

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; additional cost

Cape Cod Lobster Chowder; additional cost

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

"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

A per person surcharge will be added for Second entrée - higher price prevails

All Wedding Guarantees are Due 7 Days Prior to the Event

All Food and Beverage Items Listed Above are

Subject to a 19% Administrative Fee and a 5% State Tax.

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***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: at additional cost

Marquis au Chocolate: at additional cost

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

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