

Fisher's Tudor House

Making your event a memorable one ...for over 34 years.

Dinner Banquet Menu

January 2010

You will receive the following

A Beautiful room for your Function (based on the number of guests and availability)

White Tablecloths and your choice of colored Napkins

Freshly Tossed Salad Greens with Assorted Dressings

Homemade Soup Du Jour or Fresh Fruit in a chilled Glass
are available for an additional \$1.50 Per Person

Fresh Baked Bread with creamery Butter

Entree

Choose Two from the extensive List

Vegetables

Please choose Two - we suggest a starch and a garden vegetable

Beverages

Soda, Coffee, Decaffeinated Coffee, Tea, or Iced Tea

Dessert

French Vanilla Fudge Ice Cream, or French Vanilla Ice Cream
with choice of Raspberry Sauce, Butterscotch or Strawberry Sauce,

Courteous, attentive Service by members of our professional Waitstaff
Complimentary Parking on our 550 vehicle multi-level parking Garage

Additional Dessert Options

Our Pastry Chef will bake a Cake designed to your specifications for your Special Occasion
for an additional charge

A Deluxe Sundae Table

Vanilla Fudge Ice Cream served from an attractive display Shell with Hershey's Chocolate syrup,
assorted Candies, cookies and Whipped Cream. Available per person.

Tudor Dessert Table

An assortment of Cakes. An Ice Cream Bar of Vanilla Fudge Ice cream, with Chocolate syrup, assorted
Candies, cookies and Whipped Cream. A Fresh Fruit display presented on crushed ice
50 guests required per person

...Or add our delightful FANTASY DESSERT FEAST which includes a variety of Cakes, Tortes,
Petit Fours, Cream Puffs, Fruit Tarts, Cheesecakes, Fresh Fruit display, Ice Cream Bar
and the indulgent Chocolate Fountain. 75 guests required \$ per person.

Please add an 18% Service Charge & 6% Tax

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www.fisherstudor.com

www.fisherstudorweddings.com

Entrees

Surf & Turf, A Char Grilled 10 ounce Filet Mignon & a One-half pound Cold Water Lobster Tail served with Mushroom Caps and Drawn Butter

Broiled One-half pound Cold Water Lobster Tail served with Drawn Butter...

Char Grilled Choice Center Cut 10 ounce Filet Mignon served with Cabernet Sauce & frizzled Onions ..

Char Grilled Choice Sirloin Steak and Baked Wild American Shrimp Combination

Grilled Choice Center Cut Sirloin Steak with sauteed Mushroom Caps

Broiled Fillet of Flounder stuffed with Jumbo Lump Crabmeat gently blended with eggs & Seasoned Herbs, finished with Parsley Butter ...

Seafood Newburg en Casserole, Shrimp, Jumbo Lump Crabmeat and Lobster gently folded into a rich sauce of Cream, eggs, sherry and Spices. Then baked in a casserole

Baked Butterflied Gulf Shrimp topped by Jumbo Lump Crabmeat gently blended with eggs & Seasoned Herbs. Baked until golden brown

Stuffed Atlantic Salmon filled with a blend of artichokes, spinach, wild Rice, & Smoked Gouda, and served with a rich Mornay Sauce..

Prime Rib of Beef with Au Jus, Aged & slow roasted, Fifteen portions minimum order

Veal Saltimbocca, sauteed Veal medallions, with chopped tomatoes, onions, peppers, & mushrooms, finished with a rich Demi Glace

Veal Romano, sauteed medallions with sliced mushrooms, onions, & peppers, finished with fresh grated Romano Cheese ...

Pan Seared Diver Scallops with a Tomato Basil Cream Sauce

Wild American Shrimp & Boneless Skinless Chicken Breast skewered and grilled to perfection ...

Sauteed Jumbo Lump Crab Cakes, Jumbo Lump Crabmeat blended with eggs, fresh herbs and Seasonings, Finished with a Champagne Cream Sauce...

Flounder Oscar, Flounder fillet topped with Jumbo Lump Crabmeat, Hollandaise Sauce, and Asparagus

Flounder New Orleans, boned fillets, stuffed with a blend of tender baby Shrimp and Rice finished with a Béchamel Sauce ...

Flounder Julienne, boned fillets, stuffed with a medley of Julienne Vegetables, topped with Bechamel Sauce

Flounder Franchise, an egg battered fillet sauteed until golden brown. Add butter, wine, & lemon juice, simmer to reduce liquid until thickened and golden ...

Coconut encrusted Tilapia, baked and served with a warm orange Marmalade sauce ...

Filet Medallions, Beef Tenderloin sliced thin, char broiled & served with a Burgundy Mushroom sauce

Chicken Oscar, a sauteed Boneless breast, topped with Jumbo Lump Crabmeat, served with Hollandaise Sauce & garnished with whole Asparagus Spears

Chicken Marsala, a boneless breast, sauteed with fresh Mushroom Caps & Marsala Wine Sauce...

Mediterranean Chicken finished with diced Tomatoes, Olives, Basil and White Wine.....

Chicken Picatta, sauteed Boneless breast topped with Capers and Lemon Butter Sauce

Chicken Parmigiana, a boneless breast lightly breaded with Provolone Cheese & Marinara Sauce...

Chicken Pizzaiola, Roasted Breast of Chicken covered with Pizzaiola Sauce, Shredded Mozzarella Cheese, then baked until melted, & slightly golden

Boneless Chicken Breast , stuffed with Savory Rice Dressing served with Sauce Supreme

Boneless Chicken Breast, stuffed with Bread Dressing served with Sauce Supreme

Tudor House Deluxe Dinner Buffet, with an appetizing array of Hot, Cold and Carved selections, your best choice for a diverse group (100 Persons Required)...

ITEMS AVAILABLE CAN BE ORDERED BROILED OR FRIED

Vegetables

Please choose Two - we suggest a starch and a garden vegetable

Roasted Red Bliss Potatoes, Mashed Red Skin Potatoes, Baked Idaho Potato with sour cream,
Rice Pilaf Florentine, Tender Whole Green Beans, Buttered Carrots, Honey Glazed Baby Carrots,
Roast Sweet Potatoes topped with Cinnamon Glaze, String Beans Almondine
Fresh String Beans with Julienne Carrots, Vegetable Medley with Walnut Butter
Seasonal Grilled Vegetables with Compound Butter

Beverage & Bar Service

4 Hour Regular BAR* Per Person

*Available - Tuesday, Wednesday, Thursday and Sunday Only

Top Shelf Bar - Available at all times, 4 Hours Per Person

Toast your happy occasion with a glass of Wine or Champagne for \$ per person.

Bottled Premium Wines Available

Special Wines, Liquors, Cordials, & Beers are available (prices may vary in accordance with the selection).

If a Cash Bar is desired, there is a Bartender Charge of \$ for each Bartender.

There is an additional charge for the Dance Floor Setup, if there is no Beverage Bar.

Dance floors are not available in all rooms

Additional Information

Our menu does not represent the limitations of our cuisine and we would be delighted to create something specifically for your event. We suggest a scheduled appointment for inspection of our facility and an opportunity for you to have all your questions answered.

Food can be prepared differently, or without sauce on request

Vegetarian Entrees can be made available. Persons with food allergies will be accommodated

\$100.00 Deposit required

The Full Menu Must be Confirmed 10 Days prior to Banquet Date

Payment in Full is due at this Time

Prices are Guaranteed for Two Months prior to your Function

We can further enhance your meal with Hors D'oeuvres at an additional charge.

For special arrangements, a set-up charge will be quoted on an individual basis.

No Food or Beverages will be permitted to be brought into and served in our Banquet Rooms
in order to comply with Department of Health regulations

To prevent damage. No items may be attached to the walls or ceilings with nails, staples, tape, etc.

There will be a charge of \$100.00 if any confetti is placed on the tables.

In the event of cancellation, your deposit will be returned if we are able to re-book
the room with another party of equal value.

Our Price structure does not allow us to accept Credit and Charge Cards for any Remaining Balance.