

The Elmcrest Banquet Menu

*Our Elegantly Served Full Course Dinners include your choice of
Appetizer, Fresh Tossed Salad, Potato, Vegetable, Dessert, Rolls, Coffee or Tea*

Entrees

Chicken Française	
<i>Egg Battered Chicken with a Lemon, Wine Caper Sauce</i>	29.95
Sautéed Chicken Marsala	
<i>With Delicate Marsala Wine and Mushroom Sauce</i>	29.95
Grilled Herb Chicken	
<i>Marinated in Wine and Fresh Herbs, Served with Sun Dried Tomato Butter</i>	29.95
Boneless Breast of Capon	
<i>Filled with A Wild Rice Pilaf Stuffing, Topped with a Supreme Sauce</i>	29.95
Baked Boston Scrod	
<i>Topped with Elmcrest Special Seafood Stuffing</i>	31.95
<i>Topped with Elmcrest Seasoned Crumbs</i>	29.95
Grilled Swordfish	
<i>Accompanied by a Maitre d Hotel Butter</i>	32.95
Grilled Salmon	
<i>Served with a Lemon Dill Beurre Blanc</i>	31.95
Baked Stuffed Shrimp	
<i>4 Shrimp with Elmcrest Special Seafood Stuffing</i>	33.95
Baked Sea Scallops	
<i>Sea Scallops Topped with Elmcrest Seasoned Crumbs</i>	30.95
Surf and Turf	
<i>Petite Filet Mignon with Two Baked Stuffed Shrimp</i>	34.95
<i>Grilled Marinated Chicken with Two Baked Stuffed Shrimp</i>	31.95
<i>Petite Filet with Lobster Tail</i>	37.95
Roast Prime Rib Au Jus	
<i>Aged Prime Rib of Beef Served with Au Jus</i>	34.95
Filet Mignon	
<i>Grilled Center Cut Filet Topped with A Whole Grain Mustard Sauce</i>	35.95
Grilled Sirloin Steak	
<i>A Choice Sirloin Grilled to Perfection</i>	34.45
Sautéed Beef Tournedos	
<i>Two Petite Filets Sautéed and paired with A Brandy Peppercorn Sauce</i>	35.95

Plus 5% Meals Tax