

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'

Cape Cod Lobster Chowder

Specialty 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

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

Fresh Salmon Teriyaki Served with Asian Stir Fry Medley and Jasmine Rice

Baked Stuffed Shrimp Jumbo Stuffed Shrimp with our own Seafood Stuffing

Baked Seafood Medley Shrimp, Scallops, Haddock and Lobster

Baked Stuffed Haddock Topped with Lobster Sauce

"Land"

Chicken Verdicchio Marinated and Roasted Statler Breast Topped with Mushrooms, Tomatoes and Artichokes in a Creamy Garlic Sauce

Chicken Florentine Statler Breast Stuffed with Spinach and Roasted Onion Stuffing Topped with a Golden Mushroom Sauce with a hint of Anisette

Stuffed Loin of Pork with Corn Bread Stuffing, Apple, Pear and Craisin Dressing

Topped with a Creamy Sauce of Caramelized Onion and Pan Jus

Roast Prime Rib of Beef Slow Roasted with Au Jus

Roast Tenderloin of Black Angus Beef Bordelaise Sauce

Roast Rack of Lamb Mustard and Herbed Crumb Topping, Slow Roasted

"Land and Sea"

Petite Filet Mignon and Stuffed Jumbo Shrimp

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

Eggplant Rollatini with Sicilian Caponata on Creamy Polenta

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

All Guarantees are Due 7 Business Days Prior to Your Event

All Food and Beverage Items Listed Above are Subject to a 19% Administrative Fee and a 6.25% State Tax

The 19% administrative fee does not represent tip/service charge for staff.

Prices Subject to Change

Rev. Aug 09

Special Occasion Plated Dinner Menu

Page 2

Desserts: 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

Vanilla Bean Bourbon Bomb: Please add

Marquis au Chocolate: Please add

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

*All Guarantees are Due 7 Business Days Prior to Your Event
All Food and Beverage Items Listed Above are Subject to a 19% Administrative Fee and a 6.25% State Tax
The 19% administrative fee does not represent tip/service charge for staff.
Prices Subject to Change*

Rev. Aug 09