

**SPECIAL OCCASION PLATED
DINNER MENU**

APPETIZERS *(Please Select 1)*

New England Clam Chowder

Butternut Apple Bisque

Baked French Onion Soup

Hearty Minestrone Soup

Pasta Primavera: *Seasonal Vegetable Medley with Garlic Herb Sauce*

Wild Mushroom Ravioli: *Mushroom and Cured Tomato Ragu'; please add \$2.00*

Cape Cod Lobster Chowder; *please add \$2.00*

SPECIALITY SALADS *(Please select 1)*

Mixed Greens *with Seasonal Toppings and White French Salad Dressing*

Crisp Caesar Salad *with Croutons and Parmesan Cheese*

Baby Spinach Salad, *Blue Cheese, Craisins, Pecans and Maple Vinaigrette*

Panzanella; *Tomatoes, Cucumber, Red Onion, Fresh Mozzarella, Crisp Croutons*

Rolls and Butter

Chef's Selection of Potato or Rice

ENTRÉE SELECTIONS

(Please Select 1 Entrée from "Seafood", "Land", "Land & Sea" or "Vegetarian")

"SEAFOOD"

Sole Veronique *Topped with Shiitake Mushrooms
and White Grape Butter Sauce* **\$38**

Sole Menemsha *Lightly Battered, Topped with Scallops, Shiitake
Mushrooms, Snow Peas & Julienne Carrots and Served with a
Chardonnay Butter Sauce* **\$38**

Fresh Salmon Teriyaki *Served with Asian Stir Fry Medley and Jasmine Rice* **\$39**

Baked Stuffed Shrimp *Jumbo Stuffed Shrimp with our own Seafood stuffing* **\$39**

Baked Seafood Medley *Shrimp, Scallops, Haddock and Lobster* **\$42**

Baked Stuffed Haddock *Topped with Lobster Sauce* **\$38**

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.

CAPE CODDER

RESORT & Spa

Steamed Haddock (gluten free) *Served with Baked Potato & Steamed Veg* **\$38**

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“LAND”

Organic Chicken Verdicchio *Marinated and Roasted Statler Breast Topped with Mushrooms, Tomatoes and Artichokes in Creamy Garlic Sauce* **\$38**

Chicken Florentine *Statler Breast Stuffed with Spinach and Roasted Onion Stuffing Topped with Golden Mushroom Sauce with hint of Anisett* **\$38**

Stuffed Loin of Pork *with Corn Bread Stuffing, Apple, Pear and Craisin Dressing Topped with a Creamy Sauce of Caramelized Onion and Pan Jus* **\$38**

Roast Prime Rib of Beef *Slow Roasted with Au Jus* **\$40**

Roast Tenderloin of Black Angus *Beef Bordelaise Sauce* **\$49**

Roast Rack of Lamb *Mustard and Herbed Crumb Topping, Slow Roasted* **\$49**

“LAND AND SEA”

Petite Filet Mignon and Stuffed Jumbo Shrimp **\$49**

Roast Sliced Sirloin and a Half Baked Stuffed Lobster **Market Price**

“VEGETARIAN”

Vegetarian Spicy Couscous *with a Grilled Vegetable Medley Topped With Cashews, Grapes, Raisins, Mint, Lemon and Extra Virgin Olive Oil* **\$34**

Eggplant Rollatini *with Sicilian Caponata on Creamy Polenta* **\$34**

Please add \$2 surcharge per person for Second entrée - higher price prevails

DESSERT: (Please Select 1)

New York Style Cheesecake *with Fresh Strawberries*

Warm Apple Crisp *with Whipped Cream*

White and Chocolate Mousse Parfait

Berry Trifle Parfait *with Whipped Cream*

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CAPE CODDER

RESORT & Spa

Vanilla Bean Bourbon Bomb: *Please add \$2.50*

Marquis au Chocolate: *Please add \$2.50*

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

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