

The Hotel ML



Dinner Entrees

All Entrees served with Fresh Brewed Regular Coffee, Decaffeinated Coffee, Hot and Iced Tea, Rolls and Butter

Plated Deluxe

Parties of 20 Minimum

Salad

Caesar Salad or Mixed Greens Salad with Dried Cranberries, Blue Cheese Crumbs, Balsamic Vinaigrette

Entrées

Filet Oscar \$60

Topped with Crab Meat, Truffle or Lobster Mashed Potatoes, Asparagus, Bordelaise and Hollandaise Sauce

NY Strip & Shrimps \$62

Herb Marinated Grilled Shrimp, Truffle or Lobster Mashed Potatoes, Asparagus, Bordelaise Sauce

Desserts

Chocolate Lava Cake, Tiramisu, or Red Velvet Cake

Plated

Parties of 20 Minimum

Salad

Garden Salad or Caesar Salad

Entrées

Penne Primavera \$21

Tossed with Fresh Vegetables

Tri-Colored Tortellini with Sautéed Crab \$27

Italian Cheese Stuffed Tortellini in a White Wine Sauce

Chicken Marsala \$27

Caramelized Onions & Mushrooms in a Classic Marsala

Rosemary Chicken \$28

Fresh Rosemary, White Wine, Au Jus

Stuffed Chicken Breast \$30

Sundried Tomato, Spinach and Smoked Gouda

Atlantic Salmon \$29

Baked and Served in a Chive Beurre Blanc

Starch (Pick One)

Oven Roasted Potatoes, Garlic Mashed Potatoes,

Au Gratin Potatoes, Rice Pilaf or White Wine

Risotto

Cajun Wahoo \$29

Served with Corn Bean Salsa

Pork Chop & Chutney \$28

Pan Fried with Caramelized Onions and Roasted Red Peppers

Flat Iron Steak \$31

Seared and Broiled with a Red Wine Demi Sauce

Top Round in Au Jus \$36

Salt and Pepper Crusted and Baked

8 oz. Filet Mignon with Red Wine Demi \$41

Grilled and Broiled with Salt and Pepper

Add a Crab Cake *Market Price*

Vegetable (Pick One)

Steamed Broccoli, Vegetable Medley, Green Beans

Almondine, Ratatouille, Succotash, or Asparagus

(add \$2)

Desserts

NY Cheesecake, Carrot Cake or Chocolate Mousse Cake

For all plated meals, we can accommodate up to 3 entrée choices, if provided with a count 5 business days prior to the event

The Hotel ML



Dinner Buffet

All Entrees served with House Specialty Blend Coffee, Decaffeinated Coffee, Hot and Iced Tea

The Italian

Cesar Salad with Croutons and Parmesean
Garlic Bread
Penne with Alfredo and Marinara
Vegetable Medley
Grilled Rosemary Chicken,
Italian Sausage and Peppers or Meatballs
Tiramisu
\$27

The Backyard Grill

Garden Salad with Assorted Dressings
Fried Chicken, Burgers and Hot Dogs with
Buns and Rolls, Cheeses, and Condiments
Garlic Mashed Potatoes or Macaroni &
Cheese
Baked Beans or Vegetable Medley
Cornbread
Homemade Cobbler
\$32

Build Your Own Buffet

Includes: Garden Salad with Assorted Dressings, Rolls and Butter. Chef's Choice of Assorted Desserts
One Entrée: **\$24** - Two Entrées: **\$29** - Three Entrées: **\$34**

Vegetable (Pick One)

Steamed Broccoli
Roasted Italian Vegetables (add \$2)
Vegetable Medley
Succotash
Green Beans Almondine
Ratatouille

Starch (Pick One)

Oven Roasted Potatoes
Garlic Mashed Potatoes
Baked Potatoes and Toppings (add \$2)
Rice Pilaf
Spanish Rice
Fettuccini Alfredo
Penne with Marinara
Macaroni and Cheese
Corn on the Cob

Entrées

Chicken Marsala
Chicken Parmesan
Grilled Rosemary Chicken
Chicken Cordon Bleu (add \$2)
Stuffed Chicken Breast (add \$2)
Teriyaki Pork Tenderloin
Smoked BBQ Brisket (add \$2)
Sliced Roast Beef au Jus
Cajun Tilapia
Lemon Dill Cod
Grilled Salmon Beurre Blanc (add \$2)
Vegetarian Lasagna
Meat Lasagna

Desserts Upgrade (add \$2)

Tiramisu
Red Velvet Cake
Triple Layer Chocolate Cake
Key Lime Pie