



Dual Plated Dinner Menu

Salad or Soup

SALADS

McCall House Salad ~ Cucumber, Grape Tomatoes, Carrots, White Balsamic Vinaigrette

Classic Caesar Salad ~ Herb Croutons, Shredded Parmesan

Roasted Beet Salad ~ Toasted Walnuts, Goat Cheese, White Balsamic Vinaigrette

Chinois Salad ~ Crispy Wontons, Mandarin, Roasted Cashews, Asian Caesar Dressing

Wedge Salad ~ Iceberg, Bacon, Tomato, Red Onion, Blue Cheese Crumble, Blue Cheese Dressing

Choose One Salad OR Soup

SOUPS

Tomato Basil Bisque

Vegetable Minestrone

Italian Wedding Soup

Lobster Bisque

Butternut Squash Bisque

Tier One

Choose One Entree from Each Column ~ 34.95 Per Person

Both Entrees will be Served on One Plate to all Guests Served with Chef's Choice of Seasonal Vegetables

Herb de Provence ~ Seared Chicken, Tomato Tarragon Jus

Chicken Parmigiana ~ Crisp Chicken Cutlet, Mozzarella, San Marzano Tomato Sauce

Chicken Milanese ~ Chicken Cutlet, Baby Arugula, Grape Tomatoes, Fresh Mozzarella, Balsamic Glaze

Chicken Marsala ~ Sautéed Mushrooms, Rosemary, Sundried Tomatoes, Marsala Wine Sauce

Rigatoni a la Vodka ~ Sundried Tomatoes, Vodka Blush Sauce

Ricotta Ravioli ~ San Marzano Tomato Sauce, grated Parmigiano

Gemelli Primavera ~ Spring Vegetables, Garlic Parmesan Cream Sauce

Farfalle Aglio e Olio ~ Broccoli Rabe, Sausage, Red Peppers, Garlic Brodo

Tier Two

Choose One Entree from Each Column ~ 37.95 Per Person

Both Entrees will be Served on One Plate to all Guests

Served with Chef's Choice of Seasonal Vegetables and Potato

Herb de Provence ~ Seared Chicken, Tomato Tarragon Jus

Chicken Parmigiana ~ Crisp Chicken Cutlet, Mozzarella, San Marzano Tomato Sauce

Chicken Milanese ~ Chicken Cutlet, Baby Arugula, Grape Tomatoes, Fresh Mozzarella, Balsamic Glaze

Chicken Marsala ~ Sautéed Mushrooms, Rosemary, Sundried Tomatoes, Marsala Wine Sauce

Oven Roast Salmon ~ Roast Grape Tomatoes, Basil Aioli

Stuffed Flounder ~ Jumbo Lump Crab Stuffing, Lemon Beurre Blanc

Garlic Jumbo Shrimp ~ Jumbo Shrimp in a Garlic White Wine Sauce



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Tier Three

Choose One Entree from Each Column ~ 41.95 Per Person

Both Entrees will be Served on One Plate to all Guests

Served with Chef's Choice of Seasonal Vegetables and Potato

Grilled NY Strip Steak ~ Herb Butter
Balsamic Grilled Red Onions Porcini Seared
Petit Filet Mignon ~ Red Wine Sauce
Braised Short Rib ~ Merlot Reduction
Mediterranean Lamb Chops ~ Herbed
Honey Glaze

Jumbo Lump Crab Cake ~ Red Pepper
Cream Sauce
Seared Sea Bass ~ Tomato Confit,
Fennel, Lemon White Wine Sauce
Crisp Halibut ~ Carrot Ginger Beurre
Blanc, Chive Oil
Jerk Spiced Mahi Mahi ~ Tropical Fruit
Compote

Dessert

Choose One

NY Style Cheesecake
Triple Chocolate Layer Cake
Limoncello Cake

Banana Bread Pudding with Bourbon Sauce
Warm Apple Tarte
Chocolate Mousse Cake

Also Included

Rolls and Butter

Beverage Station of Coffee, Hot Tea,
Lemonade, Iced Tea and Ice Water

Price Subject to 22% service charge & 6% tax

