





PLATED DINNERS

SOUPS

Select one: Included
Caramelized Onion & Leek Soup
Chicken Vegetables
New England Clam Chowder
Butternut Squash Bisque
Cream of Tomato

SALADS

Select one: Included

Traditional Caesar Salad with Shaved Parmesan & Croutons

Mixed Garden Greens with Fresh Vegetables, & House Vinaigrette

VVG,GF

Sliced Roma Tomatoes with Baby Arugula & Mozzarella

ENTREES

Choice of multiple entrees will be charged at the higher price. 25-person minimum for all dinner entrees.

Roast Turkey & Traditional Accompaniments	\$31.95
Crab Stuffed Sole with Newburg Sauce	\$36.95
Roast Chicken Breast with Wild Mushrooms, Marsala, & Thyme	\$34.95
Baked Cod in Lemon Herb Crust with Chive Butter	\$39.95
Short Ribs with a Cabernet Demi Glace Sauce	\$44.95
Herb Roasted Rib Eye of Beef with Horseradish Jus (100pp or Fewer)	\$51.95
Surf & Turf: Grilled Tenderloin & Stuffed Shrimp in a Newburg Sauce	\$54.95
Grilled Filet Mignon with Wild Mushrooms & Tarragon Bordelaise	\$54.95
Tuscan Chicken in a Spinach, Tomato, & Garlic Sauce	\$57.95 \$36.95
Chicken Saltimbocca in a Tomato Basil Sage Sauce	\$36.95 \$38.95
Seafood Medley: Shrimp, Scallops and Scrod Topped with BreadCrumbs	\$44.95
Roasted Fillet Salmon <i>GF</i>	\$41.95
Pork Florentine in a Cream of Spinach	\$35.95
Grilled Skirt Steak with Blackened Stuffed Shrimp	\$46.95

VEGETARIAN OPTIONS

Stuffed Portobello Falafel Plate Grilled Cauliflower Steak

\$34.95

All dinners entrees include appropriate starch, chef's vegetable, dessert, coffee, & teas.

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE