

# INN AT HONEY RUN-Groups over 20 People

## Preorder Banquet Dinner Menu, 2010

### Appetizers

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<b>Chilled Oysters</b>	<b>12</b>
Fresh Atlantic oysters with lemon, oyster crackers and inn made cocktail sauce	
<b>Shrimp Cocktail</b>	<b>12</b>
Jumbo shrimp poached in wine and herbs and chilled	
<b>Country style Ham Pate</b>	<b>9.5</b>
Rustic pate with grain mustard, pickled vegetables and baguette	
<b>Smoked Salmon</b>	<b>9</b>
Smoked Atlantic salmon with diced red onion, chopped egg, capers and rye toasts	
<b>Baked Goat Cheese and Vegetables in Phyllo</b>	<b>8.25</b>
With field greens in mustard vinaigrette	
<b>Wild Mushroom Risotto</b>	<b>8</b>
With sautéed mushrooms, basil oil and asiago cheese	

### Soups and Salads

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<b>House-Made Soup Du Jour</b>	<b>4/6</b>
Cup/Bowl	
<b>Traditional Caesar Salad</b>	<b>6.5</b>
Hearts of Romaine, house-made croutons, Parmigiano-Reggiano cheese and house-made creamy Caesar dressing	
<b>Iceberg Wedge</b>	<b>5</b>
Chopped vegetables and creamy herb dressing	

### Entrées - PRE-ORDERED    **Choice of 3 Entrees for 21-30 ppl** **Choice of 2 for Over 30 ppl**    **One Entrée for Groups Over 45 ppl**

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(All Entrees Served with the Inn's Fresh Bread & Chef's Choice of Accompaniment Selections)

#### Meats

All meats prepared medium rare unless specified

<b>Prime Rib of Beef, Au Jus (Minimum of 10 orders)</b>	<b>37.5</b>
Prime cut of beef slow roasted, served MEDIUM	
<b>Pan Seared New York Strip Steak</b>	<b>32</b>
Served with a wild mushroom demi- glace	
<b>Sliced and Grilled Hanger Steak</b>	<b>28</b>
Certified Angus Beef hanger steak grilled and served with house made steak sauce	
<b>Grilled Filet Mignon</b>	<b>31</b>
Served with a choice of red wine demi glace, mushroom-shallot sauce, or classic béarnaise	
<b>Pork Loin Steak</b>	<b>19.5</b>
Rosemary and garlic roasted pork loin steaks served with grain mustard jus	

#### Poultry

<b>Cornbread, Apple and Sausage Stuffed Chicken Breast</b>	<b>27</b>
Pan roasted breast served with port wine sauce	
<b>Chicken "Saltimbocca"</b>	<b>23</b>
Boneless Chicken Breast scallopine with prosciutto and sage served with sundried tomato jus	
<b>Grilled Chicken Breast</b>	<b>21</b>
Served with choice of red pepper coulis, fresh pico de gallo, or tarragon compound butter	

<b>Citrus poached Chicken Breast</b> With citrus salsa and herb oil	<b>21</b>
<b>Grilled Turkey Scallopine</b> Thin slices of turkey breast grilled and served with cranberry-orange chutney	<b>19.5</b>

### Seafood

<b>Pan Seared Sea Scallops</b> Large day boat sea scallops served with orange-dill cream	<b>29</b>
<b>Sautéed Crab Cakes</b> Two lump crabmeat cakes served with red pepper remoulade sauce	<b>28.5</b>
<b>Baked Shrimp Gratin</b> Jumbo shrimp in red pepper, basil and garlic butter with crisp panko breadcrumbs	<b>26.5</b>
<b>Mixed Seafood Brochette</b> Assorted seafood skewered and grilled with citrus butter and served with caramelized pineapple relish	<b>25</b>
<b>Salmon, any style</b> Grilled, seared, baked or poached with a choice of creole mustard hollandaise, lemon butter, or dill cream sauce	<b>24</b>

### Other options

<b>Grilled Vegetable Lasagna</b> Assorted grilled vegetables and mushrooms with herbed ricotta and tomato cream sauce	<b>26.5</b>
<b>Grilled Portobello Mushroom "Steaks"</b> Over mixed grain risotto and served with tomato marmalade	<b>23</b>
<b>Marinated and Seared Tofu</b> Soy and ginger marinated tofu with stir fried seasonal vegetables and hoisin-chili sauce	<b>21</b>

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All Entrées include your choice of Coffee, Hot Tea or Iced Tea

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**