



DINNER

SERVED DINNER

Priced per guest. Minimum 25 people.

All served dinners include choice of soup or salad and dessert in addition to coffee, decaffeinated coffee, hot tea, iced tea, rolls and butter.

SERVED DINNER BEGINNINGS - choice of one

- | | |
|--------------------------|--|
| Tomato bisque | Spring mixed greens with assorted dressings |
| New England clam chowder | Sonoma field greens with oranges and toasted pecans with raspberry vinaigrette |
| Potato leek soup | Tossed green with assorted dressings |
| Traditional Caesar salad | |

ENHANCED SPECIALTY BEGINNINGS

- | | |
|---|-----------------------------|
| Seafood chowder 14 | Shrimp cocktail 14 |
| Spinach salad with warm bacon dressing 10 | Assorted chilled seafood 30 |

CHICKEN ENTREES

Chicken Milan 40

Chicken breast lightly breaded with panko and Parmesan cheese
Pan fried and served with lemon butter sauce
Chef's choice of appropriate vegetable and starch

Chicken Parmigiana 40

Chicken breast lightly breaded and pan fried
Topped with marinara sauce and mozzarella cheese served with spaghetti

Breast of Chicken Piccata 40

Sautéed and served with white wine mushroom lemon butter caper sauce
Chef's choice of appropriate vegetable and starch

Grilled Breast of Chicken 42

Roasted chicken breast with mushroom sauce
Chef's choice of appropriate vegetable and starch

Portobello Stuffed Grilled Breast of Chicken 46

Airline chicken breast stuffed with a portobello mushroom filling and prosciutto sage cream sauce
Chef's choice of appropriate vegetable and starch

Asiago Crusted Chicken Breast 44

Port wine beurre blanc
Chef's choice of appropriate vegetable and starch



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BEEF AND LAMB ENTREES

- Charbroiled New York Steak 54
Caramelized onion Worcestershire jus
Chef's choice of appropriate vegetable and starch

- Slow-Roasted Prime Rib of Beef 59
Served with creamy horseradish sauce and au jus
Chef's choice of appropriate vegetable and starch

- Grilled Porterhouse 59
Served with steak sauce
Chef's choice of appropriate vegetable and starch

- Herb-Crusted Lamb Chops 56
Served with mint demi-glace
Chef's choice of appropriate vegetable and starch

- 8oz Grilled Filet Mignon 60
Served with port wine sauce
Chef's choice of appropriate vegetable and starch



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FISH AND SEAFOOD ENTREES

- Shrimp Scampi** 44
Served with pasta and chef's choice vegetable
- Grilled Salmon** 46
Served with citrus dill sauce
Chef's choice of appropriate vegetable and starch
- Pan-Seared Scallops** 50
Tender scallops topped with a lemon caper drizzle
Chef's choice of appropriate vegetable and starch
- Pan Fried Chilean Sea Bass** 52
Citrus beurre blanc
Chef's choice of appropriate vegetable and starch
- Lobster** Market Price
Choice of broiled or Milanese
Gently pounded and lightly breaded lobster tail sautéed
Lemon butter sauce
Chef's choice of appropriate vegetable and starch



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COMBINATION PLATES

- Chicken and Salmon 56**
Boneless breast of chicken and salmon filet
Beurre blanc
Chef's choice of appropriate vegetable and starch

- Filet Mignon and Chicken 62**
Grilled filet with boneless breast of chicken
Served with mushroom sauce
Chef's choice of appropriate vegetable and starch

- Filet Mignon and Salmon 64**
Grilled filet with salmon filet
Served with red wine sauce
Chef's choice of appropriate vegetable and starch

- Filet Mignon and Lobster Market Price**
Grilled filet with lobster tail
Drawn butter and peppercorn sauce
Chef's choice of appropriate vegetable and starch



DINNER

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DESSERTS - choice of one

- Deep caramel apple pie
- Black Forest cake
- Carrot cake
- Tiramisu cake
- Double chocolate fudge cake
- Plain or strawberry cheesecake
- White chocolate cheesecake with strawberry sauce

Add scoop of ice cream for \$6 additional per person

