

RANDALL'S

Restaurant • Bar • Private Events

Three Course Private Dining Menu OFFERED TUESDAY- THURSDAY (subject to certain restrictions)

\$39 per guest

Includes assorted dinner rolls, coffee/tea service

SALAD

(Select one)

Caesar Salad

crisp romaine hearts tossed with parmesan cheese, seasoned croutons and a creamy Caesar dressing

Randall's Greens

assorted baby greens, tomatoes, cucumbers, red onions served with balsamic vinaigrette

ENTREES

(Select up to three)

Filet Tenderloin Tips

sautéed and served with mushroom demi glaze

Medallions of Veal Schnitzel

lightly breaded tender veal, pan seared, served with lemon butter

Boneless Breast of Chicken Marsala

sautéed organic chicken with mushrooms and Marsala wine demi-glaze

Randall's Chicken Parmesan

hand breaded chicken breast, melted mozzarella, house marinara sauce over linguini

Broiled New England Haddock

served with citrus caper sauce

Stuffed Tilapia

stuffed with crab imperial, baked and served with lemon butter

Vegetarian/Vegan Portabella Steak Tower

portabella mushroom stacked with grilled fresh vegetables, crispy vegetable fritter and balsamic glaze

SIDES

Potato and Vegetable Du Jour

DESSERT

(Select up to three)

Fresh Baked Brownie

Chocolate Mousse

The Ritz Ice Cream

Lemon Meringue Pie