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

ENHANCED SPECIALTY BEGINNINGS

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

CHICKEN ENTREES

Chicken Milan 39
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 39
Chicken breast lightly breaded and pan fried
Topped with marinara sauce and mozzarella cheese served with spaghetti

Breast of Chicken Piccata 39
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 44
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 52

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

Grilled Filet Mignon 62

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 44

Served with citrus dill sauce
Chef's choice of appropriate vegetable and starch

Pan-Seared Scallops 48

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 50
Boneless breast of chicken and salmon filet
Beurre blanc
Chef's choice of appropriate vegetable and starch

Filet Mignon and Chicken 56
Grilled filet with boneless breast of chicken
Served with mushroom sauce
Chef's choice of appropriate vegetable and starch

Filet Mignon and Salmon 59
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

SERVED DINNERS

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