

Juniper's Banquet Menu 1

Pasta Course

Penne with Marinara Sauce

Salad Course

Garden salad

With our own Balsamic Vinaigrette Dressing

Entrée selections (Please Select Three)

Includes Chef's selection of Starch & Vegetable

Baked Boston scrod

Poached Atlantic salmon

Stuffed Filet of sole

veal Parmagiana

Chicken Marsala

Apple raisin Stuffed Chicken Breast

New York Sirloin

Desserts (Please select one)

Tiramisu

Chocolate Mousse

Rice Pudding

Cheesecake

Coffee and Tea Provided

\$30.00 per person, plus sales tax & eighteen percent gratuity

Modifications and alternate options available on request

Assorted Cheese, Cracker, Pepperoni and Fresh Fruit Tray \$3.50 per person

Fried Calamari, Bruschetta, Stuffed Mushrooms...\$10.00 per person

\$12.00 per person for all appetizers listed above

Fruit Punch.... \$3.50 per person

Punch with Spirit \$4.50 per person

White Wine Sangria \$5.00 per person

Juniper's Banquet Menu 2

Pasta Course (select one)

Penne ala vodka Cavatelli Pomodoro Gnocchi Bolognese

Salad Course

Garden salad

With our own Balsamic Vinaigrette Dressing

Entrée selections (Please Select Three)

Includes Chef's selection of Starch & Vegetable

Grilled Atlantic Swordfish

Baked Stuffed Shrimp

Stuffed Filet of sole

Veal Parmagiana

Chicken Saltimbocca

Rack of Lamb

New York Sirloin

Prime Rib au Jus

Desserts (Please select one)

Tiramisau

Chocolate Mousse Torte

Strawberry Shortcake

Cheesecake with Strawberries

Coffee

Tea

Herbal Tea

\$43.00 per person, plus sales tax & eighteen percent gratuity

Modifications and alternate options available upon request

Assorted Cheese, cracker, pepperoni and fresh fruit tray..... \$3.50 per person

Fried Calamari, Stuffed Mushrooms, Bruschetta...\$10.00 per Person

\$12.00 per person for all appetizers listed above

Fruit Punch...\$3.50 per person

Punch with Spirit...\$4.50 per person

White Wine Sangria..... \$5.00 per person

(by paul oneill at tf)

Juniper's Banquet Menu 3

Cheese & Crackers during Cocktail Hour

Pasta Course (Please select one)

Penne ala vodka

Cappellini Pomodoro

Gnocchi Bolognese

Salad Course (Please select two)

Garden salad

Arugula Salad

Pear salad

Classic Caesar Salad

Entrée selections (Please Select Three)

Includes Chef's selection of starch & vegetable

Grilled Swordfish

Baked Stuffed Shrimp

Stuffed Filet of sole

Veal Oscar

Chicken Saltimbocca

Rack of Lamb

Filet Mignon Oscar

New York Sirloin

Prime Rib au Jus

Desserts (Please select one)

Tiramissu

Chocolate Mousse Torte

Cheesecake with Strawberries

rice Pudding

Coffee and Tea Provided

\$ 55.00 per person, plus sales tax & eighteen percent gratuity

Fried Calamari, Bruschetta, Stuffed Mushrooms available....\$10.00 per person