



NASSAU INN
P R I N C E T O N

PLATED DINNER

*Please Select One Appetizer, Soup and/or Salad, Entrée and Dessert.
A \$40.00 Server Fee will Apply for Groups of 10 People or Less.*

APPETIZERS (SELECT ONE)

Spinach Ravioli in a Sundried Tomato Cream Sauce. \$9.50.

Baby Lamb Chops with Wild Mushroom Bread Pudding in a Black Pepper Port Reduction. \$15.00

Chilled Shrimp with Cocktail Sauce and Lemon Garnish. \$12.50.

Caribbean Grilled Shrimp Cocktail with Mango and Red Pepper Cocktail Sauce. \$13.50.

Pan Seared Crab Cakes over Wilted Arugula with Whole Grain Mustard Sauce. \$15.00.

Bowtie Pasta with Wild Mushrooms, Sundried Tomato, Baby Spinach and Sundried Tomato Pesto Sauce. \$8.00.

SOUPS (SELECT ONE)

Chicken Orzo. \$6.00.

Cream of Wild Mushroom. \$6.00.

Chipotle Chile Sweet Potato. \$7.00.

New England Clam Chowder. \$6.50.

Tomato Soup with Cheddar Cheese Croutons. \$6.00.

Lobster Bisque with Pastry Fleurons and Chives. \$7.00.

SALADS (SELECT ONE)

Mixed Greens with Julienne Zucchini, Goat Cheese, Roasted Red Peppers and Balsamic Vinaigrette. \$7.00.

Caesar Salad with Locatelli Cheese and Focaccia Croutons. \$6.50.

Mixed Field Greens, Tomatoes, Cucumbers, Red Cabbage, Carrots and Assorted Dressings. \$6.50.

Boston Bibb Lettuce, Citrus Segments, Toasted Walnuts, Red Onions, Gorgonzola and Raspberry Vinaigrette. \$7.00.

Spinach and Mushroom Salad with Hard Boiled Eggs and Bacon Vinaigrette. \$7.00.



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PLATED DINNER (Cont'd)

INTERMEZZO

(SELECT ONE)

Lemon, Pear or Blackberry Cabernet Sorbet

ENTRÉES

All Entrées Include the Chef's Selection of Vegetable, Starch, Warm Rolls with Butter, Assorted Soft Drinks, Freshly Ground Regular and Decaffeinated Coffee and Assorted Herbal Teas.

Selection of 2 Entrées with Pre-Determined Counts. Price Based on Highest Priced Entrée.

Grilled Tenderloin of Beef with Merlot Sauce. \$41.00.

Herb Marinated Tenderloin of Beef with Sundried Tomato Demi Glace. \$41.00.

Surf & Turf: Seared Filet Mignon with Merlot Sauce and Lobster Tail with Drawn Butter. Market Price

Maple-Glazed Center Cut Grilled Pork Chop with Green Apple Compote. \$32.00.

Pan Seared Striped Bass with Crispy Pancetta and Roasted Vegetable Couscous. \$36.00.

Wasabi Crusted Salmon with Ginger Beurre Blanc. \$35.00.

Chicken Française with Artichoke, Capers and Mushrooms in Lemon Butter Sauce. \$28.00.

Chicken Breast Florentine with Spinach and Cheese and Sauce Mornay. \$31.00.

Wild Mushroom Ravioli with Sherry Mushroom Cream. \$27.00.

Vegetable Napoleon with Tomato Coulis. \$29.00.

Chipotle Black Bean Cake with Avocado Puree and Tomato Relish. \$25.00.

Stuffed Portabella Mushrooms with a Tuscan Bread Salad. \$26.00.

MIXED GRILL ENTRÉES

Seared Beef Tenderloin and Grilled Salmon with Shallot Herb Butter. \$44.00.

Grilled Beef Tenderloin and Chicken with Wild Mushroom Compote. \$42.00.



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PLATED DINNER (Cont'd)

DESSERTS
(SELECT ONE)

Tiramisu with Chocolate Sauce. \$6.50.

Fresh Berries with Whipped Cream. \$7.00.

*Dark Side of the Moon - Fudge Cake Soaked with Chocolate Liqueur,
Filled with Chocolate Mousse, Topped with Ganache. \$8.50.*

New York style Cheesecake with Strawberry Sauce. \$6.50.

*Light Side of the Moon - Fudge Cake Soaked with Raspberry Brandy,
Topped with White Chocolate Ganache and Toasted Coconut. \$8.50.*

Duo of Sacher Torte with an Individual Fresh Fruit Tart. \$9.00.

*Chocolate Lovers Plate of a Flourless Chocolate Cake
Accompanied by Chocolate Dipped Strawberries & Truffles. \$14.00.*

VIENNESE DESSERT DISPLAY

Assorted Mini Pastries, Fruit Tarts, Cannoli and Italian Cookies. \$13.00.

MARTINI DESSERT DISPLAY

*Lemon Meringue, Key Lime with White Chocolate and Coconut Rimmed Glass,
Brownies, Bananas, and White Chocolate Mousse. Chocolate Rimmed Coffee Mug with
Chocolate Mousse & Berries & No-Bake Cheesecake \$9.95.*

ALL-AMERICAN DESSERT DISPLAY

Assorted Cheesecakes, Whole Layer Cakes and Tarts \$12.00.

CHOCOLATE FOUNTAIN
(MINIMUM OF 50 PEOPLE)

Fresh Fruit, Pretzels, Marshmallows, Rice Cakes, Rice Krispies Treats. \$10.95.