



*JCC Dinner Banquet Menu*  
*Plated Meals*

# Salads

## Caesar Salad

Romaine lettuce, home made garlic Parmesan croûtons, and our own dressing are tossed and garnished with shredded Parmesan cheese.

## Mandarin Orange Salad

Mixed greens, walnuts, mandarin oranges, and poppyseed dressing.

## B.L.T Salad

Mixed greens, bacon, and diced tomato are garnished with egg wedges and honey mustard dressing.

## Southwest Salad

Mixed greens, black bean and corn mix, salsa, and ranch dressing. Garnished with shredded Parmesan cheese.

## 1905 Salad

Iceberg lettuce, tomato, celery, Swiss cheese, bacon, and green olives tossed in a white wine vinaigrette and garnished with shredded Parmesan cheese.

## Mansion Salad

Mixed greens, candied pecans, dried cranberries, and raspberry vinaigrette.

## Telicherry Salad

Mixed greens, julienne bell peppers, diced tomatoes, and pecans are tossed with our Parmesan peppercorn ranch dressing and garnished with shredded Parmesan cheese.

## Greek Salad

Mixed greens, cucumber, ripe olives, tomato, feta cheese, and Greek dressing.

## Dairy Chef Salad

Mixed greens, shredded carrot, red onion, tomato wedges, egg wedges, shredded cheddar, and shredded mozzarella with our Parmesan peppercorn dressing.

## Italian Salad

Mixed greens, ripe olives, tomato, pepperoncini, mozzarella, and golden Italian vinaigrette.

# Beef

## Roasted Red Pepper

### Tournedos \$37 Half Portion

\$32

Twin medallions of beef tenderloin with a sauce of tomatoes, roasted red peppers, cream, and smoked gouda.

### Tournedos Bordeaux \$37, Half Portion \$32

Twin medallions of beef tenderloin with a sauce of onion, bacon, tomato paste, port, and demi glace brown sauce.

## Tournedos & Sun dried Tomato

### Cream \$37 Half Portion \$32

Twin medallions of beef tenderloin are presented with a sauce of demi glace, cream, and sun dried tomatoes.

## San Francisco Surf & Turf \$43

### Half Portion \$38

Twin medallions of beef tenderloin presented with two shrimp and a tomato and herb brown sauce.

## Tournedos Innkeeper \$37

Half Portion \$32

Twin four ounce medallions of beef tenderloin are perched on fried French bread rounds and lavished with a mushroom wine sauce.

## Cranberry Beef Tenderloin

\$37 Half Portion \$32

Twin medallions of beef tenderloin with a sauce of dried cranberries, demi glace, and brown sugar.

## Char-grilled Beef Brisket .... \$24

Seasoned, char-grilled, and slow cooked for up to 17 hours. Carved and served with a sweet barbecue sauce.

## Bourbon Pepper Tournedos

37,Half Portion \$32

Twin medallions of beef tenderloin with a sauce of bourbon, demi glace brown sauce, cream, and toasted black pepper.

## ManHattan Tournedos \$37

Half Portion \$32

Twin medallions of beef tenderloin with a sauce of demi glace, onions, and vermouth.

## Yankee Pot Roast ..... \$18

Slow braised beef sirloins are typically served with mashed potatoes and brown gravy.

# Pork

## Roast Pork Loin ..... \$18

Slow roasted boneless pork loins are carved and presented with a natural gravy.

## Bourbon Mushroom Pork ... \$18 Chop

A boneless chop is seared, baked, and finished with a chicken veloute sauce with Bourbon, mushrooms, onion, and garlic.

## Gorgonzola Pork Chop ..... \$18

A boneless chop is topped with mustard and thyme are baked and finished with a bleu cheese cream sauce.

## Asian Pork Tenderloin ..... \$24

Five spice seasoned boneless pork tenderloin is roasted, carved, and finished with an orange glaze.

## Braised Pork Chop ..... \$24

A boneless chop is stuffed with an apricot and raisins dressing, braised till fork tender and presented with a sweet raisin and orange brown sauce.

## Pineapple Pork Chop ..... \$18

Boneless chops baked with canned pineapple rings and finished with a pineapple, brown sugar, and nutmeg sauce.

## Bourbon Mushroom Pork

A boneless pork chop is grilled and finished with sautéed mushrooms, onion, garlic, bourbon, chicken stock, and cream.

\$18

# Poultry

WE UTILIZE AMERICAN CULINARY FEDERATION APPROVED MINORS® STOCK BASES WHICH ARE GLUTEN FREE.

## **Apricot Rosemary Chicken** .. \$18

A boneless breast bakes with a sauce of apricot jam, orange zest, Dijon mustard, honey, soy sauce, and rosemary.

## **Coyote Chicken** ..... \$18

A boneless breast is seasoned, baked, and finished with a sauce of black beans, onion, tomato, and chicken stock. Garnished with pepper-jack cheese and ranch dressing.

## **Creamy Chicken Marsala** .... \$18

A boneless breast is baked and finished with a sauce of sautéed mushrooms, Marsala wine, demi glace brown sauce, and cream.

## **Chicken Aussie** ..... \$18

A boneless breast is baked and finished with sautéed mushroom, onion, bacon, and a sweet mustard sauce. Garnished with cheddar and mozzarella cheeses.

## **Country Captain Chicken** .... \$18

A boneless breast is baked and finished with a sauce of tomato, onion, garlic, bell pepper, curry, raisins, almonds, and chicken stock.

## **Chicken Francese** ..... \$18

A boneless breast is breaded, fried, and finished with a lemon cream sauce.

## **Chicken Parmesan** ..... \$18

A boneless breast is breaded in Panko crumbs, fried, and finished with Italian red sauce, mozzarella cheese, and Parmesan cheese.

## **Balsamic Honey Chicken** .... \$18

A boneless breast is marinated and baked with a sauce of balsamic, honey, brown sugar, soy sauce, and sesame seeds.

## **Hudson Valley Chicken** ..... \$18

A boneless breast is dusted, fried, and finished with a sauce of Granny Smith apples and cranberry veloute.

## **Chicken Cordon Bleu** ..... \$20

Made from scratch. A butterflied boneless breast is stuffed with ham & Swiss cheese, breaded, flash fried, finished in the oven, and served with a supreme sauce.

## **Chicken Marbella** ..... \$18

A boneless breast is baked and finished with a sauce of green olives, prunes, capers, wine, vinegar, and herbs.

## **Chicken Aux Fine Herbs** .... \$18

A boneless breast is dusted, fried, and finished with a supreme sauce with parsley, tarragon, chives, and chervil.

## **Spinach & Mushroom Stuffed Chicken** ..... \$20

A butterflied boneless breast stuffed with ricotta, spinach, and mushrooms is baked to perfection and finished with a supreme sauce.

## **Bacon BBQ Chicken** ..... \$18

A boneless breast is grilled and finished with bacon, bbq sauce, and cheddar cheese.

## Seafood

### Sililian Cod ..... \$20

A boneless cod fillet is seasoned, baked, and finished with marinara, ripe olives, lemon, capers, and mozzarella.

### Almond Crusted Salmon .... \$24

A Norwegian salmon fillet is coated in sliced almonds, baked to a golden, and finished with a garlic aioli.

### Parmesan Grouper ..... \$24

Red grouper fillet is baked and finished under the broiler with a whipped Parmesan butter until golden.

### Jack Daniel's Salmon ..... \$24

A Norwegian salmon fillet baked to perfection and presented with a sweet and spicy Jack Daniel's glaze.

### Asian Steamed Cod ..... \$20

A cod fillet seasoned with ginger and sugar is steamed with bell pepper, jalapeño, onion, and soy sauce.

### Shrimp Scampi ..... \$18

Five shrimp are sautéed with lemon, onion, garlic, red pepper flake, and white wine and presented on a bed of angel hair pasta.

## Pasta

NO MEAT: SUBTRACT \$2

### Mediterranean Pasta ..... \$18

Mostaccioli noodles, chicken, ripe olives, green olives, tomato, capers, olive oil, white wine, spices, and Parmesan cheese.

### Bowties with Bacon & Brie .. \$18

Bowtie pasta, bacon, and our popular Brie cream sauce is topped with shredded Parmesan cheese.

### Chicken Florentine Pasta .... \$18

Mostaccioli noodles, spinach, garlic, chicken, chicken stock, white wine, and tomatoes is garnished with shredded Parmesan cheese.

### B.L.T Pasta ..... \$18

Mostaccioli noodles, bacon, tomato, spinach, cream, and Parmesan cheese.

### Mediterranean Tortellini .... \$18

Tri-color cheese filled tortellini are tossed with chicken, ripe olives, green olives, tomato, capers, garlic, spices, olive oil, and white wine.

### Tortellini Carbonara ..... \$18

Beef filled tortellini, bacon, peas, garlic, cream, and Parmesan. This item cannot be done without meat.

## Other Entrées

### Herb Crusted Cauliflower ... \$14

A cauliflower steak coated with olive oil, herbs, and Panko is baked to perfection and presented with beans and tomatoes.

### Steak & Chicken Duet ..... \$35

A four ounce medallion of beef tenderloin teams up with a fine herb chicken breast.

### Cranberry & Brie Pita Pizza \$15

A Pita pizza with sun dried cranberries, pecans, Brie cheese, and spinach is baked to perfection and presented with a side of our Greek salad.

### Steak & Salmon Duet ..... \$35

A four ounce medallion of beef tenderloin teams up with a four ounce Jack Daniel's salmon.

## *Starch Accompaniments*

- Cheddar Bacon Twice Baked Potato
- Parsley Buttered Red Potatoes
- Asiago Redskin Potatoes
- Hash Brown Casserole
- Pommes Almandine
- Mashed Potatoes & Gravy
- Sour Cream & Chive Twice Baked Potato
- Tex Mex Twice Baked Potato
- Classic Baked Potato
- Mushroom Quinoa Pilaf
- Wild Rice Pilaf

## *Vegetable Accompaniments*

- Green Beans Francaise
- Glazed Carrots
- ▲ Fresh Asparagus "when in season"
- Scalloped Corn
- Broccoli Casserole Almandine
- Fresh Vegetable Blend
- Southern Style Green Beans
- Fresh Vegetable Trio
- Buttered Corn
- Fried Cauliflower with Cheese Sauce
- Spinach & Artichoke Casserole
- Roasted Fuji Apples

# Desserts

DESSERTS ARE TYPICALLY OFFERED IN MULTIPLES OF EIGHT.

## Cookie Dough Cheesecake

Chocolate chip cookie dough crust, New York cheesecake batter with chocolate chips and cookie dough balls is baked to perfection and presented with whipped cream.

\$8

### Fruit Pie ..... \$5

Apple, cherry, peach, or pumpkin.

### Cream Pie ..... \$5

Chocolate, coconut, or banana.

### Torta Regina ..... \$10

Chocolate brownie, vanilla ice cream, anglaise sauce, chocolate sauce, and caramel sauce.

### Hot Apple Sundae ..... \$10

A cinnamon and sugar dusted taco bowl with vanilla ice cream, warm apples, and chopped walnuts.

### New York Cheesecake ..... \$8

Made in house and topped with whipped cream and cherries.

### Brownie Cheesecake ..... \$10

Brownie chunks baked into a New York cheesecake batter.

### Toasted Coconut ..... \$10

#### Cheesecake

Our New York cheesecake batter with toasted coconut, coconut extract, and a toasted coconut frosting.

### Skillet Cookie ..... \$10

A giant chocolate chip cookie is cut in wedges and served with vanilla ice cream and chocolate sauce.

### Banana Bread Pudding ..... \$8

Baked in a pie pan, cut in wedges, served warm, and drizzled with hard sauce.

### Tandy Cake ..... \$8

A single layer white cake with a layer of peanut butter and a layer of chocolate. Presented with whipped cream.

### JCC Strawberry Shortcake Full

Portion \$10 Half Portion \$8

A slice of pound cake, macerated strawberries, pastry cream, and whipped cream.

### Dutch Funny Cake ..... \$8

A pie shell coated with chocolate is filled with a special cake, baked, cut in wedges, and served with a small scoop of vanilla ice cream.

### Adah's Apple Cake ..... \$8

A wonderful home made bundt cake is served warm with whipped cream. Contains walnuts.

### Towers Pumpkin Cake ..... \$8

Made in a pie pan, cut in wedges, and served with whipped cream. Contains walnuts.