

BLACK ROCK TAVERN

DINNER A LA CARTE

Minimum 25 people

Sit-Down Dinner

\$36.00 per person

Includes Salad, Bread & Butter, Coffee & Tea Service

SALADS (Choice of 1)

Romaine Hearts, Grated Asiago and Caesar Dressing, Croutons
Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Balsamic
Vinaigrette

Spinach, Dried Cranberries, Goat Cheese and Citrus Vinaigrette

ENTREES (Choice of 3)

CHICKEN BREAST

Shallot Demi-glace, Mashed Potatoes,
Seasonal Vegetables

CHICKEN FRANCAIS or (PICCATA)

Chicken Cutlet, Lemon Butter White Wine (Capers)
Mashed Potatoes, & Spinach Saute or Over Linguine

SALMON WITH LEMON & HERBS

Vegetable Rice Pilaf, Seasonal Vegetables
& Dill Butter

NEW YORK SIRLOIN (10 oz.) + \$3.00

Caramelized Onion Demiglace, Garlic Herbed Mashed Potatoes,
Seasonal Vegetables

GRILLED FILET MIGNON (8 OZ) + \$3.00

Mashed Potato, Seasonal Vegetables,
Maitre D' Butter

GLAZED PORK TENDERLOIN

Glazed with Cranberry Apple Chutney
Mashed Potatoes & Vegetables

BAKED MAC & CHEESE

3 Cheese Mornay Sauce with Panko Ritz Crust

VEGETABLE PRIMAVERA

Fresh Vegetables Tossed with a Light Herb Ag'Olio
(Option of Parmesan Cream Sauce) Served over Linguine

PENNE ALA VODKA

Roasted tomato, Roasted Shallots,
Rose Sauce, Asiago Cheese

LASAGNA

Layered Noodles, Sausage & Beef, Ricotta,
Tomato Sauce, Mozzarella Cheese

Dessert - Chef's Selection of Seasonal Desserts