



STONY BROOK PACKAGE

Three course sit down dinner includes fresh baked rolls, appetizer, selection of main course, dessert, unlimited soft drinks and coffee service.

APPETIZER

(Select One)

Caesar Salad

Artisan Baby Green Salad

Tomato & Fresh Mozzarella Bruschetta

Quiche Lorraine and Small Salad

Penne *tomato concasse, roasted garlic, basil*

Stuffed Clams Casino

Vol-au-vent *puff pastry cup with wild mushrooms and herbs*

Shrimp Salad *roasted corn, cucumbers and cilantro* (\$2 pp Add)

ENTREE

(Select Two)

Pan Seared Salmon *baby spinach, beurre blanc sauce*

Cheddar Crusted Cod *broccolini, saffron butter sauce*

Berkshire Pork Loin *sweet potato fondant, seasonal vegetable*

Seared Breast of Free Range Chicken *haricot vert, saffron potatoes*

New Zealand Herb Crusted Rack of Lamb *potato sabonette, broccoli rabe, port wine sauce* (\$3 pp Add)

*Sliced Chateau Steak *yukon gold potato purée, baby carrots, red wine sauce*

Braised Short Ribs *creamy polenta, root vegetables, bourbon au jus*

DESSERT

(Select One)

Ginger Almond Tart *Mirabelle*

Apple Crumb Tartlet *whipped cream*

Seasonal Fruit *with scoop of sorbet*

Chocolate Mousse *honey crystalline*

Special Occasion Cake

LUNCH

\$28 per guest

DINNER

\$38 per guest

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Prices are for on premise events only, off premise events will be priced per event. Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$3-\$5 per guest. Suggested Staff Gratuity: \$3-\$5 per guest.