



Engineers Club Dinner Plated

DINNER ENTREES

Accompanied by a House Seasonal Salad or Mayfair Salad

Chef's Vegetables

Fresh Baked Rolls & Butter

Coffee, Tea & Water

Chicken Piccata

Lemon caper sauce

18

Turkey Breast Roulade

Cranberry cornbread stuffing, pan sauce

19

Chicken Breast Supreme

Mushroom tarragon cream sauce

19

Roast Pork Loin

Savory apple sauce

18

Roast Medallions of Beef

Sherry mushroom sauce

23

Herbs de provence Cod

White wine butter sauce

18

Pan Seared Salmon

Dill cream sauce

21

Three Leaves Chicken

Herbed veloute sauce

20

Potatoes and Grains

Choice of One

White or Red Cavatelli, Creamy Orzo, Roasted Potatoes, Au Gratin, Rice Pilaf

Dessert Options

On each Table 2.50 per person

A Variety of Fresh Oven Baked Cookies

A Selection of Dessert Bars & Brownies

Or

Choice of

Dutch Apple Pie, Carmel Pretzel Brownie, Chocolate Cake, or Carrot Cake

3.25 per person

Minimum parties of 20 people / 10% Service Charge in Dinner

All food and beverage subject to state /local tax