

Gateways Inn & Restaurant

Function Dinner Menu

*3-Course Dinner Pricing is Structured Based upon the
Choice of Entrée Plate: Meat, Fish, Poultry or Pasta.*

Dinners include a First Course, generally Soup or Salad.

The Entrée Course is accompanied by a Potato or Other Starch, a Vegetable and a Sauce.

Generally a 3 Choice selection of Entrée is offered.

For groups of 50 or more it is advisable for only 1 Entrée Item to be offered.

For functions without Entrée Selection Counts, the higher price will prevail.

Some choices have a supplemental cost above the Function Dinner Price.

The Dessert Course is generally one choice.

For Weddings, generally the Dessert is the Wedding Cake.

Pricing includes cutting and plating of the cake, but not the cake itself.

Prices are exclusive of Taxes (6.25%), and Gratuity (20%).

Function Site Fee is \$10, plus taxes.

Wedding Site Fee is \$500 plus taxes.

Salads

Mixed Mesclun Salad-

Choice of Vinaigrettes: Lemon, Balsamic, Sherry, Cider, Fruit

Choice of: Nuts, Croutons, or Fruits

Arugula, Shaved Fennel, Parmesan, Balsamic Vinaigrette

Caesar Salad, Croutons, Shaved Parmesan

Roasted Beets Salad with Chevre

Salad of Pear, Prosciutto, & Camembert Cheese

Roasted Asparagus, Prosciutto, Shaved Parmesan

Baby Spinach with Bacon Lardoons, Sherry Vinaigrette

Vegetable Antipasto

*Lobster Salad, Cucumbers, Tarragon-Crème Fraiche Sauce**

SOUPS

Vegetable Puree

(Such as Butternut Squash, Cauliflower, or Asparagus)

Consomme Type

Minestrone Type

OTHER FIRST COURSE CHOICES*

Foie Gras Torchon with Seasonal Fruits & Brioche Toast

Scallops with Potato Puree, Lemon Infused Olive Oil & Peas

Shrimps Cocktail or Grilled Shrimps on Warm Arugula Salad

Stuffed Roasted Quail on Sautéed Spinach

PASTAS

Gnocchi with Sautéed Cherry Tomatoes & Basil

Gnocchi with Wild Mushrooms, Parmesan

Spinach & Ricotta Ravioli with Marinara Sauce

3-Cheese Ravioli with Parmesan Cream Sauce

Risotto with Seasonal Vegetables

Risotto with Seafood

**Additional Price for these Choices
(\$8.00 per person)*

Entrée Meats & Fish

\$50.00 per Person

Roasted Bone-In Chicken Breast
Boneless Chicken Breast- Roasted or Grilled
Chicken or Pork Milanese
Salmon Fillet: Roasted, Grilled, or Poached
Cod or Haddock
Pork Tenderloin
Pork Chop

\$54.00 per Person

Sirloin Steak
Grilled Beef Tenderloin
Sliced Beef Tenderloin
Rack of Lamb
Lamb Shank
Veal Cutlet- Marsala, Picatta
Day Boat Scallops
Halibut or Sea Bass
Lobster Tail
Roasted Prime Rib
Veal Shank- Osso Buco
Duck Breast
Mini Surf & Turf-Lobster & Beef
Whole Roasted Fish: Branzino or Snapper

\$58.00 per Person

Whole Lobster: 1 1/4lb.
Leg of Lamb
Veal Chop
Tuna Steak
Alaskan King Crab
Surf & Turf -Lobster & Beef

Entrée Pastas

\$50.00 per Person

Penne with Roasted Tomatoes, Garlic, & Fresh Mozzarella
Fettuccine with Wild Mushrooms
Spaghetti with Clams, Garlic & White Wine Sauce
Spinach & Ricotta Ravioli with Roasted Cherry Tomatoes & Garlic
Pumpkin Tortelloni with Brown Butter & Sage Sauce
Gnocchi with Pancetta, Mushrooms & Vegetables
Penne or Papardelle with Meat Ragu
Risotto with Vegetables
Lasagna with Béchamel & Prosciutto

Starches

Mashed Potatoes:
With Garlic, Fontina, Olive or Buttermilk
Yukon Potato Gratin
Yukon & Pancetta Hash
Fingerling Potatoes
Roasted Red Bliss Potatoes

Creamy Polenta
Crispy Polenta
Petite Green Lentils
Gnocchi
Sweet Potatoes, Yams

Tuscan White Beans
Black Turtle Beans
Basmati Rice
Wild Rice
Cous-Cous

Vegetables

*All Vegetables are subject to Seasonal Availability.
In case of price fluctuations we reserve the right
to make appropriate substitutions.*

Following is a suggested listing:

*Asparagus
English Peas
Carrots
Fennel
Butternut or Acorn Squash
Summer Squash
Zucchini
Broccoli, Broccolini
Cauliflower
Spinach or Other Greens
Green Beans, Haricot Verts
Mushrooms*

Sauces

For Beef:

*Hollandaise/ Béarnaise
Red Wine Jus
Peppercorn
Mushroom
Blue Cheese
Foie Gras*
Truffle**

For Fish & Poultry:

*Hollandaise/ Béarnaise
Lemon Butter
Herb Butter
Lemon, Parsley, Caper
Herb Infused Olive Oil
Red Pepper
Truffle Broth**

For Lamb:

*Natural Lamb Jus
Mint
Tomato & Black Olive
Fruit Chutney
Cumin Spiced Yogurt*

For Pork:

*Honey Mustard Gastrique
Sour Cherry
Whole Grain Mustard*

**Increased Price for these choices
(\$4.00 per person)*

Desserts:

Chocolate:

Chocolate Soufflé Cake
Chocolate Hazelnut Tart
Dark Chocolate Crème Brullee
White Chocolate Crème Brullee
Chocolate Truffle Cake
White or Milk Chocolate Mousse

Fruit:

Seasonal Fruit Tart
Seasonal Fruit Pie
Apple or Pear Tart Tatin
Lemon Curd or Lemon Cream Tart
Fruit Crisp
Short Cake with Mixed Berries
Amaretti Stuffed Peaches
Apple Strudel

Other Desserts:

Vanilla Crème Brullee
Panna Cotta- Vanilla, Lemon or Rose
Pecan Pie Tart
Cheesecake-Cherry,
Ricotta Cheesecake
Tiramisu
Profiteroles

Dessert Sampler:

Plate of 2 Different Mini-Desserts, Cookies & Biscotti