



**PLATED EVENTS**

**Lunch**

**Dinner**

**APPETIZER \*choice of one\***

Tossed garden salad with house dressing  
Caesar salad  
Soup of day or New England clam chowder

**STARCH \*choice of one\***

Rice pilaf  
Roasted red bliss potato  
Garlic mashed red potato

**ENTREES \*choice of two\***

Sliced roasted pork with rosemary garlic glaze	\$24.00	\$32.00
Chicken francaise	\$24.00	\$32.00
Cranberry walnut stuffed chicken breast with chicken veloute sauce	\$25.00	\$33.00
London broil with fresh garlic, rosemary, and bourbon sauce	\$27.00	\$34.00
Filet mignon with sherry burgundy infused mushroom demi glaze	n/a	\$36.00
Prime rib roast with au jus	n/a	\$38.00
Alfredo pasta primavera	\$22.00	\$29.00
Alfredo pasta primavera with chicken	\$24.00	\$30.00
New england baked scrod with traditional breadcrumb topping and lemon butter	\$25.00	\$33.00
Grilled atlantic salmon with cucumber dill cream sauce	\$28.00	\$35.00
Baked stuffed shrimp	n/a	\$36.00
Land & Sea: baked stuffed shrimp and petite filet mignon	n/a	\$42.00

**CUSTOM WINE SERVICE**

Ask for Wine List

Minimum 25 guests served. Less than 25 guests, \$100 surcharge will apply.

Third entrée selection \$3 surcharge per person. Host must provide final counts one week prior to event.

All plated events include chef's selection of vegetable and dessert, warm rolls and butter, freshly brewed regular and decaffeinated coffee, assorted hot tea, and iced tea

Assorted sodas and bottled water can be added for \$5.00 per person

Prices are per person and are subject to 22% service charge and 6.35% sales tax. Food service is for 1.5 hours.