



INN AT GREAT NECK
LONG ISLAND, NEW YORK

Harbor Hills Plated Dinner

Cocktail Hour

(Service for 1 hour)

Passed Hors d' Oeuvres:

(Please Choose Five)

Coconut Chicken
Delaware Mushrooms
Franks in Blankets
Crab Cakes
Bruschetta
Dim Sum
Potato Pancakes
Vegetable Spring Rolls
Deviled Eggs
Mini Quiches
Chicken or Beef Skewers

Grilled Lamb Chops **or** Shrimp Cocktail (\$6 ++ Per Person)

Displays:

(Please Choose Two)

Vegetable Crudit 
Fresh Seasonal Fruit Platter
Gourmet Cheese & Crackers
Marinated Grilled Cold Vegetables

Dinner Service

Salad:

(Please Choose One)

Mixed Garden Salad
Classic Caesar Salad

++Indicates 19% Gratuity and 8.625% Sales Tax

(Continued)

Intermezzo:

(Please Choose One)

Penne Romano

Vine ripe tomatoes, basil & mozzarella in a light pomodoro sauce

Lemon Sorbet

Entrées

(Please Choose Three Prior to Function)
(Guest will Select One on Day of Function)

North Atlantic Salmon with Peppercorn Sauce

(Optional: Sauce on the side)

Served with wild rice and seasonal vegetables

Tilapia Milanese

Parmesan encrusted Tilapia with chopped tomatoes and red onions

Salmon with Caramelized Onions

Served with wild rice and creamed spinach

Seafood Pasta

Linguini with scallops, shrimp, calamari, and mussels in a white wine garlic broth

Crab Stuffed Jumbo Shrimp

(Additional \$5++)

Sautéed in a cherry tomato sauce, served with rice pilaf and asparagus

Chicken Francaise

Served with roasted rosemary potatoes and string beans

Chicken Marsala

Served with wild rice and seasonal vegetables

Chicken Mona Lisa

Served with rice pilaf

Honey Dijon Chicken

Served with rice pilaf and steamed broccoli

Marinated Skirt Steak

Served with pomme frites and creamed spinach

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(Continued)

Prime Rib Au Jus

Served with roasted rosemary potatoes and creamed spinach

Filet Mignon

(Additional \$5++)

In a creamy horseradish sauce, served with potato wedges and string beans

Optional:

4 oz. Lobster Tail on Any Steak

(Additional \$12++)

Dessert

Table Served Fresh Seasonal Fruit Platter

&

(Please Choose One)

New York Cheesecake with Raspberry Sauce

Assorted Freshly Baked Cookies

Chocolate Cake

Coffee, Decaf, Tea, and Assorted Soft Drinks

\$70++ per person

(Minimum 20 People)

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