

**Dinner Banquet Menu**  
**Porterhouse Restaurant & Brew Pub**  
(215) 794-9373 Fax: (215) 794-9378

**Course one:**

Choice of Mixed field greens salad with choice of dressing or cup of Soup du jour. Served with fresh warm rolls & whipped butter.

**Course Two:** Your choice of three entrees from the following list:

**Maytag Filet**

8 ounce Filet Mignon grilled and topped with crumbled Maytag Bleu cheese & toasted walnuts. Served with roasted garlic mashed red skinned potatoes.

**Herbed Salmon**

Market fresh 5 ounce Salmon fillet pan sauteed & served with oven roasted Asparagus

**Shrimp & Cavatappi Primavera**

Imported Rigatoni pasta tossed with pan flashed seasonal vegetables & sun dried tomatoes in a basil infused olive oil & adorned with Jumbo shrimp.

**Chicken Marsala**

Boneless breast of chicken sautéed with Marsala wine & wild mushrooms, finished in a roasted garlic demi cream sauce. Served with house rice.

**New York Strip**

Certified Black Angus Strip steak grilled and brushed with roasted shallot Cabernet butter & topped with caramelized onions. Served with roasted garlic mashed red skinned potatoes.

**Jumbo Lump Crabcakes**

Perfectly seasoned & broiled to a golden brown. Accompanied by rice du jour.

**Chicken Piccata**

Sauteed boneless breast of chicken with Capers & tomatoes in a light Lemon Butter sauce served with house rice.

**Course Three:**

Chefs choice dessert  
Hot Coffee or Tea Service

Cost per person is \$42.00

All-inclusive price includes cost of meal, non-alcoholic beverages, tax & gratuity.