

Gold Wedding Plated Dinner Presentation

International Cheese Tray and Crudités Basket
Our Chef's selection of Imported and Domestic Cheeses
Served with Seasonal Fruits, Berries and Dried Fruits
Seasonal Crudités
Served with assorted Dips, Breads and Crackers

First Course: *Please select 1*
New England Clam Chowder
Baked French Onion Soup
Butternut Apple Bisque
Italian Wedding Soup

Salad Course: *Please select 1*
Cape Codder House Salad with White French Dressing
Traditional Caesar Salad with Garlic Croutons
Baby Spinach Salad with Craisins, Pecans and Blue Cheese
Cru Chopped Salad, Apples, Walnuts, Blue Cheese and Maple Vinaigrette

Entrees: *Please select 1 Entrée from "Seaside", "Land" or "Land & Sea"*

"Seaside"

Oven Poached Sole with Salmon Mousse
Fresh Dill Sauce, Rice Pilaf and Seasonal Vegetable Medley

Sole Oscar

Topped with Grilled Shrimp, Fresh Asparagus, Rice Pilaf and Béarnaise Sauce

Grilled Fresh Swordfish

Lime Herb Butter, Pecan Rice Pilaf and Tropical Fruit Salsa, Seasonal Vegetable

Jumbo Baked Stuffed Shrimp

Our own Seafood Stuffing, Rice Pilaf and Seasonal Vegetable

"Land and Sea"

Sliced Roast Sirloin of Beef with Grilled Salmon
Served with Asian Vegetable Medley and Roasted Potatoes

English Cut Prime Rib and Jumbo Baked Stuffed Shrimp
Served with Roasted Potato and Vegetable Medley

All Wedding Guarantees are Due 7 Business Days Prior to the 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.

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"Land"

Stuffed Breast of Natural Chicken Florentine

Spinach, Fontina Cheese, Mushroom Duxelle Stuffing, Parslied Potato and Vegetable Medley

2 Ways Duckling

*Grilled Breast and Confit of Leg, Dried Cherry Sauce
Wild Rice Pilaf and Vegetables*

Prime Rib of Beef, au Jus

Chef's selection of Potato and Seasonal Vegetable Medley

Roasted and Sliced Sirloin of Beef, Bordelaise

Potatoes Gratin, Chef's Vegetable Medley

Dinners are served with Assorted Rolls and Butter,

Wedding Cake as outlined in the package

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$75

Please add \$5 surcharge per person for second entrée

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