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[www.gngc.net](http://www.gngc.net)

## *Banquet Menu*

# Plated Dinner

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## *Soups*

- CLASSIC CHICKEN SOUP – BREAST MEAT, VEGETABLES, PASTA
- MUSHROOM BISQUE – SHALLOTS, ROASTED GARLIC, EXOTIC MUSHROOMS, CREAM, HERBS
- HERB ROASTED TOMATO BISQUE – PARMESAN CROUTONS, HERB OIL
- NE CLAM CHOWDER – APPLEWOOD BACON, VEGETABLES, CREAM, HERBS, CITRUS
- MANHATTAN CLAM CHOWDER – APPLEWOOD BACON, TOMATOES, MIREPOIX, CITRUS, HERBS
- WILD MUSHROOM & BARLEY – CABERNET, VEGETABLES, BEEF BROTH

## *Appetizers*

- HOUSE MADE MEATBALLS – VEAL, PORK & BEEF, PARMESAN, RED SAUCE, BASIL
- SPICE SEARED AHI TUNA – CITRUS CABBAGE SLAW, SPICY PONZU, SOY PEANUTS
- CHEF'S 3 CHEESE RAVIOLI – RICOTTA, MOZZARELLA, PECORINO, MARINARA, BASIL
- BROILED JUMBO LUMP CRAB CAKE – RED PEPPER MAYO, PICKLED VEGETABLE SALAD
- CRAB & WILD RICE FRITTERS – CITRUS AIOLI, HERB GREMOLATA
- STUFFED FIGS – GORGONZOLA, ALMONDS, TRUFFLE OIL, BALSAMIC REDUCTION

## *Salads*

- HOUSE SALAD – MIXED GREENS, CUCUMBERS, TOMATO, CARROTS, ITALIAN DRESSING
- CAPRESE SALAD – BEEFSTEAK TOMATO, FRESH MOZZARELLA, BASIL, EVOO, AGED BALSAMIC
- CAESAR SALAD – ROMAINE HEARTS, HERB CROUTONS, SHAVED PARMESAN, CAESAR DRESSING
- BABY SPINACH & SEASONAL FRUIT – GOAT CHEESE, CANDIED WALNUTS, CITRUS VINAIGRETTE
- MEDITERRANEAN SALAD – TUSCAN GREENS, KALAMATA OLIVES, FETA CHEESE, ROASTED PEPPERS, TOASTED PIGNOLI, BALSAMIC VINAIGRETTE
- BOSTON BIBB – ROASTED BEETS, GOAT CHEESE, TOASTED PISTACHIOS, AND CITRUS POPPY SEED DRESSING

PRICING AVAILABLE UPON REQUEST

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6% PENNSYLVANIA SALES TAX AND 20% SERVICE CHARGE WILL BE ADDED TO ALL MENU ITEMS

## Entrees

ALL ENTRÉE PRICES INCLUDE: VEGETABLE, POTATO, ROLLS WITH BUTTER AND COFFEE AND TEA SERVICE

IF YOU CHOOSE TO OFFER YOUR GUESTS MORE THAN TWO ENTRÉE CHOICES AN ADDITIONAL CHARGE PER PERSON WILL BE ADDED

### *Chicken*

- PROSCIUTTO, HERB AND CHEESE STUFFED BREAST
- MEDITERRANEAN- ARTICHOKE, OLIVES, ROASTED GARLIC, TOMATO, HERBS
- MARSALA – SHALLOTS, EXOTIC MUSHROOM BLEND, MARSALA DEMI CRAB, HERB & SPINACH STUFFED BREAST
- PARMESAN- CRISPY BREAST, CHEESE BLEND, MARINARA, BASIL

### *Fish & Shellfish*

- POTATO WRAPPED JAIL ISLAND COD- CHARDONNAY, TOMATO BUTTER, HERBS
- CRAB CRUSTED FAROE ISLAND SALMON – SEAFOOD BISQUE, CRISPY CAPERS
- PAN ROASTED FAROE ISLAND SALMON – TOMATO-HERB COMPOTE, CITRUS CHARDONNAY REDUCTION
- BUTTER BROILED 8 OZ LOBSTER TAIL - LEMON BEURRE BLANC, DRAWN BUTTER
- SEAFOOD CANNELLONI – CRAB, LOSTER, SHRIMP, RICOTTA, HERBS, MARINARA
- BROILED JUMBO LUMP CRAB CAKES – ROASTED PEPPER COULIS, HERBS, CITRUS
- LUMP CRAB STUFFED SOLE – SEAFOOD BISQUE HERB COMPOTE

### *Beef*

- ASIAN MARINATED FLANK STEAK – PONZU BBQ, HERB-CASHEW PESTO
- CARVED C.A.B. TENDERLOIN - PEPPERCORN DEMI, TRUFFLE BUTTER
- GRILLED 8 OZ C.A.B. FILET MIGNON - GORGONZOLA, CAMELIZED ONION DEMI
- SALT 7 SPICE CRUSTED 16OZ PRIME RIB - HORSERADISH CREAM, ROSEMARY-PEPPERCORN JUS
- 10 OZ PEPPERCORN CRUSTED C.A.B. FLAT IRON STEAK – CAMELIZED EXOTIC MUSHROOM AND ONIONS, CABERNET DEMI
- 14 OZ GRILLED C.A.B. NY STRIP STEAK – PEPPERCORN BLEND, CAMELIZED ONIONS, CABERNET DEMI

### *Other Specialties*

- GRILLED PRIME PORK CHOP – CALABRESE STYLE, CAMELIZED SWEET OR HOT PEPPERS AND ONIONS, HERBS
- PAN ROASTED NZ LAMB RACK – GRAIN MUSTARD DEMI, PISTACHIO-MINT PESTO
- VEAL SALTIMBOCCA SCALOPPINI – MARSALA DEMI, HERBS
- EGGPLANT ROLLANTINI – RICOTTA CHEESE BLEND, MARINARA, BASIL
- VEAL CANNELLONI – PARMESAN FONDUE, RED SAUCE, HERBS
- 3 CHEESE MANICOTTI – RICOTTA, MOZZARELLA, PARMESAN, MARINARA, BASIL

## *Starch*

Idaho Potato & Aged Cheddar Gratinee

Wild Rice Pilaf

Creamy Whipped Yukon Gold Potatoes

Parmesan Herb Steak Fries

Herb Roasted Red Bliss Potatoes

Herb Roasted Fingerling Potatoes

Baked Idaho Potato

## *Vegetable*

Roasted or Steamed Broccoli

Herb Buttered Green Beans

Herb Roasted Tomatoes

Roasted Asparagus

Maple Braised Carrots

Julienne Vegetable Medley

Butter Roasted Carrots

Roasted Cauliflower Gratinee

## *Dessert*

- NEW YORK STYLE CHEESE CAKE WITH BERRIES
- APPLE CRISP
- RICE PUDDING
- CARROT CAKE
- CHOCOLATE DECADENCE
- STRAWBERRY SHORTCAKE
- ICE CREAM SUNDAE BAR WITH TRADITIONAL TOPPINGS