



🏠 7400 US Route 209, Napanoch, NY 📞 845-272-1064 🕒 W/Th 3-10pm • Fr 3pm-12am • Sa 12pm-12am • Su 12-9pm • Closed Mo/Tu

DINNER EVENTS MENU PACKAGES

DINNER PACKAGE (Buffet A)

\$20/Per Person (Plus 8% NYS Sales Tax and 20% Service Gratuity)

Select 1 item from each category below: Salad, Chicken or Vegetarian Entrée, Rice or Potato with Fountain beverages (Soda, Unsweetened tea, Lemonade, Water) coffee and tea

Choice of Salad:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and Julienne Carrots, choice of 2 dressings: Russian, creamy Italian, balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese

Classic Caesar- Chopped romaine, house-made croutons, grated parmesan, Caesar dressing

Choice of Chicken or Vegetarian Entrée:

Chicken Marsala- Chicken breasts in a sweet marsala wine sauce, julienne of prosciutto

Chicken Chasseur- (Hunter Style) in madeira wine sauce, with chopped tomatoes, sliced mushrooms and tarragon white wine butter

Chicken Piccata- in a lemon butter caper sauce

Half Roast Chicken- semi boned half roasted chicken served in gravy

Vegetable Strudel- grilled eggplant, zucchini, summer squash and asparagus wrapped in phyllo dough with crumbled boursin, baked until golden, garnished with basil oil

Stuffed Peppers- Bell peppers filled with rice, beans, onions, tomato, cilantro, and mozzarella

Pasta Primavera- Penne pasta tossed with an assortment of seasonal vegetables with garlic, lemon, olive oil and topped with parmesan

Baked Eggplant Rollatini- Filled with ricotta and herbs, topped with marinara, garlic, basil and mozzarella

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Thai Vegetable Curry- White rice with assorted seasonal vegetables and seasonings

Choice of Starch:

Mashed potatoes, Double Stuffed Baked Potatoes, Rice Pilaf, OR Roasted Mixed Fingerling Potatoes

DINNER PACKAGE (Buffet B)

\$25/ Per Person (Plus 8% NYS Sales Tax and 20% Service Gratuity)

Select 1 item from each category below: Soup, Salad, Chicken or Vegetarian Entrée, Rice or Potato, Vegetable, with Fountain beverages (Soda, Unsweetened tea, Lemonade, Water) coffee and tea

Choice of Soup:

New England Clam Chowder, Potato Leek, Beef Barley, Split Pea with Ham, Matzo Ball, Italian Wedding, OR Cream of Tomato with Grilled Cheese Croutons

Choice of Salad:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and Julienne Carrots, choice of 2 dressings: Russian, creamy Italian, balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese

Classic Caesar- Chopped romaine, house-made croutons, grated parmesan, Caesar dressing

Roasted Beet Salad- Served over arugula with goat cheese, toasted walnuts, and champagne vinaigrette

Choice of Chicken or Vegetarian Entrée:

Chicken Marsala- Chicken breasts in a sweet marsala wine sauce, julienne of prosciutto

Chicken Chasseur- (Hunter Style) in madeira wine sauce, with chopped tomatoes, sliced mushrooms and tarragon white wine butter

Chicken Piccata- in a lemon butter caper sauce

Half Roast Chicken- semi boned half roasted chicken served in gravy

Vegetable Strudel- grilled eggplant, zucchini, summer squash and asparagus wrapped in phyllo dough with crumbled boursin, baked until golden, garnished with basil oil

Stuffed Peppers- Bell peppers filled with rice, beans, onions, tomato, cilantro, and mozzarella

Pasta Primavera- Penne pasta tossed with an assortment of seasonal vegetables with garlic, lemon, olive oil and topped with parmesan

Baked Eggplant Rollatini- Filled with ricotta and herbs, topped with marinara, garlic, basil and mozzarella

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Thai Vegetable Curry- White rice with assorted seasonal vegetables and seasonings

Choice of Starch:

Mashed potatoes, Double Stuffed Baked Potatoes, Rice Pilaf, OR Roasted Mixed Fingerling Potatoes

Choice of Vegetable:

Broccoli, Broccolini, OR Haricot Vert Beans and Baby Carrots



DINNER PACKAGE (Buffet C)

\$30/ Per Person (Plus 8% NYS Sales Tax and 20% Service Gratuity)

Select 1 item from each category below: Soup, Salad, Chicken or Vegetarian Entrée, Seafood or Beef Entrée, Rice or Potato, Vegetable, with Fountain beverages (Soda, Unsweetened tea, Lemonade, Water) coffee and tea

Choice of Soup:

New England Clam Chowder, Potato Leek, Beef Barley, Split Pea with Ham, Matzo Ball, Italian Wedding, Cream of Tomato with Grilled Cheese Croutons, **Lobster Bisque, Roasted Cauliflower** with potatoes, rosemary and lemon, OR **Ginger Carrot Bisque**

Choice of Salad:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and Julienne Carrots, choice of 2 dressings: Russian, creamy Italian, balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese

Classic Caesar- Chopped romaine, house-made croutons, grated parmesan, Caesar dressing

Roasted Beet Salad- Served over arugula with goat cheese, toasted walnuts, and champagne vinaigrette

Mixed Berry Salad- Strawberries, blackberries, and blueberries over Arcadian mixed greens with raspberry vinaigrette

Choice of Chicken or Vegetarian Entrée:

Chicken Marsala- Chicken breasts in a sweet marsala wine sauce, julienne of prosciutto

Chicken Chasseur -(Hunter Style) in madeira wine sauce, with chopped tomatoes, sliced mushrooms and tarragon white wine butter

Chicken Piccata- in a lemon butter caper sauce

Half Roast Chicken semi boned half roasted chicken served in gravy

Vegetable Strudel- grilled eggplant, zucchini, summer squash and asparagus wrapped in phyllo dough with crumbled boursin, baked until golden, garnished with basil oil

Stuffed Peppers- Bell peppers filled with rice, beans, onions, tomato, cilantro, and mozzarella

Pasta Primavera- Penne pasta tossed with an assortment of seasonal vegetables with garlic, lemon, olive oil and topped with parmesan

Baked Eggplant Rollatini- Filled with ricotta and herbs, topped with marinara, garlic, basil and mozzarella

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Thai Vegetable Curry- White rice with assorted seasonal vegetables and seasonings



Choice of Seafood or Beef:

Pan Seared Salmon- topped with mango salsa

Baked Scrod- topped with white wine, garlic, and herb butter crusted with Ritz crackers

Crab Cakes- 3 oz crab cakes served with lemon-herb aioli, topped with tomato basil relish

Sliced Grilled Flank Steak- with red wine demi-glaze

Grilled Sirloin- with choice of au poivre or gorgonzola cream sauce

Meatloaf Dinner- served with sautéed onions and gravy

Choice of Starch:

Mashed potatoes, Double Stuffed Baked Potatoes, Rice Pilaf, OR Roasted Mixed Fingerling Potatoes

Choice of Vegetable:

Broccoli, Broccolini, OR Haricot Vert Beans and Baby Carrots

DINNER PACKAGE (Buffet D)

\$40/ Per Person (Plus 8% NYS Sales Tax and 20% Service Gratuity)

Select 1 item from each category below: Soup, Salad, Chicken or Vegetarian Entrée, Seafood Entrée, Beef Entrée, Rice or Potato, Vegetable, with Fountain beverages (Soda, Unsweetened tea, Lemonade, Water) coffee and tea

Choice of Soup:

New England Clam Chowder, Potato Leek, Beef Barley, Split Pea with Ham, Matzo Ball, Italian Wedding, Cream of Tomato with Grilled Cheese Croutons, **Lobster Bisque, Roasted Cauliflower** with potatoes, rosemary and lemon, OR **Ginger Carrot**

Choice of Salad:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and Julienne Carrots, choice of 2 dressings: Russian, creamy Italian, balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese

Classic Caesar- Chopped romaine, house-made croutons, grated parmesan, Caesar dressing

Roasted Beet Salad- Served over arugula with goat cheese, toasted walnuts, and champagne vinaigrette

Mixed Berry Salad- Strawberries, blackberries, and blueberries over Arcadian mixed greens with raspberry vinaigrette



Choice of Chicken or Vegetarian Entrée:

Chicken Marsala- Chicken breasts in a sweet marsala wine sauce, julienne of prosciutto

Chicken Chasseur - (Hunter Style) in madeira wine sauce, with chopped tomatoes, sliced mushrooms and tarragon white wine butter

Chicken Piccata-in a lemon butter caper sauce

Half Roast Chicken -semi boned half roasted chicken served in gravy

Vegetable Strudel- grilled eggplant, zucchini, summer squash and asparagus wrapped in phyllo dough with crumbled boursin, baked until golden, garnished with basil oil

Stuffed Peppers- Bell peppers filled with rice, beans, onions, tomato, cilantro, and mozzarella

Pasta Primavera- Penne pasta tossed with an assortment of seasonal vegetables with garlic, lemon, olive oil and topped with parmesan

Baked Eggplant Rollatini- Filled with ricotta and herbs, topped with marinara, garlic, basil and mozzarella

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Thai Vegetable Curry- White rice with assorted seasonal vegetables and seasonings

Choice of Seafood:

Pan Seared Salmon- topped with mango salsa

Baked Scrod- topped with white wine, garlic, and herb butter crusted with Ritz crackers

Crab Cakes- 3 oz crab cakes served with lemon-herb aioli, topped with tomato basil relish

Choice of Beef:

Sliced Grilled Flank Steak- with red wine demi-glaze

Grilled Sirloin- with choice of au poivre or gorgonzola cream sauce

Filet Mignon- Served with a wild mushroom sauce

Meatloaf Dinner- served with sautéed onions and gravy

Choice of Starch:

Mashed potatoes, Double Stuffed Baked Potatoes, Rice Pilaf, OR Roasted Mixed Fingerling Potatoes

Choice of Vegetable:

Broccoli, Broccolini, OR Haricot Vert Beans and Baby Carrots



DINNER PACKAGE (Buffet E)

\$50/ Per Person (Plus 8% NYS Sales Tax and 20% Service Gratuity)

Select 1 item from each category below: Soup, Salad, Chicken Entrée, Vegetarian Entrée, Seafood Entrée, Beef Entrée, Rice or Potato, Vegetable, with Fountain beverages (Soda, Unsweetened tea, Lemonade, Water) coffee and tea

Choice of Soup:

New England Clam Chowder, Potato Leek, Beef Barley, Split Pea with Ham, Matzo Ball, Italian Wedding, Cream of Tomato with Grilled Cheese Croutons, **Lobster Bisque, Roasted Cauliflower** with potatoes, rosemary and lemon, OR **Ginger Carrot**

Choice of Salad:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and Julienne Carrots, choice of 2 dressings: Russian, creamy Italian, balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese

Classic Caesar- Chopped romaine, house-made croutons, grated parmesan, Caesar dressing

Roasted Beet Salad- Served over arugula with goat cheese, toasted walnuts, and champagne vinaigrette

Mixed Berry Salad- Strawberries, blackberries, and blueberries over Arcadian mixed greens with raspberry vinaigrette

Choice of Chicken Entrée:

Chicken Marsala- Chicken breasts in a sweet marsala wine sauce, julienne of prosciutto

Chicken Chasseur- (Hunter Style) in madeira wine sauce, with chopped tomatoes, sliced mushrooms and tarragon white wine butter

Chicken Piccata- in a lemon butter caper sauce

Half Roast Chicken -semi boned half roasted chicken served in gravy

Vegetarian Entrée:

Vegetable Strudel- grilled eggplant, zucchini, summer squash and asparagus wrapped in phyllo dough with crumbled boursin, baked until golden, garnished with basil oil

Stuffed Peppers- Bell peppers filled with rice, beans, onions, tomato, cilantro, and mozzarella

Pasta Primavera- Penne pasta tossed with an assortment of seasonal vegetables with garlic, lemon, olive oil and topped with parmesan

Baked Eggplant Rollatini- Filled with ricotta and herbs, topped with marinara, garlic, basil and mozzarella

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Thai Vegetable Curry- White rice with assorted seasonal vegetables and seasonings



Choice of Seafood:

Pan Seared Salmon- topped with mango salsa

Baked Scrod- topped with white wine, garlic, and herb butter crusted with Ritz crackers

Crab Cakes- 3 oz crab cakes served with lemon-herb aioli, topped with tomato basil relish

Baked Stuffed Jumbo Shrimp- served with a lemon beurre blanc

Choice of Beef:

Sliced Grilled Flank Steak- with red wine demi-glaze

Grilled Sirloin- with choice of au poivre or gorgonzola cream sauce

Filet Mignon- Served with a wild mushroom sauce

Meatloaf Dinner- served with sautéed onions and gravy

Grilled Veal Chop- accompanied with a black truffle Merlot demi-glaze

Choice of Starch:

Mashed potatoes, Double Stuffed Baked Potatoes, Rice Pilaf, OR Roasted Mixed Fingerling Potatoes

Choice of Vegetable:

Broccoli, Broccolini, OR Haricot Vert Beans and Baby Carrots

DINNER PACKAGE (Buffet F)

\$60/ Per Person (Plus 8% NYS Sales Tax and 20% Service Gratuity)

Select 1 item from each category below: Soup, Salad, Chicken Entrée, Vegetarian Entrée, Seafood Entrée, Beef, Pork or Lamb or Duet Entrée, Rice or Potato, Vegetable, with Fountain beverages (Soda, Unsweetened tea, Lemonade, Water) coffee and tea

Choice of Soup:

New England Clam Chowder, Potato Leek, Beef Barley, Split Pea with Ham, Matzo Ball, Italian Wedding, Cream of Tomato with Grilled Cheese Croutons, **Lobster Bisque, Roasted Cauliflower** with potatoes, rosemary and lemon, OR **Ginger Carrot Bisque**

Choice of Salad:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and Julienne Carrots, choice of 2 dressings: Russian, creamy Italian, balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese

Classic Caesar- Chopped romaine, house-made croutons, grated parmesan, Caesar dressing

Roasted Beet Salad- Served over arugula with goat cheese, toasted walnuts, and champagne vinaigrette



Mixed Berry Salad- Strawberries, blackberries, and blueberries over Arcadian mixed greens with raspberry vinaigrette

Choice of Chicken Entrée:

Chicken Marsala- Chicken breasts in a sweet marsala wine sauce, julienne of prosciutto

Chicken Chasseur -(Hunter Style) in madeira wine sauce, with chopped tomatoes, sliced mushrooms and tarragon white wine butter

Chicken Piccata-in a lemon butter caper sauce

Half Roast Chicken -semi boned half roasted chicken served in gravy

Vegetarian Entrée:

Vegetable Strudel- grilled eggplant, zucchini, summer squash and asparagus wrapped in phyllo dough with crumbled boursin, baked until golden, garnished with basil oil

Stuffed Peppers- Bell peppers filled with rice, beans, onions, tomato, cilantro, and mozzarella

Pasta Primavera- Penne pasta tossed with an assortment of seasonal vegetables with garlic, lemon, olive oil and topped with parmesan

Baked Eggplant Rollatini- Filled with ricotta and herbs, topped with marinara, garlic, basil and mozzarella

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Thai Vegetable Curry- White rice with assorted seasonal vegetables and seasonings

Choice of Seafood:

Pan Seared Salmon- topped with mango salsa

Baked Scrod- topped with white wine, garlic, and herb butter crusted with Ritz crackers

Crab Cakes- 3 oz crab cakes served with lemon-herb aioli, topped with tomato basil relish

Baked Stuffed Jumbo Shrimp- served with a lemon beurre blanc

Choice of Beef, Pork or Lamb:

Sliced Grilled Flank Steak- with red wine demi-glaze

Grilled Sirloin- with choice of au poivre or gorgonzola cream sauce

Filet Mignon- Served with a wild mushroom sauce

Meatloaf Dinner- served with sautéed onions and gravy

Grilled Veal Chop- accompanied with a black truffle Merlot demi-glaze

Pan-Seared Sliced Pork Tenderloin- served with a cranberry cream sauce

Roasted Rack of Lamb- with a horseradish crust and roasted garlic demi-glaze

Filet Mignon with a Demi-Glaze and Stuffed Shrimp

Filet Mignon with a Demi-Glaze and Lobster Tail



Pan-Seared Statler Chicken Breasts and Baked Stuffed Shrimp

Pan-Seared Statler Chicken Breasts and Lobster Tails

Choice of Starch:

Mashed potatoes, Double Stuffed Baked Potatoes, Rice Pilaf, OR Roasted Mixed Fingerling Potatoes

Choice of Vegetable:

Broccoli, Brocolini, OR Haricot Vert Beans and Baby Carrots

