



SERVED DINNER

6% sales tax and 20% service charge will be added to all menu items

*YOU ARE NOT LIMITED TO THE BELOW SELECTIONS, A VARIETY OF OTHER ITEMS ARE AVAILABLE.
REGIONAL/THEMED MENUS CAN BE CREATED (MEXICAN, ASIAN, FRENCH, ETC.).

Soups

(Additional Varieties Available)

Classic Chicken Noodle Soup	cup.....	bowl.....
Roasted Cream of Tomato with Balsamic Glaze	cup.....	bowl.....
New England Clam Chowder	cup.....	bowl.....
Main Lobster Bisque	cup.....	bowl.....
Chilled Tomato Gazpacho	cup.....	bowl.....
Chilled Cucumber Avocado Gazpacho	cup.....	bowl.....

Salads

Tossed Salad with Cucumbers, Carrots, Tomato and balsamic vinaigrette.....

Burrata Cheese and Prosciutto Di Parma, Arugula Leaves, Heirloom Tomatoes, Basil pesto, Balsamic Glaze...

Classic Caesar Salad w/ Shaved Parmesan.....

Whipped Ricotta Toast, Baby Arugula Leaves, Black Pepper, Honey Drizzle, Oregano Oil...

Watermelon and Feta Cheese, Baby Arugula Leaves, Shaved Radish...

Wedge Salad, Chopped Bacon, Cherry Tomatoes, Blue Cheese Crumbles, Buttermilk Ranch Dressing...

Prosciutto Di Parma and Cantaloupe Melon w/ Black Pepper Lime Dressing and Clover Honey...

Poached Anjou Pear and Gorgonzola Cheese Salad, Toasted Almonds and Field Greens, Honey Vinaigrette...

Baby Field Greens Salad, Crumbled Blue Cheese, Candied Walnuts, Dried Cranberries...

Other Starters

Rigatoni Ala Vodka, Peas, Bacon, Shaved Pecorino Cheese...

Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon...

Jumbo Lump Crab Cake with Chipotle Aioli, Roasted Tomato and Baby Arugula Salad...

*YOU ARE NOT LIMITED TO THE ABOVE SELECTIONS; A VARIETY OF OTHER ITEMS ARE AVAILABLE.
REGIONAL/THEMED MENUS CAN BE CREATED (MEXICAN, ASIAN, FRENCH, ETC.).

ENTREES

All entrée prices include: vegetable, potato, coffee and tea service
If you choose to offer your guests more than two entrée choices an additional \$3 per person will be added

*YOU ARE NOT LIMITED TO THE BELOW SELECTIONS, A VARIETY OF OTHER ITEMS ARE AVAILABLE.
REGIONAL/THEMED MENUS CAN BE CREATED (MEXICAN, ASIAN, FRENCH, ETC.).

Chicken...

Classic Chicken Francaise, Beurre Blanc
Chicken Marsala, Wild Forest Mushroom Demi-Glace
Pan Seared Amish Chicken Breast, Fine Herb Chardonnay Cream Sauce
Truffle Chicken Ballotine, Brown Chicken Au Jus
Prosciutto Wrapped Boursin Cheese Stuffed Chicken Breast, Brown Chicken Au Jus

Fish & Shellfish

Pan Seared or Grilled Salmon with Chardonnay Beurre Blanc ...
Crab Stuffed Sole, Lemon-Chablis Butter ...
Jumbo Lump Crab Cake, Tartar Sauce
Lemon Herb Crusted Cod, Champagne Emulsion...
Brazilian 8 oz. Steamed Lobster Tail, Lemon Wedge, Melted Butter...
Grilled Bronzino Fillet, Balsamic Glaze and Tomato Gremolata...

Beef

Wagyu Beef Teres Major, Veal Demi Reduction...
10 oz. Black Angus New York Strip Steak, Red Wine Demi-Glace...
Grilled Filet Mignon, Cabernet Demi-Glace....
10oz Peppercorn Seared Ribeye Steak w/ Veal Demi Glaze...

Vegetarian

Crispy Eggplant Ricotta Tower, Mozzarella Cheese, San Marzano Tomato Sauce...
Grilled Curried Cauliflower Steak, Petite Herb Salad, Cucumber Tzatziki Sauce...
Roasted Asparagus and Boursin Cheese Tartlet, Mushroom Duxelle...
Seared Trumpet Royal Mushroom, Fava Bean Hummus, Roasted Radish, Lemon Vinaigrette...

DUO ENTREES

We are happy to accommodate any two half entrees on one plate. For example a 5oz Black Angus New York Strip Steak and half a Chicken Francaise with your choice of Starch and Vegetable. Please ask and we will give you pricing.

Starch

Steamed Rice Pilaf
Smashed Red Bliss Potatoes
Whipped potatoes
Sea Salt Roasted Fingerling Potatoes
Cheddar Whipped Potatoes
Lemon Parmesan Ancient Grains

Vegetable

Steamed broccoli with sea salt
Baby French Beans
Honey Roasted Carrots
Julienned vegetable
Rosemary Roasted Asparagus
Seasonal Vegetable Bundle...1 Additional