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**Plated Dinner**

Minimum of 20 people

SOUPS

You have a choice of soup or salad with entrée choice

Classic Minestrone

New England Clam Chowder

Tomato Bisque

French Onion Au Gratin

Italian Wedding

Butternut Squash & Roasted Apple

Chef’s Choice (seasonal)

SALADS

You have a choice of soup or salad with entrée choice

Classic Caesar Salad with Croutons & Parmesan Cheese

Mixed Lettuce Garden Salad with Tomatoes, Cucumber, Shaved Carrot and White Balsamic Dressing

Greek Salad with Feta, Olives, Pepperoncini & Red Onion, Greek Dressing

Baby Spinach Salad with Dried Cranberries, Crumbled Goat Cheese & Candied Walnuts, Citrus Dressing

Chef’s Choice (Seasonal)

FIRST COURSE

Items are not included in entrée pricing

3 Jumbo Shrimp Cocktail with Cocktail Sauce & Fresh Lemon

@ $10++per person

Wild Mushroom Risotto with Parmesan Cheese & Truffle Oil

@ $12++per person

Jonah Crab Cake with Baby Greens and Lemon Caper Aioli

@ $15++per person

SORBET COURSE

Items are not included in entrée pricing

Choice of Lemon, Raspberry or Mango

@ $4++per person

++20% function surcharge and 7% state and local taxes are not included in price

Menus and prices are subject to change without notice

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**Plated Dinner**

Continued...

ENTRÉE SELECTIONS

All entrée selections include bread & butter, choice of one soup or salad, choice of one starch and one vegetable,

and freshly brewed coffee and tea. Up to 2 entrée selections allowed with chef’s approval. If approved soup/salad, starch and vegetable will remain the same for both entrée selections.

**Poultry & Meat**

Chicken Cordon Bleu with Sauce Supreme

@ $36++per person

Herb Crusted Sirloin of Beef with Red Wine Demi or Horseradish Cream

@ $48++per person

Grilled Filet Mignon of Beef, Red Wine Demi -or- Sauce Béarnaise

@ $52++per person

Slow Braised Short Rib of Beef

@ $36++per person

Cider Brined Pork Loin with Apple Compote

@ $32++per person

**Seafood**

Baked Fillet of Haddock with Parmesan Dill Panko Crust

@ $36++per person

Pan Seared Wild Salmon with Lemon Thyme Beurre Blanc

@ $38++per person

4 Baked Crabmeat Stuffed Jumbo Shrimp

@ $42++per person

Grilled Swordfish with Mango Lime Chutney

@ $44++per person

Jonah Crab Cakes with Lemon Caper Aioli

@ $46++per person

++20% function surcharge and 7% state and local taxes are not included in price

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**Plated Dinner**

Continued...

 VEGETABLES

You have a choice of one vegetable with entrée selection

Green Beans with Toasted Almonds

Chef’s Seasonal Vegetable

Steamed Asparagus

Spinach Sauté with Garlic & Sea Salt

Roasted Broccoli and Cauliflower

Glazed Baby Carrots

STARCHES

You have a choice of one starch with entrée selection

Steamed Jasmine Rice

Creamy Polenta with Parmesan Cheese

Mashed Sweet Potatoes

Whipped Yukon Gold Potatoes

Baked Potato

Rice Pilaf with Toasted Orzo

Roasted Fingerling Potatoes with Garlic and Rosemary

++20% administrative fee and 7% state and local taxes are not included in price

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