

Stockade Inn Banquet Dinner Menu

Prices Valid January 1, 2008 through November 27, 2008

Salad

Select One

Stockade Salad

*Mixed Greens, Grape Tomatoes, Sliced Cucumbers, Kalamata Olives, Julienne Carrots,
Bleu Cheese Crumbles and Balsamic Vinaigrette*

Arugula Salad

Arugula, Fresh Beans, Beets, Mandarin Oranges, Roasted Peanuts, Orange Vinaigrette

Country Salad

Fresh Baby Spinach, Bleu Cheese Crumbles, Bacon, Pink Peppercorns, Creamy Parmesan Dressing

Entrees

Select Two Entrée Choices

Chicken Marsala

*Sautéed Chicken Breast, Marsala Sauce, Fresh Mushrooms
Herb Rice*

Grilled Pork Tenderloin

Gorgonzola Polenta, Broccolini, Port Wine Demi

Mustard Encrusted Lamb Chops

*Double Thick Lambchops Bleu Cheese Mashed Potatoes,
Medley of Fresh Beans, Rosemary Lamb Demi*

Cedar Planked Snapper

*Citrus and Capicola Encrusted Red Snapper, Herbed jasmine Rice,
Rice, Sautéed Broccoli and Cauliflower, Citrus Beurre Blanc*

Roasted Prime Rib

*Slow Cooked Beef Rib Eye, Roasted Vegetables
Tri- Color Potatoes, Classic Horseradish Sauce*

Pan Seared Sea Bass

Caramelized Onions, Mashed Sweet Potatoes, Madeira Beurre Blanc

Chicken Francese

*Egg Batter Chicken Cutlets, Fresh Lemon Wine Sauce
Sautéed Greens, Rice Pilaf*

Sauteed Chicken Breast

Shrimp Leeks and Shitake Mushrooms, Twice Baked Potato, Champagne Sauce

Pan Seared Atlantic Salmon

Maple Grits, Julienne Vegetables, Maple Compound Butter

Seared Airline Chicken Breast

Pistachio Crusted Breast, Himalayan Red Rice,

Sauteed Greens with Madeira Sauce

Peppercorn Crusted Beef Tenderloin

Sliced Tenderloin, Horseradish Mashed Potatoes, Brocolini, Peppercorn Brandy Demi

Sesame Ginger Encrusted Salmon

Scallion Risotto, Sautéed Greens, Confetti Soy Glaze

Lemon Sole

*Egg Batter Dipped Sole, Champagne Sauce
Julienne Vegetables*

Cashew & Macadamia Nut Crusted Grouper

Tropical Salsa, Cilantro Jasmine Rice

Grilled Vegetable Napoleon

*Grilled Zucchini, Yellow Squash, Portobello Mushroom
Spinach, Roasted Peppers, Asparagus, Melted Onion with Cheesy Polenta, Roasted Tomato Sauce*

Brewed Regular & Decaf Coffee Service

Dessert

Select One

*Classic Cheese Cake, Key Lime Pie, Chocolate Explosion,
Carrot Cake, Fresh Berry Short Cake, Crème Brulee*

Entrée's \$26.95 Per Person

All Prices Subject To NYS Sales Tax & 19% Service Charge

Add on Hors d'oeuvres

Pre-Dinner Stationary Cold Hors d'oeuvres Display

*International Assorted Cheese, Garden Crudite with Blue Cheese Dressing, Sliced Seasonal Fruit, Tomato Bruschetta
\$5.50 per person*

Butler Passed Hors d'oeuvres

*Hors d'Oeuvres To Be Butlered On Silver Trays
Beautifully Garnished with Fresh Flowers
Passed For One Hour*

*Assorted Dim Sum, Chicken Sate, Scallops Wrapped in Bacon, Fried Ravioli, Sausage Stuffed Mushrooms, Fresh Mozzarella
& Basil, Skewers, Chicken Nigimaki, Mini Meatloaf Sandwiches, Grilled Wild Salmon Skewers, Prosciutto Wrapped
Asparagus, Assorted Crustini Topped with an Array of Tapenades and Bruschetta, Clams Casino*

\$10.00 Per Person

\$7.50 Per Person if Added To another hors d'oeuvres selection

Please ask for Additional Hors d'oeuvres Menu and Bar Package Pricing