

# CAPE CODDER

## RESORT & Spa

*“The Cape Codder”*

*Baked Brie with Figs and Port Jam, Bread Rounds and Crackers*  
*Baked Spinach and Artichoke Dip with toasted Crostini*

### **Soup - Select One**

*New England clam chowder*  
*Butternut Apple Bisque*  
*Hearty Minestrone Soup*

### **Salad – Select One**

*Seasonal Greens with Tomato, Cucumber, Carrots and Onion*  
*Traditional Caesar Salad, Crisp Romaine, Parmesan Cheese, Croutons*  
*Baby Spinach Salad, Maple Vinaigrette, Bleu Cheese, pecans and Craisins*

### **Entrees – Select Two**

*Salmon Filet with Fresh Dill Sauce*  
*Baked Scrod-Seasoned Crumbs and Herb Topping*  
*Stuffed Fresh Filet of Sole Veronique with our Famous Seafood Stuffing and White Grape Sauce*  
*Sole Nantucket, Dipped in egg batter and topped with shrimp and scallops, creamy herb sauce*  
*Cranberry Roasted Chicken-Boneless Breast with Cranberry Sage Stuffing*  
*Stuffed Chicken Florentine, Boneless Breast with Spinach and Fontina Stuffing*  
*Lemon Chicken Picatta*  
*Roast Loin of Pork on cranberry sage stuffing with Caramelized Onion Sauce*  
*Roast Sirloin of Beef Bordelaise*

*Includes Herb Roasted Potatoes or Savory Rice Pilaf*  
*Seasonal Fresh Vegetable Medley*

### **Dessert - Select Two**

*Lemon Bread Pudding with Whipped Cream*  
*New England Cranberry-Apple Crisp with Whipped Cream*  
*Holiday Cookies*  
*Chocolate Mousse*

*Coffee, Tea, Decaf Station*

*~ \$35 ~*

### **Consider a Carving Station**

*Prime Rib \$8 per person Ham \$6 per person*

*Minimum – 50 people*

*All Guarantees are Due 3 Business Days Prior to Your Event*

*All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and 7% Local and Mass Sales Tax (tax rate is subject to change). The 19% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate.*