

Plated Dinner Menu

Soup or Salad: *Please Select 1*

New England Clam Chowder

Hearty Minestrone Soup

Fresh Garden Salad with Specialty Dressing

Traditional Caesar Salad

A per person surcharge will be added for both Soup and Salad

Entrees: *Please Select 1*

Fresh Baked Haddock with Sherried Crumb Topping

Stuffed Sole with Seafood Stuffing and Lobster sauce

Grilled Rosemary Chicken

Stuffed Chicken Breast, Fruit and Corn Bread Stuffing, Mushroom Sauce

Roast Loin of Pork, Sweet Onion Gravy, Seasonal Chutney

Sliced London Broil, Mushroom Sauce

Prime Rib of Beef Au Jus

Rolls and Butter

Seasonal Vegetables

Chef's Selection of Potatoes or Rice

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

Desserts: *Please Select 1*

White and Chocolate Mousse Parfait

Warm New England Apple Crisp with Fresh Whipped Cream

English Trifle

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

*All Guarantees are Due 72 Hours Prior to the Event
All Food and Beverage Items Listed Above are
Subject to a 19% Administrative Fee and a 5% State Tax.*