

Plated Dinner Suggestions

All Dinner Suggestion Includes a Starter, Entrée, Potato or Rice, Vegetable and Dessert Selection
Fresh Rolls and Butter, Coffee, Decaffeinated Coffee and Assortment of Teas

Starters

(Choice of One)

Tortellini Soup with Vegetable Jardinières

Lobster Bisque with Brandied Cream

Mixed Seasonal Garden Salad with Balsamic Vinaigrette

Penne Pasta with Fresh Plum Tomatoes and Basil Coulis

Three Cheese Ravioli in Creamy Garlic Sauce

Sliced Melon with Honey-Port-Vanilla Sauce

Caesar Salad with Garlic Crouton and Shaved Asiago Cheese

Baby Greens Candied Pecans, Gorgonzola Cheese, Pears, Sun-Dried Cherries, Raspberry Vinaigrette

Additional \$1.95 per person

Ragout of Wild Mushroom in Puff Pastry with Brandy-Tarragon Reduction

Additional \$2.50 per person

Marinated Scallops and Rock Shrimp Vol-Au-Vent with Sherried Butter

Additional \$3.00 per person

Jumbo Shrimp Cocktail with Horseradish Vinaigrette

Additional \$6.95 per person

Vodka and Tequila Cured Salmon with Strawberry-Cucumber Vinaigrette

Additional \$3.95 per person

Grilled Chicken and Mushroom Strudel with Boursin Zabaglione

Additional \$3.50 per person

Intermezzo Service

For your Dinner Enhancement Choose One of Our Gourmet Sorbets

Lemon or Champagne

\$2.00

Prices are subject to 17% House Charge and 5% Massachusetts Meal Tax

Plated Dinner Suggestions

(Continued)

Entrees

Herb Roasted Sirloin of Beef

Sweet Onion Chutney, Natural Juices
\$23.95

Filet Mignon

Crispy Leeks, Merlot –Thyme Reduction
\$28.95

Baked Stuffed Chicken

Apple-Thyme Stuffing, Calvados Demi Glaze
\$21.95

Roast Prime Rib Au Jus

Horseradish Sauce
\$26.95

Roasted Statler Chicken

Roasted Garlic and Baby Onions, Sun-Dried Cherry Pan Sauce
\$22.95

Sautéed Breast of Chicken

Choice of Lemon Capers or Wild Mushroom Sauces
\$19.95

Grilled Swordfish Steak

Roasted Cippolini Onion Relish, Lemon Buerre Blanc Sauce
\$23.95

Roasted Salmon

Apple Cider Buerre Blanc
\$23.95

Baked Stuffed Shrimp

Seafood Stuffing
\$24.95

Mushroom Wellington

Wild Mushrooms, Spinach, Boursin Cheese, Roasted Red Pepper Coulis
\$19.95

Cornish Game Hen

Wild Rice Stuffing, Pear-Riesling Glaze
\$24.95

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Plated Dinner Suggestions

(Continued)

Baked New England Scrod
Sherried Crumb, Lemon Essence
\$21.95

Duet Plate #1
Petite Filet of Beef Tenderloin with Baked Stuffed Shrimp, Madeira Sauce
\$30.95

Duet Plate #2
Petite Filet of Beef Tenderloin with Roasted Salmon, Champagne scented Bernaise Sauce
\$28.95

Duet Plate #3
Petite Filet of Beef with Crab Cakes, Citrus Buerre Blanc
\$29.95

Vegetables (Please Choose One)

Seasonal Sautéed Julienne Vegetables
Steamed Asparagus
Honey-Tarragon Glazed Carrots
Sautéed Baby Vegetables (**add \$1.00**)
Green Beans Amandine

Potato, Rice (Please Choose One)

Northern Wild Rice Medley
Twice Baked Potatoes with Chives
Roasted Mushroom Shaped Potatoes
Baked Potato with Sour Cream
Rosemary-Garlic Red Bliss Potatoes

Dessert Selections (Please Choose One)

Chocolate Cup
Filled with a Choice of Chocolate, Raspberry or
Lemon Mousse

Deep Dish Apple Pie
Caramel Sauce

N.Y. Cheese Cake
Grand Marnier Scented Strawberry Sauce

Hazelnut Torte
Chocolate Sauce

Chocolate Fudge Cake
Raspberry Coulis

Carrot Cake
Moist Blend of Carrots, Walnuts, Spices and Cream
Cheese Frosting

Lemon Torte
Raspberry Coulis

Tiramisu
The Traditional Italian Delight

Strawberry Filo Basket
Fresh Strawberries with Zabaglione

Italian Cassata Cake
Rich White and Chocolate Layers with Orange

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Dinner Buffet Suggestions

Includes Chef's Selections of Rice or Potato, Vegetable, Chef's Dessert Table, Fresh Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Appetizers

Seasonal Sliced Fresh Fruit Display
Roasted Vegetable Platter with Balsamic-Olive Drizzle
Lobster Bisque
Fresh Mozzarella & Tomato Platter with Olive Oil & Basil Vinaigrette
Minestrone Soup

Salads

Seasonal Mixed Green Salad with Two Dressing Choices
Caesar Salad with Garlic Croutons and Shredded Asiago Cheese
Marinated Mushroom & Tarragon Salad
Grilled Vegetable & Pasta Salad with Sun-Dried Tomato Pesto
Antipasto Salad

Entrée Selections

Castle Chicken Cordon Bleu with Prosciutto, Smoked Mozzarella, Sage & Stone Ground Mustard
Sautéed Medallions of Chicken with Lemon-Caper Sauce
Sautéed Breast of Chicken with Portobello Chasseur Sauce
Sole Roulades with Dill Buerre Blanc
Baked Scrod with Focaccia Crust
Pan Seared Salmon with Spinach and Champagne Sauce
House-Made Grilled Vegetable Lasagna in a Light Cream Sauce
Cavatappi Pasta with Artichokes, Sun-dried Tomatoes, and Asparagus Tips Tossed in Basil, Garlic & White
Wine
Cheese Tortellini with Prosciutto & Peas in an Asiago Cream Sauce
Roasted Pork Loin with Braised Cabbage and Apple

Carving Stations

Roasted Sirloin of Beef with Three Peppercorn Sauce
Roast Breast of Turkey with Cranberry Chutney
Carved Prime Rib Au Jus with Creamy Horseradish Sauce

One Appetizer, Two Salads, Two Entrées

\$20.95

One Appetizer, Two Salads, Two Entrées & One Carving Station

\$23.95

Two Appetizers, Three Salads, Three Entrées & One Carving Station

\$26.95

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Hors D'ouvres Suggestions

All Selections are Priced Per Fifty Pieces

Hot

Maine Crab Cakes with Dill Aioli	\$ 100.00
Coconut Shrimp with Orange-Horseradish Sauce	\$ 100.00
Oriental Spring Rolls with Spicy Hot Mustard	\$ 65.00
Spinach Spanikopita	\$ 70.00
Roasted Vegetable Tart	\$ 75.00
Wild Mushroom Filo	\$ 70.00
Mini Chicken Cordon Bleu	\$ 80.00
Oriental Pork Dumplings with Soy Dipping Sauce	\$65.00
Teriyaki Beef Satay	\$ 80.00
Thai Chicken Satay with Peanut Sauce	\$ 80.00
Chicken with Dijon Mustard in Puff Pastry	\$ 85.00
Bay Scallops Wrapped in Bacon	\$ 80.00
Miniature Beef Wellington	\$ 85.00
Tomato and Basil Crostini	\$ 70.00
Feta and Sun-Dried Tomato Filo	\$ 75.00
Baby Lamb Chops with Mint Crust	\$ 100.00
Crispy Potato Pancakes with Sour Cream and Applesauce	\$ 65.00
Mini Franks En Croute with Deli Style Mustard	\$ 60.00

Cold

Jumbo Shrimp Cocktail	\$ 125.00
California Rolls and Tuna Rolls	\$ 100.00
Roasted Vegetable & Boursin Canapé	\$100.00
Asparagus with Prosciutto	\$ 100.00
Smoked Salmon Tartar on Cucumber	\$ 100.00
Portobello Mushroom Canapé	\$ 100.00
Ocean Scallops with Ginger	\$ 100.00

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Display Specialties

Priced per person

Imported & Domestic Cheese Display

Accompanied by Fresh Fruit & Gourmet Crackers

\$3.50

Seasonal Vegetable Crudité

Roasted Red Pepper & Creamy Herb Dips

\$2.75

Cold Seafood Display

Jumbo Shrimp, Cocktail Crab Claws, Fresh Oysters

Freshly Shucked Clams, Fresh Lemon

Cocktail and Remoulade Sauces

\$11.95

Smoked Salmon Display

Smoked Atlantic salmon

Chopped Eggs, Diced Bermuda Onions, Capers, Cream Cheese

Pumpernickel Bread

\$8.95

Cold Roasted Tenderloin of Beef

Horseradish and Red Pepper Sauces

Rustic Rolls

\$7.95

Italian Antipasto Display

Prosciutto, Genoa Salami, Hot Capicola

Marinated Mozzarella Cheese, Marinated Artichokes

Fire Roasted Red Peppers, Assortment of Mediterranean Olives,

Chilled Roasted Mushrooms, Assortment of Italian Breads

\$7.50

Pasta Station

Tri – Color Cheese Tortellini & Penne Pasta

Choice of Two Sauces:

Marinara Sauce, Garlic-Basil, Alfredo, Creamy Vodka Tomato Sauce or Bolognese Sauce

Sun-Dried Tomato, Pine Nut, Shredded Parmesan Cheese and Garlic Bread

\$7.95

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Carving Station Suggestions

Attended by a Uniformed Chef

Steamship Round of Beef

Creamy Horseradish, Au Jus, Rustic Rolls
\$400.00 (Serves 100 Guests)

Roast Tenderloin of Beef

Cabernet Sauce & Rustic Rolls
\$175.00 (Serves Thirty)

Herb Roasted Breast of Turkey

Cranberry Chutney & Rustic Rolls
\$135.00 (Serves Thirty)

Maple Glazed Ham

Caramelized Triple Onion Relish & Buttermilk Biscuits
\$135.00 (Serves Thirty)

Roasted Loin of Pork

Sun-Dried Fruit Ragout
\$175.00 (Serves Fifty)

Cajun Roasted Sirloin

Assortment of Chutneys, Sauces,
European Whole Grain Bread
\$ 225.00 (Serves Fifty)

Roasted Loin of Pork

Moroccan Spices and Served with Sun-Dried Cherry sauce
Herbed Flatbread
\$ 200.00 (Serves Fifty)

Salmon Fillet

Filled with Spinach and Roasted Red Pepper in Puff Pastry
Pernod Buerre Blanc
\$ 180.00 (Serves Thirty)

Roasted rack of Lamb

Mint Sauce, Fruit Chutney
\$ 50.00 (Serves Five)

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