

LOCKKEEPERS SIGNATURE DINNER MENU

\$125 PER PERSON

WARM BREAD WITH WHIPPED BUTTER

COFFEE, TEA, ICED TEA, SODA

FOUR HOUR PREMIUM BAR INCLUDED, ADDITIONAL HOURS AVAILABLE WITH CHARGE
(UPGRADE TO TOP SHELF BAR, ADDITIONAL \$9 PP)

APPETIZERS

(SELECT THREE)

GRILLED FLATBREADS, ASSORTED TOPPINGS - INCLUDING VEGETARIAN OPTIONS

MUSHROOMS STUFFED WITH SPINACH AND CHEESE

CRAB CAKES, LEMON AIOLI

ITALIAN MEATBALLS, MARINARA SAUCE

POACHED SHRIMP, COCKTAIL SAUCE AND LEMON AIOLI

BEEF TENDERLOIN CROSTINI, CARAMELIZED ONION AND HORSE RADISH CREAM

BATTERED CHICKEN TENDERLOIN SKEWERS, LEMON BUTTER SAUCE

SALAD SELECTION (SELECT ONE)

TRADITIONAL CAESAR, CRISP ROMAINE, PARMESAN AND FOCACCIA CROUTONS

FRANK'S SALAD, TENDER GREENS TOSSED WITH ROASTED RED PEPPERS,

CRUMBLLED GORGONZOLA, TOMATO, MARINATED ONIONS, FOCACCIA CROUTONS,

AND BALSAMIC VINAIGRETTE

POACHED PEAR, RED WINE POACHED PEAR, GORGONZOLA, SPICED

WALNUTS, BUTTER CRUNCH LETTUCE AND WALNUT VINAIGRETTE

ENTREE MENU

LONG BONE PORK CHOP SALTIMBOCCA, WRAPPED IN PROSCIUTTO, FILLED WITH FONTINA CHEESE AND SAGE, MARSALA MUSHROOM SAUCE, RISOTTO CAKE AND SEASONAL VEGETABLE

FILET MIGNON, 8 OZ CENTER CUT FILET, RED WINE REDUCTION, POTATO AND SEASONAL VEGETABLE

CHICKEN SORRENTINO, PROSCIUTTO, EGGPLANT, MOZZARELLA, POTATO AND SEASONAL VEGETABLE

ROASTED ATLANTIC SALMON, SEASONAL ACCOMPANIMENTS

DELUXE COFFEE & DESSERT STATION

FRESHLY BREWED COFFEES AND TEAS WITH ACCOMPANIMENTS

ASSORTED MINI DESSERTS, MASCARPONE CHEESECAKE, FLOURLESS

CHOCOLATE CAKE, LEMON TARTLET, CANNOLI AND TIRAMISU

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COFFEE, TEA, ICED TEA, SODA

FOUR HOUR PREMIUM BAR INCLUDED, ADDITIONAL HOURS AVAILABLE WITH CHARGE

(UPGRADE TO TOP SHELF BAR, ADDITIONAL \$9 PP)

APPETIZERS

(SELECT THREE)

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MUSHROOMS STUFFED WITH SPINACH AND CHEESE

CRAB CAKES, LEMON AIOLI

ITALIAN MEATBALLS, MARINARA SAUCE

POACHED SHRIMP, COCKTAIL SAUCE AND LEMON AIOLI

BEEF TENDERLOIN CROSTINI, CARAMELIZED ONION AND HORSE RADISH CREAM

BATTERED CHICKEN TENDERLOIN SKEWERS, LEMON BUTTER SAUCE

SALAD SELECTION (SELECT ONE)

TRADITIONAL CAESAR, CRISP ROMAINE, PARMESAN AND FOCACCIA CROUTONS

FRANK'S SALAD, TENDER GREENS TOSSED WITH ROASTED RED PEPPERS,

CRUMBLed GORGONZOLA, TOMATO, MARINATED ONIONS, FOCACCIA CROUTONS,

AND BALSAMIC VINAIGRETTE

POACHED PEAR, RED WINE POACHED PEAR, GORGONZOLA, SPICED

WALNUTS, BUTTER CRUNCH LETTUCE AND WALNUT VINAIGRETTE

ENTREE MENU

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FONTINA CHEESE AND SAGE, MARSALA MUSHROOM SAUCE, RISOTTO CAKE

AND SEASONAL VEGETABLE

FILET MIGNON, 8 OZ CENTER CUT FILET, RED WINE REDUCTION, POTATO

AND SEASONAL VEGETABLE

CHICKEN SORRENTINO, PROSCIUTTO, EGGPLANT, MOZZARELLA, POTATO

AND SEASONAL VEGETABLE

ROASTED ATLANTIC SALMON, SEASONAL ACCOMPANIMENTS

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FRESHLY BREWED COFFEES AND TEAS WITH ACCOMPANIMENTS

ASSORTED MINI DESSERTS, MASCARPONE CHEESECAKE, FLOURLESS

CHOCOLATE CAKE, LEMON TARTLET, CANNOLI AND TIRAMISU