



COUNTRY INN & RESTAURANT

- PACKAGE I -

SIT DOWN DINNER (CHOICE OF 4)

SALAD

Mixed greens with raspberry vinaigrette

DINNER ENTREES

*Entrees include a vegetable and potato

Roast Black Angus Prime Rib Of Beef

Served au jus

Filet Of Salmon

Pan seared potato-crusting salmon finished with lemon dill sauce

Chicken Dijonaise

Sauteed boneless breast of capon simmered with mushrooms and
Scallions in a white wine Dijonaise sauce

Vegetarian Options:

Manicotti

With tomatoes confit

Or

Stir Fry

DESSERT

Cheese Cake

BEVERAGES

Coffee or Tea

\$35.00 Per person
6% sales tax and 18% gratuity



COUNTRY INN & RESTAURANT

- PACKAGE II -

SIT DOWN DINNER (CHOICE OF 4)

SALAD

Mixed greens with raspberry vinaigrette

DINNER ENTREES

*Entrees include a vegetable and potato

Roast Black Angus Prime Rib Of Beef

Served au jus

Filet Of Salmon

Pan seared potato-crusting salmon finished with lemon dill sauce

Chicken Dijonaise

Sauteed boneless breast of capon simmered with mushrooms and Scallions in a white wine Dijonaise sauce

Veal Gruyere

Sauteed seasoned veal cutlet, layered with beef stake tomatoes and Mushrooms with a white wine demi-glaze and melted baby Swiss

DESSERT

Chocolate lava cake

BEVERAGES

Coffee or Tea

\$45.00 Per person
6% sales tax and 18% gratuity



COUNTRY INN & RESTAURANT

- PACKAGE III -

SIT DOWN DINNER (CHOICE OF 5)

HOUSE SALAD

Choice of dressing

ENTREES

Grilled Rib Eye

A 16 oz. Grilled rib eye served with sautéed onions and horseradish sauce

Chicken Bleu

Marinated breast of chicken layered with grilled tomatoes, Bermuda onions, and sautéed spinach topped with melted bleu cheese

Pan Seared Scallops

Jumbo Scallops seared golden brown served over fettuccine with a bacon horseradish sauce

Chilean Sea Bass

Pan seared potato crusted filet of sea bass, served with lemon dill cream sauce

Maryland Crab Cakes

Served with Remolade sauce

DESSERT

Chocolate Truffle Mousse Cake

Coffee/ Tea/ Ice tea

\$50.00 per person
6% tax and 18% gratuity



COUNTRY INN & RESTAURANT

- PACKAGE IV -

DINNER BUFFET MENU 1

(1 HOUR) TRAYS OF PASSED HORS D'OEUVRES

CHOICE OF 5 - \$5.00PP

Coconut Shrimp
Mini Chicken Cordon Bleus
Brie & raspberry filo
Cocktail Franks
Mini Crab Cakes
Chicken & Cheddar Puffs
Stuffed Mushrooms
Scallops wrapped with bacon

SALAD

FRESH GARDEN SALAD WITH CHOICE OF DRESSING

HOT ITEMS

Green Bean Almondine
Garlic Whipped Potatoes
Chicken Marsala
Sausage & Peppers
Baked Ziti
Stuffed Flounder
Garlic Pepper Crusted Loin Of Pork

Carving Station

Roast Prime Rib

DESSERT

Chocolate truffle mousse
Coffee / Tea / Ice tea

\$35.00 per person

Plus 6% sales tax and 18% gratuity

3hr open bar house brands \$30.00pp

3hr open bar premium liquors \$37.00pp



COUNTRY INN & RESTAURANT

- PACKAGE V -

DINNER BUFFET MENU 2

SALAD

House Salad with Raspberry Vinaigrette Dressing

HOT ITEMS

Garlic Whipped potatoes
Baked Ziti
Chicken Marsala
Shrimp & Snow Peas
Sausage & peppers
Garlic pepper Crusted loin of pork

DESSERT

Chocolate Truffle Mousse
Coffee / Tea/ Ice tea

\$30.00 per person
Plus 6% sales tax and 18% gratuity