



Dinner Menu

Prices are subject to 8% sales tax & 19% gratuity

Appetizer

Please choose one appetizer to compliment your entrée

Soup Du Jour Choose from: Minestrone, Turkey & Rice, Squash Apple Bisque or Tomato Bisque

Fresh Fruit Assortment of fresh seasonal fruit served in a champagne glass with raspberry drizzle

Normanside Salad Crisp mixed salad greens topped with grape tomato, cucumber, carrot, red onion and bell pepper. Your choice of dressing

Caesar Salad Crisp romaine hearts tossed with shredded asiago, Multigrain croutons

Additional Appetizers

To enhance your dinner, may we suggest adding another appetizer to compliment your entrée

New England Clam Chowder Bowl _____ \$4.00 per person

Field Greens _____ \$4.95 per person

Fresh baby field greens with oven roasted herb tomato, grilled asparagus, and shaved goat cheese with champagne vinaigrette

Shrimp Cocktail _____ \$8.95 per person

Four jumbo chilled shrimp served with cocktail sauce & lemon

Bruschetta Mozzarella _____ \$5.95 per person

Fresh mozzarella, diced tomato, sweet basil & red onion on a toasted bread point with balsamic drizzle

Tortellini _____ \$5.50 per person

Tri color tortellini tossed in your choice of Alfredo or zesty marinara sauce

Pan Seared Crab Cake _____ \$9.95 per person

Flaky crab cake sautéed golden brown, served with a Creole remoulade sauce

Dinner Entrees

*Please select **three (3)** choices, all selections include chef's fresh vegetables, appropriate starch and oven fresh rolls*

Chicken Saltimbocca _____ \$20.95 per person

Sautéed chicken breast topped with sliced Prosciutto and mozzarella finished with a sage Marsala wine sauce

Prime Rib of Beef _____ \$26.95 per person

Slow roasted Choice prime rib of beef hand carved with au jus

Chicken Granny Smith _____ \$21.95 per person

Granny smith apple and fresh herb stuffed chicken breast finished with traditional pan style gravy

Grilled Salmon Filet _____ \$23.95 per person

North Atlantic salmon filet grilled and topped with a lemon-lime cracked pepper beurre Blanc

Filet Mignon _____ \$28.95 per person

Char-grilled center cut filet mignon topped with wild mushroom port wine demi-glace

Chicken Française _____ \$21.95 per person

Breast of chicken sautéed with a savory egg battered crust topped with a lemon caper sauce

Lemon Sole _____ \$23.95 per person

Delicate sole filet rolled and dill dusted, finished with a chardonnay lemon sauce

Sliced New York Sirloin _____ \$25.95 per person

Slow roasted strip loin with crushed herbs finished with a brandied demi-glace

Seafood Pasta _____ \$24.95 per person

Sautéed shrimp, scallop and crab meat simmered in a sherry wine sauce, over penne pasta

Parmesan Risotto _____ \$19.95 per person

Creamy Italian Arborio rice topped with seasonal fresh grilled vegetable and sweet basil oil

London Broil _____ \$23.95 per person

Marinated London broil grilled to perfection topped with a mushroom, port wine demi-glace

Pork Chop _____ \$22.95 per person

Grilled Boneless pork served with a pan sauce of apple and fennel

Dinner Desserts

*Please choose **one** of the following desserts to compliment your dinner*

Apple Crisp with Vanilla Ice Cream

Baked granny smith apples topped with a brown sugar oatmeal crust

Dark Chocolate Mousse

Served in a champagne glass with sweet cookie garnish

NY Style Cheesecake

Creamy cheesecake topped with berry compote

Chocolate Truffle tort

Rich fudge tort layered with crumbled cookie and finished with chocolate ganache

German Layer Cake

Three layers of German style cake with chocolate frosting and butter cream sides

Ice Cream Sundae

Vanilla ice cream topped with fudge, caramel

Dinner Buffet

30 people minimum

The Italian

\$21.95 per person

- Salad Bar featuring antipasto style toppings
- Chicken Parmesan
- Sausage and peppers
- Meatballs in House made Marinara
- Tortellini Primavera with Alfredo sauce or Penne Bolognese
- Eggplant Rollatini, stuffed with basil ricotta
- Green Bean Oreganata
- Oven fresh bread sticks
- Dark Chocolate Mousse or Cannoli & whip cream
- Fresh brewed coffee & tea service

The Normanside Traditional

\$24.95 per person

- Salad Bar with chef's choice assorted side salads
- Herb roasted red bliss potatoes
- Rice pilaf or pasta selection
- Fresh seasonal vegetable
- Oven fresh rolls
- Entrée Selection:(select two) Chicken Saltimbocca, Scrod Pizziola, Marinated Sirloin Tips, Pasta Primavera, Granny Smith Chicken, Lemon Sole, Pork Normandy, Sliced Roast Beef, or Herb Crusted Salmon
- Dark Chocolate Mousse in champagne glass or Apple Crisp ala mode
- Fresh brewed coffee & tea service

The Tawasentha

\$27.95 per person

- Salad Bar with chef's choice assorted side salads
- Herb roasted red bliss potatoes
- Rice pilaf or pasta selection
- Fresh seasonal vegetable
- Oven fresh rolls
- Entrée Selection:(select two) Chicken Saltimbocca, Scrod Pizziola, Marinated Sirloin Tips, Pasta Primavera, Granny Smith Chicken, Lemon Sole, Pork Normande, Sliced Roast Beef, or Herb Crusted Salmon
- Carved Items:(select two) Roast Herb Crusted Turkey Breast, Honey Glazed Ham, Choice Top Round of Beef, or Loin of Pork
- Dark Chocolate Mousse in champagne glass or Apple Crisp ala mode
- Fresh brewed coffee & tea service