



3 COURSE PLATED

Appetizers

(Choose one)

Grilled Portabella Tower (Portabella Mushroom, Roasted Red Pepper, Fresh Mozzarella, Balsamic Drizzle)
Seasonal Melon with Prosciutto
Caprese Salad
Tricolor Pasta Salad (Sundried Tomato & Mushrooms in a light Garlic Sauce)
Buffalo wings - Chicken Quesadilla - Potato Skins

Salads

(Choose one)

Tossed Garden Salad with house dressing
Caesar Salad with garlic croutons
Chopped Salad with craisens, candied walnuts and fresh mozzarella

Entrées

(Choice of Three)

Penne ala Vodka - Chicken Marsala - Chicken Francaise
Chicken Cordon Bleu (*rollatan style with ham and swiss cheese*)
Chicken Roma
(*Plum Tomato, Garlic, Marsala Brown Sauce & fresh Mozzarella*)
Cajun Salmon - Stuffed Filet of Sole (crab meat stuffing)
Eggplant Rollatini
(*Eggplant, Ricotta, Parmesan, Prosciutto, Basil & Marinara sauce*)
New York Strip Steak in a Roasted Shallot Merlot Sauce
Sliced Sirloin in a Burgundy Mushroom Sauce
Marinated Skirt Steak *with garlic mashed potatoes and crispy fried onions (add \$2 per guest)*
Entrées served with Roasted Red Bliss Potatoes or Rice Pilaf and Sautéed Seasonal Vegetables

Served with Soda, Coffee & Tea

We supply and serve a custom designed occasion cake with your choice of filling, frosting, decorations & writing

Three Hour Event

\$34.95 per guest

Bar Package

Silver

Bud Light & Miller Lite Draught & House Wine
\$8 additional per guest

Gold

Draught, Domestic/Imported Bottled Beer & House Wine
\$12 additional per guest

Platinum

\$20 Titos, Smirnoff, Stoli Flavors, Tanqueray, Bacardi, Captain Morgan's, Jose Cuervo, Jack

Platinum Plus add \$4

Additional hour

\$5.00 per guest

Extended bar package based on package chosen

Our Bartenders are trained to serve responsibly
(This includes a "No Shot" Policy)

Occasion Cake by Black Forest Bakery
Kids 10 and under \$11.95

All prices subject to 18% service charge and NYS Sales Tax

631.691.1947

TheBulldogGrille.com