

# 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**  
*Served with pasta, no potato & vegetable*

**Chicken Francaise . . . . . \$30**  
*Egg Battered and served in a lemon butter, white wine sauce*

**Baked Scrod . . . . . \$32**  
*Topped with seasoned bread crumbs, white wine, and lemon*

**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 \$1,000.00 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**