

# DANFORDS PLATED MENU

(Minimum of 20 Adults)



## SALAD

(Select 1)

Classic Caesar Salad

Crisp Romaine Lettuce with Shaved Parmesan, Herbed Croutons, & Creamy Caesar Dressing

Mixed Baby Greens

with Pink Peppercorn Sherry Dressing

Tomato-Mozzarella Caprese Salad

A Bouquet of Baby Greens with a Balsamic Pesto



## ENTRÉE

(Select 3)

Top Round of Beef

Served in a Mushroom Au Jus

Onion-Crusted Chicken Breast

in a natural jus with a "Bone-in" Presentation

Chicken Marsala

Boneless Chicken sautéed in a Brown Mushroom Sauce

Chicken Francaise

Boneless Chicken sautéed in a Lemon White Wine Butter Sauce

Chicken Picatta

Boneless Chicken sautéed in a Lemon White Wine Butter Sauce, with Capers

Blackened Pork Chops

With Sun-Dried Tomatoes, Pistachios & Bacon in a Sherry Reduction

Herb-Crusted Tilapia

With Stewed Peppers & a Lemon Jus

Grilled Atlantic Salmon

In a Cauliflower Puree with Radicchio, Roasted Garlic & a Balsamic Reduction

Penne a la Vodka

served with Shaved Parmesan

Pasta Margarita

Angel-Hair Pasta, Fresh Basil in a White Wine Pomodoro

Chef's Selection of Season Vegetables & Potato

Rolls & Butter

## DESSERT

(Select 1)

Personalized Occasion Cake

Tiramisu

With a Chocolate-Almond Biscotti

Chocolate Mousse

With Caramel-Citrus Sauce

Vanilla Bean Panna Cotta

With Fresh Berry Soup

Traditional Carrot Cake

New York Style Cheesecake

With a Raspberry Drizzle

Apple Tart

With Amaretto Sauce & Whipped Cream

Mango guava Mousse



## BEVERAGES

Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas

Assorted Diet & Regular Sodas

(Upgraded Entrée Selections are Available. Please ask your Catering Sales Manager for details.)

*Please contact the Catering Office for pricing at 631-928-5200 ext. 150 [sales@danfords.com](mailto:sales@danfords.com)*

## BAR ADDITIONS

(Please see Banquet Beverage Menu for Details & Pricing)

Limited Open Bar (Beer & Wine)

House Brand Open Bar

Premium Open Bar

Ultra-Premium Open Bar

Hosted Cash Bar

Cash Bar

**++ Prices are subject to a 20% Administrative Fee and a 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.**

**Staff Gratuities are not include and are at your discretion.**

# PLATED MENU ADDITIONS/UPGRADES

## APPETIZER COURSE ADDITION

Penne a la Vodka Pasta Margarita Angel-Hair Pasta, Basil & White Wine Pomodoro	Pappardelle with Braised Beef Roasted Tomato, Shaved Parmesan & Fresh Basil	Jumbo Lump Crab Cake with Apple Fennel Slaw & a Lemon Coriander Aioli
Rigatoni Marinara	Antipasto Plate Marinated Olives, Grilled Artichokes, Sliced Air-Dried Salami & Italian Cheeses served Extra Virgin Olive Oil	Ravioli of Lobster with Tarragon Tomato Cream
Farfalle Pesto Alfredo Bowtie Pasta in a Pesto Cream Sauce	Tomato & Mozzarella with a Balsamic Drizzle	Lobster Arancini with Fennel Aioli
\$6.00++ per person	\$8.00++ per person	\$10.00++ per person

## ENTRÉE COURSE UPGRADE

### BEEF

Cabernet-Braised Short Ribs of Beef With Caramelized Onions \$6.00++ per person	Grilled New York Strip Steak In a Red Wine Reduction with Roasted Shallots \$7.00++ per person
Roasted Prime Rib of Beef* *Available to parties of 50 or more \$7.00++ per person	Pan-Roasted Petite Filet Mignon With Red Wine Onion & Fresh Thyme \$8.00++ per person

### SEAFOOD

Coconut-Glazed Grilled Mahi-Mahi With a Pineapple-Jalapeño Salsa \$6.00++ per person	Atlantic Cod In a Brown Butter Sauce \$7.00++ per person
Crab-Stuffed Sole With a Parsley-Lemon Jus \$7.00++ per person	Red Snapper With Mango Pico de Gallo \$8.00++ per person

### OTHER

Braised Duck Legs With Candied Orange Confit \$6.00++ per person	Lamb Osso Bucco With Baby Carrots & A Balsamic Glaze \$7.00++ per person
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