

EVENTS ON BROADWAY PACKAGE SIT DOWN DINNERS

BANQUET ENTREES **SIT DOWN DINNER SELECTIONS**

Includes choice of Appetizer, Salad, Starch or Grain and Dessert. Accompanied by fresh Breads, Rolls and Butter .Along with fresh Brewed Coffee and Tea.

APPETIZERS

Fresh Carved Fruit with Sherbet and Grand Mariner
Chef's Selection of Soup
Jumbo Shrimp Cocktail (based market price)
Baby Crab Cakes on Spring Greens with Remoulade Sauce

SALADS

Spring Salad Greens with Dried Cranberries & Gorgonzola Crumbs
Toasted Pine Nuts and Pear Tomatoes with Citrus Vinaigrette
Traditional Caesars Salad
Tossed Garden Salad with fresh Vegetables and choice of dressing
Fresh Mozzarella, Roma Tomatoes and Fresh Basil with an infused Garlic Oil

DINNER SELECTIONS

TUSCAN STYLE CHICKEN BREAST

Pan seared and slowly cooked, flavored with plum tomatoes, onions and garlic

CLASSIC CORDON BLEU

Boneless breast of chicken stuffed with honey ham and three cheeses, rolled in seasoned crumbs accompanied by a velvety parsley basil sauce

CHICKEN SALTIMBOCCA

Two pan fried chicken medallions stuffed with Fontina cheese and Italian Prosciutto. served in a sweet basil marinara sauce with wild mushroom rice pilaf

TROPICAL COCONUT CHICKEN

Succulent chicken breast crusted with fresh coconut and savory Island Herbs.
Topped with an exotic Mango and Papaya Cilantro sauce.

ROASTED CHICKEN BREAST

(with choice of stuffing)

Chorizo Sausage with Rice

Mandarin Orange and Caramelized Red Onion

Traditional New England Sage with Apples and Walnuts

Roasted Peppers, Basil, Spinach and Mozzarella

The above will be accompanied with appropriate sauces

GRILLED FILET MIGNON

With roasted Portobello Mushrooms and a caramelized Shallot Merlot demi glaze

PRIME RIB OF BEEF

Our slow roasted Prime Rib of Beef, served with Rosemary Au Jus and Horseradish Cream

GRILLED OR CARVED NEW YORK SIRLOIN

(with choice of sauce)

Rosemary garlic Au Jus

Portobello and Caramelized Onion Concasse

Boursin Cream Sauce

BAKED STUFFED LOBSTER TAIL

Succulent Maine Lobster Tail split and stuffed with shrimp, scallops, and lobster dressing, set on
a bed of herb and garlic cous cous

RUBBED LOIN OF PORK

Roasted Asian spice, served with a Honey Cilantro Teriyaki Glaze

SESAME CRUSTED ATLANTIC SALMON

Grilled to perfection and served with either
a Ginger lime Glaze, Lemon Pepper butter or Orange Ginger Beurre Blanc

GRILLED HALIBUT

Served with a Tropical Fruit Salsa

BAKED STUFFED FILET OF HADDOCK

Crusted with our own Atlantic Crab and shrimp stuffing
and topped with a lemon caper cream sauce

SCAMPI VAL HALLA

Tender shrimp sautéed with garlic, grape tomatoes and fresh herbs.
Topped with extra virgin olive oil infused with garlic

VEGETABLE, STARCH OR GRAIN

Wild Rice Pilaf
Red Bliss Garlic Mashed Potatoes
Yukon Gold Oven Roasted in Five Spice
Herbed Couscous and Wild Mushrooms
Rice Pilaf with dried Cherries and toasted Pine Nuts
Risotto with Harvest Vegetables

DESSERTS

Chocolate Lava Cake, Brownie A La Mode, Cheesecake with Fruit Glaze, Ice Cream with Strawberries
with Whipped Cream, Peach Melba, Velvet Raspberry Mouse with Chambord Drizzle and Whipped
Cream, Crème Brule, Apple Crisp with Ice Cream or Jack Daniels Bread Pudding with nuts and raisins.

SPLIT MENU

We will be pleased to provide a split menu for your function, An Organized Procedure for guest selection
will be explained to you. All splits will be required to follow procedure to ensure guests received the
proper selections. Pricing does not include a **7% State Meal Tax** and a 20% service charge. As always our
Chef is available to create a special menu for your special event.