

Private Room 12-16  
Semi Private 17-24  
Private Patio 25-45



50 Gedney Way  
White Plains, NY 10605  
914-949-0978

## **Dinner Bistro Style Plans**

### **Bistro Dinner 1**

#### **Salad Course**

Organic Field Greens, Cucumbers, Grape Tomatoes, Olives with Balsamic Vinaigrette

#### **Pasta Course**

**Penne Pasta** - prosciutto, grana, peas, in a light tomato cream sauce **OR**

**Bowtie pasta** – spinach, cherry tomatoes, roasted garlic, white wine & EVOO

#### **Entrée Course**

Murray's Chicken "Under the Brick" Boneless Crispy Chicken served in a Velvet Portobello Mushroom Sauce

Roasted & Sliced Marinated Grass Fed Sirloin with a Tawny Port Wine Sauce

Served with Honey Glazed Carrots & Whipped Potatoes

**\$32.95 per person**

### **Bistro Dinner 2**

#### **Appetizer Course**

*(Selections on page 2)*

#### **Salad Course**

Classic Caesar Salad Tossed with Shaved Parmigiano Reggiano & Seasoned Focaccia Croutons

#### **Entrée Course**

Murray's Chicken "Under the Brick" Boneless Crispy Chicken served in a Velvet Portobello Mushroom Sauce

Sautéed shrimp, crimini mushrooms, spinach, tomatoes, white wine, cream & grana cheese over penne

Roasted & Sliced Marinated Grass Fed Sirloin with a Tawny Port Wine Sauce

Sautéed French Beans & Grilled Herbed Potatoes

**\$37.95 per person**

### **Bistro Dinner 3**

#### **Appetizer Course**

*(Selections on page 2)*

#### **Salad Course**

Baby Organic Arugula, Tomatoes, Shaved Fennel, Artichoke Hearts, Black Olives & Balsamic Vinaigrette

#### **Pasta Course**

**Penne Pasta** - prosciutto, grana, peas, in a light tomato cream sauce **OR**

**Bowtie pasta** – spinach, cherry tomatoes, roasted garlic, white wine & EVOO

#### **Entrée Course**

Murray's Chicken "Under the Brick" Boneless Crispy Chicken served in a Velvet Portobello Mushroom Sauce

Slow Roasted Sustainable Farmed Raised Salmon with a Creamy Cucumber & Dill Sauce

Roasted & Sliced Naturally Raised Filet Mignon with a Bordelaise Sauce

Classic Creamed Spinach & Mashed Yukon Gold Potatoes

**\$42.95 per person**

**All packages include Seasonal vegetables, potatoes, coffee, tea and soft drinks**

**Prices subject to 20% service charge and local sales tax on final bill**

## **Bistro Options**

### **Appetizer Selections**

*(Packages 2 and 3 include your choice of 2 – Extra Appetizer \$2.00 pp)*

**Flat Bread Pizza** - Fresh Plum Tomatoes, Basil & Fresh Mozzarella

**“Rhode Island Style” Calamari** - Vinegar Peppers, Marinated Red Onions, Pecorino, Basil & Spicy Marinara

**Chicken Quesadilla** - Slow Roasted Pulled Chicken, Black Beans, Jalapeño Jack Cheese, Pico de Gallo & Salsa Verde

**Antipasto** - Selection of Imported Cured Meats & Cheeses with Marinated Olives & Mushrooms

**Mushroom Straws** - Three Cheese Spread

**Thai Coconut Dusted Shrimp** - Served with a Mango & Jicama “Slaw”, Chili Lime Sauce (\$1.50 surcharge)

**Brie Tart** - with Caramelized Fig Chutney

**Potato Pancake & Smoked Salmon Bites** - Sour Cream & Caviar

**Steamed Vegetable Dumplings** - with Sambal Thai Plum Sauce

**Artisanal Cheese & Seasonal Fruit** - Stone Wheat Crackers & Flatbread

**Tuscan Bruschetta** - Fresh Mozzarella, Roasted Peppers, Tomatoes & Basil

### **Artisanal Flatbreads**

*(Your Choice of 1 additional \$2 per person)*

**French Onion** with gruyere, thyme, Cognac onions & bacon

**Bistro Bianco** with ricotta, fresh mozzarella, roasted garlic, sliced tomatoes, basil & EVOO

### **Beverage Options**

**Champagne Toast** - as a welcoming or with dessert - \$4 per person

**Beer and Selected Wine Package** - \$18 per person

**Open Bar** - Premium Spirits, Beer & Wine - \$25 per person

**Taste of Summer** - Beer, Red and White Sangria - \$15 per person

**Cappuccino & Espresso** by consumption

### **Dessert Course Options**

#### **Plan 1**

**Mini Desserts served Family Style** - \$5 per person - for 2 Selections:

**Seasonal Cobbler – Drunken Raisin Bread Pudding- Death by Chocolate**

#### **Plan 2**

**Personalized Artesian Cake** \$5 per person Variety of Flavors (1 Week Notice)

#### **Plan 3**

**Mini Dessert Bites** \$6 per person tartlets, mini cookies, biscotti's

**Executive Chef – Joseph Sasso**

**Restaurant Chef – Juan Rodriguez**