

DINNER SELECTIONS FOR FUNCTIONS

Minimum 25 Guests
Dinner is available Monday thru Sunday
11:30am – 10:00pm

Limited to two Entrees

Baked Haddock
Baked Seafood Au Gratin
Baked Stuffed Scrod Newburg
Baked Stuffed Shrimp
Grilled Salmon
Broiled Scallops
Broiled Scrod
Chicken & Broccoli Penne Alfredo
Roasted Herb Chicken
Chicken Lafayette
Chicken Marsala
Prime Rib Au Jus
Filet Mignon with Burgundy Sauce
Filet Mignon & Baked Stuffed Shrimp
Seafood Stuffed Veal Porfolio

**ALL DINNER ENTREES ARE SERVED WITH FRESH SEASONAL VEGETABLE
AND INCLUDE THE FOLLOWING:**

SALAD (Choice of one)

Garden Salad

Mesclun Greens and Romaine Lettuce topped with Carrot, Tomato, Red Onions and Cucumber slices

Caesar Salad

Crisp Romaine Lettuce gently tossed with Garlic and Grated Cheese and topped with Herbed Croutons.

STARCH(Choice of one)

Wild Rice - Oven Roasted Potatoes - Mashed Potatoes
Garlic Mashed Potatoes - Baked Potato

DESSERT(Choice of one)

Chocolate Mousse - Chocolate Mousse Cake - Carrot Cake
Cheesecake - Boston Cream Pie - Caramel Turtle Torte
Apple Pie - Ice Cream or Sorbet

**BREAD AND BUTTER
COFFEE AND TEA**