twin Lobster Tails  
Crab Stuffed Shrimp

**Meat Options**

(Add \$15.00++ per person)

Filet Mignon or Veal Chop\Rack of Lamb