



INN AT GREAT NECK
LONG ISLAND, NEW YORK

University Gardens Plated Dinner

Salads

Mixed Garden Salad or Classic Caesar Salad

Pasta

Penne Romano

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

Entrées

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

North Atlantic Salmon in Champagne Dill 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 & creamed spinach

Seafood Pasta

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

Crab Stuffed Jumbo Shrimp

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

Chicken Francaise

Served with roasted rosemary potatoes & string beans

Chicken Marsala

Served with wild rice & seasonal vegetables

Chicken Mona Lisa

Served with rice pilaf

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

(Continued)

Honey Dijon Chicken

Served with rice pilaf & steamed broccoli

Marinated Skirt Steak

Served with pomme frites & creamed spinach

Prime Rib Au Jus

Served with roasted rosemary potatoes & creamed spinach

Filet Mignon

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

Optional:

4 oz. Lobster Tail on Any Steak

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

\$55++ per person
(Minimum 20 People)

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