

Plated Dinner

Please Select One Appetizer or One Salad, One Entrée and One Dessert
((\$10.00 per person fee for each additional entrée)

Appetizer

Shrimp Cocktail

Served with Amber Cocktail Sauce

Crab Cake

Crab Cake, Corn & Black Bean Salsa, Spinach & Horseradish Sauce

Pan Seared Scallop

Apricot Puree, Pomegranate, Herb Oil

New England Clam Chowder

(Additional \$2.00 per person)

Salads

House Garden Salad, Cucumbers, Tomatoes, Red Onion, Balsamic Vinaigrette

Iceberg Wedge: Pickled Onions, Bleu Cheese, Cucumber, Bacon, Tomato, Herb Vinaigrette

Baby Romaine, Parmesan Crisp, Focaccia Croutons, Grape Tomatoes & Parmesan Dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
Please inform your Sales Person if a person in your party has a food allergy*

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Poultry Entrées

Roasted Chicken
Roasted Tomato Cream
\$54.00 per person

Pan Seared Chicken
Chicken Cream Sauce
\$54.00 per person

Teriyaki Glazed Chicken
Sesame Rice Noodles, Stir Fry Vegetables
\$56.00 per person

Meat Entrées

Marinated Sirloin
Chimichurri
\$68.00 per person

Sirloin Au Poivre
Cognac Cream
\$66.00 per person

Grilled Tenderloin
Red Wine Demi Glace
\$70.00 per person

Seafood Entrees

Seabass
Tomato Brown Butter
\$74.00 per person

Pan Seared Cod
Lemon Butter
\$54.00 per person

Herb Roasted Salmon
Sweet Chili Lime
\$60.00 per person

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Choice of Starch
Choose one Starch and one Vegetable

Garlic Whipped Potato
Basmati Rice
Roasted Fingerling Potatoes

Choice of Vegetable
Baby Carrots
Grilled Asparagus
Haricot Verts
Seasonal Vegetable Medley

Vegetarian Entrées
\$55.00 per person

Vegetable Napoleon (GF)
Grilled Seasonal Vegetables, Garlic Mashed Potato, Fresh Mozzarella, Tomato Cream Sauce

Butternut Squash Risotto
Fried Basil

Vegan Ravioli

Grilled Cauliflower Steak, Hummus, Roasted Tomatoes and Gremolta

Quinoa & Black Bean Stuffed Zucchini (Vegan)
Roasted Red Pepper Pesto & Spinach

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Desserts

Apple Pie

Caramel Sauce and Vanilla Ice Cream

Seasonal Cheesecake

White Chocolate Crème Brulee

Caramelized Sugar on Top

Flourless Chocolate Mousse Cake

Whipped Cream, Chocolate and Carmel Sauce

Chocolate Vegan Cake

Chefs Choice Fruit Tarts