

The Blair Mill Inn

Sit Down Banquet Menu

BREAD:

Warm Assorted Dinner Rolls (Served with Butter Flowers)

APPETIZER or SALAD: (Choice of One)

Soup: Cream of Wild Mushroom, Cream of Broccoli, Italian Minestrone, Mushroom Barley, Chicken Vegetable Orzo, Potato Leek, Hearty Chicken Noodle - Lobster Bisque Soup Additional Charge of \$2.00 Per Person

Or

Medley of Fresh Fruit with Walnuts

Or

Cavatelli Pasta with Pinenuts & Sun Dried Tomatoes Tossed in a Delicate Roasted Garlic Sauce

Or

Salad: Mescaline Salad Greens with Julienne Carrots, Cucumber and Grape Tomatoes with Choice of Two Dressings

Blair Mill Inn Traditional Caesar Salad Served on a Chilled Plate

Spring Mix Salad with Mandarin Orange Segments, Spiced Pecans, Balsamic Vinaigrette Dressing

ENTRÉE SELECTIONS: (Choice of Two)

Penne Pasta Primavera Topped with Fresh Garden Vegetables in an Alfredo Sauce	\$16.95
Sautéed Boneless Chicken Breast Piccante, Laced with White Wine, Lemon and Capers	\$19.95
Boneless Chicken Breast Served with a Wild Mushroom French Brandy Sauce	\$19.95
Boneless Chicken Breast on a Bed of Wild Mushroom Risotto, Served with an Apricot Glaze	\$22.95
Boneless Breast of Chicken Oscar, Served with Lump Crabmeat, Topped with Fresh Asparagus, in a Light Supreme Sauce	\$24.95
Prime Rib of Beef, Au Jus	\$25.95
Baked Fresh Norwegian Salmon Served with a Lemon Dill Sauce, or Citrus Burre Blanc	\$22.95
Fresh Fillet of Flounder Baked, Served with a Roasted Pepper Coulis	\$20.95
North Atlantic Flounder, Stuffed with Fresh Herb Spinach and Roasted Garlic Veloute Sauce	\$21.95
Stuffed Flounder with Jumbo Lump Crabmeat Imperial, Topped with Lobster Cream Sauce	\$25.95
Roasted Sirloin Topped with a Delicate Roasted Garlic Sauce	\$24.95
Filet Mignon, Accompanied with Sautéed Herb Mushrooms or on a Bed of Red Onion Marmalade	\$30.95
Roasted Pork Loin with a Pork Demi Glace	\$20.95
Starch: (Choice of One)	
Roasted Red Bliss Potatoes	
Blair Mill Inn Twice Baked Potatoes	
Au Gratin Potatoes	
Garlic Mashed Potatoes	
Vegetables: (Choice of One)	
Haricots Verts with Almonds	
Vegetable Medley	
Broccoli Florets	
Snap Peas with Parisian Carrots	
Broccoli with Yellow Peppers and Baby Carrots	
An Additional 6% Sales Tax and 20% Service Charge Will Be Added to above pricing	

DESSERT SELECTIONS

Choice of One:

French Vanilla Ice Cream Served with a Choice of: Warm Bing Cherry Sauce, Warm Banana Foster Sauce, or Warm Apple Carmel Sauce

White or Dark Chocolate Mousse served on a Painted Plates of Raspberry Sauce

ADDITIONAL DESSERT OPTION

New York Style Creamy Cheesecake, Garnished with a Strawberry Grand Mariner Sauce: \$1.00 Per Person

Included:

Choice of Linen & Napkin Colors

Columbian Coffee, Decaffeinated Coffee & Tea

Iced Tea Station

All Parties 50 or Less Will Be Charged an Additional \$50.00 Server Gratuity

Maitre D' Gratuity \$ _____

Coatroom Gratuity \$ _____

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