



PLATED DINNER

Available for Luncheons *portion sizes can vary*

Plated Dinners include choice of salad or soup, entrée, and dessert served to all guests.

To ensure the highest quality of food and service is provided we do not offer a choice of entrée for plated events over 80 guests unless approved by the executive chef. In the event of a choice of entrée the higher priced entree will prevail.

Entrée choices do not have to be inclusive of dietary restrictions, the kitchen will accommodate any restrictions.

Choices of entrée must be provided in advance, a guaranteed number must be given two weeks prior to the event.

Salads *Served with warm rolls and butter*

House Salad Mesclun Greens, Grape Tomatoes, Olives, Carrots, Onions, Cucumbers, Balsamic Vinaigrette

Caesar Salad Chopped Romaine Hearts, Shaved Parmesan, Focaccia Croutons

Endive & Watercress Salad Toasted Pistachios, Mustard Vinaigrette

Frisée & Red Oak Leaf Salad Crisp Pear Wedges, Warm Chevre Crouton, Spiced Walnuts, Cider Vinaigrette

Soups *Served with warm rolls and butter*

New England Clam Chowder

Spiced Butternut Soup

Chicken and Vegetable

Roasted Tomato Bisque

Wild Mushroom Bisque

Lobster Bisque (add 2pp++)

*Prices are subject to change. All prices subject to 23% taxable house fee and 7% State and Local tax (++)

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
please inform your event planner if anyone in your party has a food allergy.



Entrées *served with choice of two sides*

<i>Porterhouse Pork Chop, Stone Fruit BBQ</i>	46pp++
<i>Wild Mushroom Stuffed Chicken Breast, Tarragon Reduction</i>	45pp++
<i>Pan Roasted Statler Chicken, Lemon Herb Jus</i>	45pp++
<i>Grilled Salmon Fillet, Lemon Beurre Blanc</i>	47pp++
<i>Roasted Sirloin, Brandy Peppercorn Reduction</i>	54pp++
<i>Grilled Swordfish, Lemon Chive Butter Sauce</i>	49pp++
<i>Herb Crusted Beef Tenderloin, Cabernet Jus</i>	60pp++
<i>Grilled Halibut Fillet, Sorrel Butter Sauce</i>	54pp++
<i>Roasted Prime Rib, Au Jus, Popovers</i>	65pp++
<i>Grilled Filet Mignon, Béarnaise Sauce</i>	65pp++
<i>Herb Crusted Roast Rack of Lamb, Red Wine Demi-Glace</i>	70pp++

Dessert

<i>Richardson's Ice Cream, Chocolate Sauce and Tuille Cookie</i>
<i>Molten Chocolate Lava Cake, Strawberry Compote</i>
<i>Family Style Selection of Assorted Mini Pastries</i>
<i>Ricotta Cheesecake, Prosecco Macerated Berries</i>
<i>Triple Chocolate Cake</i>
<i>French Apple Tart</i>
<i>Tiramisu Torte</i>
<i>Cookies</i>

*Prices are subject to change. All prices subject to 23% taxable house fee and 7% State and Local tax (++)
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
please inform your event planner if anyone in your party has a food allergy.