

Victoria Inn
Banquet menu Presentations

Appetizers:

Choice of Five:

Artfully Presented Platters

A La Provence

French and American Cheeses, Freshest Fruits & Vegetables with Herbal Dips, Breads and Crackers

Brie En Croute

Whole Wheel of Brie Wrapped and Baked in Puff Pastry, Caramelized Fruits and Preserves

One Thousand and One Nights

Hummus, Baba Ganouch, Herbed Calamata Olives, Grilled Pita Triangles, Grilled Asparagus with Parmigiano-Reggiano

Hand Passed

Spanakopita: Phyllo Crust Stuffed Triangles w/Spinach and Feta Cheese

Marinated Grilled Jumbo Shrimp w/Cilantro, Tequila and Lime

Classic Shrimp w/ Red Chili Cocktail Sauce

Sea Scallops Wrapped in Apple wood Smoked Bacon

Maine Crab Stuffed Mushrooms

Fruit Kabobs w/ Sharp Cheddar and Fruits en Skewer

Marinated Citrus Teriyaki Chicken Strips en Skewer

Fresh Ginger and Wasabi Tenderloin Skewers

Mini Crab Cakes w/roasted Red Pepper Sauce

Tenderloin Chicken Wrapped in Apple Wood Smoked Bacon

Fresh Bruschetta w/Goat Cheese on Crostinis

*Grilled Portabella Mushroom Pieces Stuffed w/Gorgonzola
Cream Cheese and Mint*

International Marinated Olive Skewers

Maine Lobster Puffs

*Additional Appetizers to the five included in the
package \$3.95 each. Per person*

Salads

Choice of One:

Victorian Green Symphony

*Baby Spinach, Fresh Mesclun Greens, Sweet Cherry Tomatoes,
Feta Cheese, Calamata Olives, English Cukes, Red Onion
Aegean Island Dressing*

*Classic Caesar w/ Roasted Red Peppers, Shaved Romano, Cheese
Garlic Croutons*

Green Olive Oil Caesar Dressing

*The "1950", A Wedge of Ice cold Iceberg Topped with Chef's
Chunky Blue Cheese Delight*

*The Bostonian, Boston Lettuce Topped w/ English Cukes, Fresh
Cherry Tomatoes, Green Onions, Aged Balsamic Dressing*

Intermezzo

Chef's Palate Adjustment

Entrées

Choice of Two:

*Roast Prime Rib Of Beef, Natural Au Jus, Whipped Horse Radish
Crème Fraîche*

*Marinated Roast Stuffed Loin of Pork, Apple, Raisin, Cranberry
Stuffing, Reduced Apple Cider Demi Glace*

*Baked Stuffed Atlantic Haddock, Crab and Lobster Stuffing,
Lobster Sauce*

Dover Sole Stuffed with Crab, Champagne Drizzle

*Fresh Salmon Corfu, Marinated in Lemon, Green Olive Oil and
Fresh Basil, Lemon Oregano Sauce*

*Seared Baseball Sea Scallops. Fresh Ginger and Oyster Sauce
Marinade, Served on a bed of Fresh Greens, Reduced Balsamic
Glaze*

Roast Tenderloin Of Beef, Tawny Port and Cognac Reduction

*Grilled Filet of Tenderloin, Roasted Shallots, Madeira Wine
Demi Glace*

*Chef's Chicken Portobello, Sautéed with wine, Shallots, Roasted
Red Peppers, Sun Dried Tomatoes, Calamata Olives*

*Chicken Champagne, Sautéed w/Garlic, Spices, Capers, and
Lemon, Lemon Caper Sauce*

*Baked Marinated Vegetable Wellington, Sautéed Garden
Vegetables in a thin Puff Pastry Crust, Roasted Red Pepper
Sauce*