



*High School
Prom & Banquet
Menu*

High School Prom/Banquet Menu

Complimentary Social Hour Hors d'Oeuvres

Raw Vegetables and Dips

Choose an Appetizer or Soup or Salad

Appetizer

Chilled Fresh Fruit Garnished with Seasonal Berries or Sorbet
Fruit Sorbets ~ Lemon, Raspberry, Kiwi, Peach or Strawberry
Fresh Pineapple Supreme
Gondola of Melon (in season)

Hot Soups

Cajun Gumbo
Chicken Consommé
With Pastina, Escarole & Mini-Meatballs
Chicken Rice
Cream of Broccoli
New England Clam Chowder
Minestrone
Pasta Fagiolo
Tortellini
French Onion au Gratin
Cream of Wild Mushrooms

Chilled Soups

Fruit Soup
(Strawberry, Peach)
(Strawberry-Banana)

Salad

Fresh Mixed Garden Salad (Ask About Special Accents)
Served with Your Choice of Two Dressings:

Chef's Selection of Breads

Please select 3 Entrees

Entrees: Poultry

Broiled One-Half Chicken, Maitre d'Hotel	\$35.85
Chicken Supreme	\$39.85
Chicken Marengo	\$39.85
Chicken au Pommes	\$39.90
Chicken Champignon	\$39.90
Chicken Mandarin	\$39.90
Chicken Cape Cod	\$39.90
Chicken Florentine	\$39.90
Chicken Kiev	\$39.90
Chicken Veronique	\$39.90
Sautéed Chicken Francaise	\$39.90
Classic Chicken Marsala	\$39.90
Chicken Piccata	\$39.90
Chicken Cordon Bleu	\$39.90
Sweet Potato Encrusted Chicken Breast	\$41.15
Chicken Roulade, Mandarin or Florentine	\$41.60
Chicken Saltimbocca with Mushroom or Tomato	\$41.60
Chicken Duet ~ Please Select Two Styles	\$41.60
Francaise Piccata	
Framboise Marsala	
Veronique Sweet Potato Encrusted	
Rock Cornish Hen (Semi-Boneless Stuffed w/Rice)	\$41.60
Chicken Oscar	(MP)
Chicken Wellington with Sauce Madeira	\$42.60

Meats

Glazed Ham with Fruit Sauce	\$32.10
Roast Beef with Sauce Bordelaise	\$40.70
Roast Leg of Lamb Au Jus	\$30.70
English Cut Prime Rib of Beef, Au Jus	\$41.60
Roast Prime Rib of Beef, Au Jus	\$42.45
Broiled Filet Mignon of Beef	
Sauces for Steaks ~ Champignon, Marsala or Chasseur	
6 ounce (served with rice)	\$43.10
7 ounce (served with rice)	\$43.45
8 ounce	\$43.90
Delmonico Steak	\$42.45
Charbroiled Sirloin Steak	\$42.45
Sauces for Steaks ~ Champignon, Marsala or Chasseur	
7 ounce Broiled Filet Mignon of Beef Vivante	\$44.30
Broiled Lamb Chops with Mint Jelly	\$42.85
Roast Rack of Lamb with Mint Jelly	(MP)

Veal

Veal Cordon Bleu	\$41.60
Veal Francaise	\$42.45
Veal Marsala	\$42.45
Veal Piccata	\$42.45
Veal Duet ~ Please Select Two Styles	\$43.30
Francaise, Marsala or Piccata	
Veal Oscar	(MP)
Veal Saltimbocca	\$43.30
Broiled Veal Chop with Demi Glace Sauce	(MP)

Pork

Roast Center Loin Mustard Herb Crust with Sauce Robert	\$39.45
Stuffed Double Cut Rib Chop with Sauce Robert	\$39.90
Glazed Pork Tenderloin, Maple Mustard Sauce	\$39.45

Vegetarian

Roasted Vegetable Napoleon	\$39.90
Portobello Mushroom Ensemble	\$39.90
Cheese Quiche, Vegetable Crepes, Pasta Primavera	\$39.90

Seafood

Baked Boston Scrod	\$39.45
Stuffed Filet of Sole Almondine with Lemon Dill Sauce	\$39.70
Grilled Atlantic Swordfish with Lemon Dill Sauce	\$41.95
Baked Seafood Stuffed Shrimp with Drawn Butter (5 shrimp)	\$41.95
Poached Filet of Salmon	\$41.95
Pan Seared Salmon	\$41.95
Sauces for Salmon ~ Lemon Dill or Tropical Salsa	
Marinated Asian Salmon	\$41.90
Lobster Marcel	(MP)

Surf and Turf

Prime Rib of Beef and A Jumbo Seafood Stuffed Shrimp	\$43.70
7oz. Filet Mignon and A Jumbo Seafood Stuffed Shrimp	\$45.15
7oz. Filet Mignon and Coquille St. Jacques	\$48.35
7oz. Filet Mignon with Grilled Swordfish	\$49.40
7oz. Filet Mignon with Pan Seared Salmon	\$49.40

~ Please Inquire About Additional Surf & Turf Options ~

Starch ~ Please Select One

Baked Potato with Sour Cream & Chives	Baked Red Bliss Potatoes
Twice Baked Potato	Sweet Potato Rosette
Swiss Scalloped Potato	Greek Rice Pilaf
Garlic Baked Stuffed Potato	

Vegetables ~ Please Select One

Acorn Squash Boat (seasonal)	Fresh Vegetable Medley
Buttered Peas Parisian	Glazed Carrots
Ratatouille	Green Beans Almondine
Green Beans Forestiere	Squash Medley
Carrots and Sugar Snap Peas	Buttered Corn
Hawaiian Carrots	Broccoli Polonaise
Green Beans & Mushrooms	Stir Fry Vegetables
Zucchini & Mushrooms Italian Style	
Zucchini & Mushrooms Marinara	
Cauliflower or Broccoli with Cheddar Cheese	

Dessert ~ Please Select One

All Chez Josef Ice Creams & Sorbets Are Homemade

Ice Cream Cannoli with Hot Fudge or Espresso Sauce
Fudge Almond Glace
Fudge Oreo Glace
Black Raspberry Melba Ice Cream Pie
Chez Josef's Famous Mud Pie
Raspberry Cappuccino Pie
Grasshopper Ice Cream Pie
Strawberry Ice Cream Pie
Chez Josef's Ice Cream Parfaits
 Black Raspberry, Chocolate Mint, Cream de Menthe, Dutch Apple
 Hot Fudge, Strawberry, Orange Creamsicle, Christmas
Spumoni with Melba Sauce
Fruit Sorbets
Strawberry, Orange, Kiwi, Peach, Lemon or Raspberry
Chocolate Raspberry Mousse
Strawberry Amaretto Mousse
Black Forest Cake
Parfait Wheel (Chef's selection of Parfaits)

Dinner Beverages

Brewed Regular & Decaffeinated Coffees & Assorted Hot Teas

Special Complimentary Services Facilities

Informational Posters (8½" x 11" or 18" x 22")
Maps for Out of Town Guests * Seating Place Cards
Floral Table Centerpieces
Cocktail, Place Card & Display Tables
An Exceptional Selection of Linens to Coordinate Your Affair

Beverages Options

One Hour Open Soda and Juice Bar Unlimited \$ 4.75

One Hour Open Soda, Juice and Frozen Drinks \$6.25

Five Hour Open Soda and Juice Bar Unlimited \$8.75

Five Hour Open Soda, Juice and Frozen Drinks \$9.50

**PLEASE ADD A 22% ADMINISTRATIVE FEE AND A
6.25% MASSACHUSETTS TAX TO ALL PRICES**