



631 499-2068

FIRST COURSE

The Bonwit Inn's Greek Salad
served with a Bishop Loaf

SECOND COURSE

Host Choice of One

Penne Vodka Bonwit Baked Clams
Mozzarella & Tomatoes

MAIN COURSE

Guest choice of

Chicken Boscaiola

Sautéed Breast of Chicken finished with
A Madeira Wine Sauce with Diced Asparagus,
Sundried Tomatoes and Shiitake Mushrooms

Bronzini

Pan Roasted Boneless Crispy Skin Fillet finished
with Fresh Herbs, Lemon and Olive Oil

Veal Marsala

Sautéed Scaloppini of Veal finished in a
Marsala Wine sauce with Mushrooms

Beef Short Ribs

Slow-Braised Boneless Beef Short Ribs finished in a Red Wine
Demi-Glace served over Whipped Potatoes and Crispy Onions

Eggplant Rollatini

Egg Battered Slices of Eggplant Rolled and filled with Ricotta,
Mozzarella and Parmesan Cheeses baked in a Tomato-Basil Sauce

Served with Seasonal Vegetable & Potato

DESSERT

Chocolate Mousse Cake
served with fresh brewed Coffee, Tea & Soda