

Special Occasion Plated Dinner Menu

Appetizers: Please Select 1

New England Clam Chowder
Butternut Apple Bisque
Baked French Onion Soup
Hearty Minestrone Soup

Pasta Primavera: Seasonal Vegetable Medley with Garlic Herb Sauce
Wild Mushroom Ravioli: Mushroom and Cured Tomato Ragu; please add \$2.00
Cape Cod Lobster Chowder; please add \$2.00

Specialty Salads: Please select 1

Mixed Greens with Seasonal Toppings and White French Salad Dressing
Crisp Caesar Salad with Croutons and Parmesan Cheese
Baby Spinach Salad, Blue Cheese, Craisins, Pecans and Maple Vinaigrette
Panzanella; Tomatoes, Cucumber, Red Onion, Fresh Mozzarella, Crisp Croutons

Rolls and Butter
Chef's Selection of Potato or Rice

Entrée Selections: Please Select 1 Entrée

Sole Veronique; Topped with Shiitake Mushrooms and White Grape Butter Sauce	\$36
Sole Menemsha; Lightly Battered and Topped with Scallops, Shiitake Mushrooms, Snow Peas and Julienne Carrots and Served with a Chardonnay Butter Sauce	\$36
Fresh Salmon Teriyaki; Served with Asian Stir Fry Medley and Jasmine Rice	\$38
Baked Stuffed Shrimp; Jumbo Stuffed Shrimp with our own Seafood Stuffing	\$38
Baked Seafood Medley; Shrimp, Scallops, Haddock and Lobster	\$40
Baked Stuffed Haddock; Topped with Lobster Sauce	\$36
Chicken Verdicchio; Marinated and Roasted Statler Breast Topped with Mushrooms, Tomatoes and Artichokes in a Creamy Garlic Sauce	\$36
Chicken Florentine; Statler Breast Stuffed with Spinach and Roasted Onion Stuffing Topped with a Golden Mushroom Sauce with a hint of Anisette	\$36
Stuffed Loin of Pork; with Corn Bread Stuffing, Apple, Pear and Craisin Dressing Topped with a Creamy Sauce of Caramelized Onion and Pan Jus	\$36
Roast Prime Rib of Beef; Slow Roasted with Au Jus	\$40
Roast Tenderloin of Black Angus Beef; Bordelaise Sauce	\$49
Roast Rack of Lamb; Mustard and Herbed Crumb Topping, Slow Roasted	\$48
Petite Filet Mignon and Stuffed Jumbo Shrimp	\$48
Roast Sliced Sirloin and a Half Baked Stuffed Lobster	Market Price.
Vegetarian Spicy Couscous with a Grilled Vegetable Medley Topped With Cashews, Grapes, Raisins, Mint, Lemon and Extra Virgin Olive Oil	\$32
Eggplant Rollatini with Sicilian Caponata on Creamy Polenta	\$32

Please add \$2 surcharge per person for Second entrée - higher price prevails

ALL WEDDING GUARANTEES ARE DUE 7 DAYS PRIOR TO THE EVENT
All Food and Beverage Items Listed Above are Subject to a 19% Administrative Fee and a 5% State Tax
Prices Subject to Change

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Desserts: *Please Select 1*

New York Style Cheesecake with Fresh Strawberries

Warm Apple Crisp with Whipped Cream

White and Chocolate Mousse Parfait

Berry Trifle Parfait with Whipped Cream

Vanilla Bean Bourbon Bomb: Please add \$2.50

Marquis au Chocolate: Please add \$2.50

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

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