SIT-DOWN DINNER MENU

$47 per person

(Excluding Tax & Gratuity — Room and/or Linen Fees may apply)

> **Package Selections:** Select three (3) Entrées, one (1) Vegetable, and one (1) Starch or Pasta side.
> *(Entrées are served with your choice of pasta or potato & vegetable).*

ENTRÉE COURSE

Select Three (3)

Beef & Pork

Braised Beef Short Ribs — Natural beef demi-glace

Bourbon Filet Tips — Filet mignon tips in a bourbon bacon sauce

Pasta Bolognese — Braised beef and short rib in a rich tomato ragù

Duroc Pork Tenderloin — Finished with an apple butter glaze

Duroc Pork Chops — Marsala demi-glace with porcini mushrooms

Poultry

Chicken Mornay — Panko-crusted chicken with diced tomatoes, bacon, and creamy Parmesan Mornay sauce

Chicken Parmigiana — Topped with provolone cheese and homemade marinara sauce

Chicken Florentine — Chicken breast stuffed with spinach and cheese in a vodka blush sauce

French Onion Chicken — Chicken breast topped with French wine onion broth, caramelized onions, and Swiss cheese

Pecan-Crusted Chicken — Finished with a bourbon brown butter sauce

Chicken à la Vodka — Chicken and broccoli tossed in a vodka blush sauce

Grilled Chicken Platter (GF) — Grilled chicken breast served with a baked potato

Seafood

Broiled Salmon — Citrus beurre blanc sauce

Glazed Salmon — Kentucky bourbon glaze

Blackened Salmon — Shallot caper white wine sauce and champagne dill sauce

Stuffed Branzino — Crab and shrimp stuffing with lemon hollandaise sauce

Shrimp Scampi — Jumbo shrimp in a lemon wine sauce

Fried Shrimp — Breaded and fried jumbo shrimp

Vegetarian & Pasta

Baked Ziti — Homemade marinara sauce, mozzarella, ricotta cheese, and meatballs (Meatballs optional)

Pasta Primavera — Carrots, peas, zucchini, and broccoli in a creamy Alfredo sauce over penne pasta

Eggplant Parmigiana — Topped with provolone and marinara sauce over linguini

Ricotta-Stuffed Portobella Mushroom — Primavera marinara sauce and melted mozzarella cheese

Vegetable Stir-Fry (GF, V) — Sautéed vegetables in garlic and oil over jasmine rice

Cauliflower Steak (GF, V) — Topped with homemade chimichurri sauce

ACCOMPANIMENTS

Vegetables

Select One (1)

- Italian Green Bean Medley
- Broccoli Florets
- Bourbon-Glazed Baby Carrots
- Grilled Vegetable Medley
- Roasted Brussels Sprouts
- Broccoli Rabe
- Broccolini
- Maplewood Bacon Brussels Sprouts
- Sautéed Spinach

Starch

Select One (1)

- Roasted Garlic Mashed Potatoes
- Smashed Potatoes
- Garlic Parmesan Quinoa
- Mashed Potatoes with Sour Cream & Chives
- Wild Rice Pilaf
- Potato Cauliflower Au Gratin
- Rosemary Roasted Potatoes
- Saffron Rice
- Sweet Potatoes with Maple Pecan Glaze
- Baked Potato

Pasta Options

(Available in place of Vegetable & Starch)

- Linguini
- Capellini
- Penne

Add additional Course (appetizers, salad, pasta, dessert, active stations, crudité & more) — ***see additional courses & Add on Menu***

Bar Packages Available — ***see Bar Packages Menu***

Menu Prices Subject to Change Based on Season and Availability

2015 SHORE ROAD – NORTHFIELD, NJ – (609)-641-5158 WWW.VENTURASCAFE.COM

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