

# 2025 Prom Menu

## First Course Selections

*Please Choose One*

Fresh Fruit Cup • Chicken Escarole Soup • Tossed House Salad

## Entrée Selections

*May provide 2 choices for your guests. Final counts are required 10 days in advance*

Boneless Breast of Chicken with Valley Stuffing . . . . .	\$32
Chicken Parmigiana . . . . .	\$30
<i>Served with pasta, no potato &amp; vegetable</i>	
Chicken Francaise . . . . .	\$30
<i>Egg Battered and served in a lemon butter, white wine sauce</i>	
Baked Scrod . . . . .	\$32
<i>Topped with seasoned bread crumbs, white wine, and lemon</i>	
Roast Prime Rib Au Jus . . . . .	\$50
Baked Stuffed Shrimp with Drawn Butter . . . . .	\$38
Vegetarian Eggplant Parmigiana. . . . .	\$25

## Choice of Potato:

*Please Choose One*

Oven Roasted Potato • Oven Roasted Sweet Potatoes • Garlic Mashed Potato • Rice Pilaf

## Choice of Vegetable:

*Please Choose One*

Green Beans Almondine • Medley of Fresh Vegetables • Glazed Baby Carrots • Baby Corn

## Dessert Selections:

*Please Choose One*

Vanilla Ice Cream • Chocolate Chip Cookies & Brownies • Chocolate Mousse with Whipped Cream

## Also Includes:

Fresh Bread or Rolls with butter, Coffee & Tea

## Beverages:

Students can buy their own soda or an open soda bar can be provided for \$8.00 per student

## Facility Fee/Décor/ Enhancements:

There is a facility fee of \$500.00 for the rental of the Grand Ballroom.

Ivory or White Linens and choice of colored napkin are included at no additional cost.

*Above Prices do not include 22% Service Charge and Rhode Island Sales Tax if applicable*