



The Beeches Banquet Dinner Menu Suggestions

OPTIONAL APPETIZERS

Shrimp Cocktail (Three Large) <i>Served in a chilled champagne glass with lemon and cocktail sauce</i>	\$6.95	Seafood Martini <i>Assorted shellfish, marinated and served in a chilled martini glass with lemon</i>	\$7.95
Fresh Melon <i>Wrapped in prosciutto</i>	\$2.75	Homemade Soups <i>(See your sales person for suggestions)</i>	\$2.25

FRESH SALAD CHOICES

Traditional Tossed Garden Salad <i>with Italian Vinaigrette dressing</i>		Mini Caesar Salad <i>with lemon and croutons</i>	\$.75 <i>(additional)</i>
Fresh Spinach <i>with Italian Vinaigrette dressing</i>		Fresh Basil, Tomato and Mozzarella <i>with herb vinaigrette dressing</i>	\$.95 <i>(additional)</i>
Optional Lemon or Raspberry Sorbet		\$1.50	

Dinner Entrees

(POULTRY SUGGESTIONS)

Roasted 1/2 Spring Chicken
Beeches style.....\$15.95

Roast Young Vermont Turkey
Dressing and gravy (minimum 20 people).....\$15.95

Boneless Breast of Chicken and Ham
with Madeira sauce.....\$16.95

Sautéed Chicken with Artichokes
\$16.95

Beeches Stuffed Chicken Breast
Stuffed with broccoli, Swiss cheese and ham, topped with a Mornay sauce.....\$16.95

Chicken Piccata
Lightly floured chicken in a lemon butter caper sauce.....\$15.95

Stuffed Cornish Game Hen
with fruit, walnuts and a honey apple glaze.....\$15.95

Sautéed Chicken Maratea
Sautéed with artichokes, sun-dried tomatoes in a sherry cream sauce.....\$16.95

Boneless Breast of Chicken Jamison
with shrimp and mushrooms in a Dijon cream sauce and a hint of Jamison Liqueur.....\$18.25

Chicken Cordon Bleu
Boneless breast stuffed with ham and Swiss cheese and topped with a light cheese sauce.....\$16.95

Sautéed Chicken Breast Francaise
with lemon butter.....\$15.95



(BEEF AND PORK SUGGESTIONS)

Roast Prime Rib of Beef Au Jus

\$18.95

Filet Mignon (8 oz.)

with caramelized onions and mushrooms.....\$20.95

NY Cut Boneless Sirloin Steak

with caramelized onions and mushrooms.....9 oz.- \$17.95 11 oz.- \$19.95

14 oz. Porterhouse

with caramelized onions and mushrooms.....\$19.95

Baked Stuffed 12 oz. Pork Chop

served with pork gravy.....\$16.95

(FRESH SEAFOOD SUGGESTIONS)

Baked Stuffed Haddock

stuffed with crab meat and served with lemon and butter.....\$17.95

Chilean Sea Bass

with leek butter.....(market)

Baked Haddock

with lemon herb butter and almonds.....\$17.25

Grilled Salmon Filet

served with dill sauce.....\$18.95

COMBINATION PLATTER'S

6 oz. Chicken Francaise and 6 oz. Filet Mignon

served with caramelized mushrooms and onions

\$25.95

6 oz. Filet Mignon with Shrimp Scampi

served over rice pilaf

\$27.95

All Dinners Include:

- * Choice of rice pilaf or Potato – red roasted garlic parmesan, oven brown, risole or baked potato with butter and sour cream*
- * Stuffed and baked potato for an additional \$1.25 *
- * Fresh vegetable du jour*
- * Hot assorted rolls and butter *
- * Coffee - Tea – Decaf*

Vegetarian Meals Available Upon Request

Above prices are for single selection - add \$1.25 for additional selection.

Additional appetizer and dessert prices are available upon request

Prices Do Not Include New York State Sales Tax or Suggested Gratuity

~ All Prices Are Subject to Change ~