

DINNER

Plated Dinner

*Cooked to order. may be served raw or under cooked. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Before placing your order, please inform your server if a person in your party has a food allergy.

STARTERS

SOUPS

Tuscan Minestrone
Thai Chicken & Coconut
Portobello, Spinach, & Tortellini
Venetian Rice & Pea
Chorizo, Kale, & Chickpeas
Carrot Ginger
Homestyle Chicken Noodle

SALADS

Mixed Greens

Field Greens, Chopped Veggies, Stilton
Vinaigrette

Caesar

Crisp Romaine, Croutons, Shaved Parmesan,
Creamy Dressing

Caprese

Vine-Ripened Tomatoes, Fresh Mozzarella,
EVOO, Basil

Mediterranean

Iceberg, Feta, Veggies, Kalamata Olives,
Vinaigrette

Beet & Arugula

Arugula, Beets, Potatoes, Blue Cheese, Dijon
Vinaigrette

ENTREES

ENTREES

Rosemary Chicken \$21

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed
Mushrooms, Rosemary Jus, Yukon Mash, Green Beans

Prosciutto Wrapped Mahi Mahi* \$23

Pan Roasted Mahi Mahi Wrapped in Prosciutto di Parma,
Blood Orange Vinaigrette, Yukon Mash, Broccoli

Steak au Poivre* \$26

Peppercorn Crusted Filet Mignon, Cognac Cream Pan Sauce,
Herb-Roasted Potatoes, Mixed Veggies

Tuscan Roasted Pork Loin \$22

Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms,
Roasted Red Pepper, and Provolone Drizzled with Mustard
Cream Sauce, Yukon Mash, Mixed Veggies

Herb-Crusted Salmon* \$22

Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured
Tomatoes, Brown Butter, Tuscan Potato, Green Beans

Slow Roasted Prime Rib of Beef* \$26

Roasted Prime Rib of Beef, Au Jus, Horseradish Cream, Yukon
Mash, Creamy Spinach

Japanese Style Pork Loin \$21

Pan Seared Pork Loin, Plums, Scallions, Cilantro, Yukon Mash,
Bok Choy

Chicken & Apples \$21

Pan Seared Chicken, Sliced Apples, Calvados, Fresh Ginger,
Herb-Roasted Potatoes, Honey Glazed Carrots

Please Select One Starter and One Dessert
to Complement Your Dinner Selection

Entrees Continued...

Grilled New York Strip* \$26

Grilled New York Strip Steak, Vidalia Onion, Mushrooms,
Barolo Demi Glace, Yukon Mash, Mixed Veggies

Sesame Crusted Loin of Lamb* \$25

Lamb Loin Crusted with Sesame Seeds, Chopped Tomato,
Scallions, Thai Peanut Sauce, Fried Rice, Bok Choy

Filet Mignon & Shrimp* \$29

Pan Seared Filet Mignon, Rosemary Shrimp, Wild
Mushroom Demi Glace, Yukon Mash, Green Beans

Grilled Vegetable Tower \$19

Grilled, Portobello, Eggplant, Zucchini, Roasted Red
Pepper, Bufala Mozzarella, Tomato Basil Sauce

Surf & Turf* \$35

Pan Seared Filet Mignon, Crabmeat Stuffed Lobster Tail,
Duo of Sauces, Yukon Mash, Broccoli

DESSERTS

Carrot Cake

Tiramisu

Apple Pie

Chocolate Kahlua Fudge Cake

Cheesecake

Chocolate Vanilla Layered Cake w/ Raspberry & Buttercream

Key-Lime Pie

Seasonal Cheesecake

Events All In One

Prices are Based on Per Person. Substitutions are permitted. Prices may change with substitutions. 30 person minimum. All charges are subject to a 20% taxable service charge and 6.25% sales tax.

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Buffet Dinner

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Big Night

\$32

SOUP

Portobello, Spinach, & Tortellini

SALADS

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette

Caprese

Vine Tomatoes, Fresh Mozzarella, EVOO, Basil

ENTREES

Herb-Crusted Salmon*

Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured Tomatoes, Brown Butter

Chicken & Apples

Pan Seared Free-Range Chicken, Sliced Apples, Calvados, Fresh Ginger

Penne alla Norma

Penne Baked w, Eggplant, Tomato, Basil, Ricotta Salata

Herb Roasted Potatoes

Provençal Mixed Vegetables

CARVING STATION

Slow-Roasted Prime Rib of Beef*

Au Jus, Horseradish Cream Sauce

DESSERTS

Cheesecake

Chocolate Vanilla Layered Cake w/Raspberry & Buttercream

Full Coffee & Tea Service

Taste of Italy

\$30

SOUP

Tuscan Minestrone

SALADS

Antipasto Display

Imported Meats & Cheeses, Caponata, Seasonal Vegetables, Frittata, Marinated Olives, Flat Bread

Caesar Salad

Crisp Romaine, Croutons, Shaved Parmesan, Creamy Dressing

ENTREES

Tuscan Roasted Pork Loin

Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone drizzled with Whole Grain Mustard Cream Sauce

Rosemary Chicken

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus

Penne alla Vodka

Penne Pasta Sautéed in a Tomato Vodka Cream Sauce

Baked Rigatoni & Porcini

Rigatoni Pasta Baked With Wild Mushrooms, Pancetta, & Cream

Meatballs Pomodoro*

House-Made Meatballs with Pomodoro Sauce

DESSERTS

Tiramisu

Cannoli

Full Coffee & Tea Service

Taste of the Orient

\$25

SOUP

Thai Chicken & Coconut

SALADS

Soba Noodle Salad

Soba Noodles, Veggies, Peanut Dressing

Asian Greens

Mixed Greens, Veggies, Mandarin, Ginger Honey Lime Dressing

ENTREES

Stir-Fried Beef & Vegetables*

Marinated Strips of Beef Stir-Fried with Vegetables, Ginger, & Tamari

Japanese Pork & Plums

Pan Seared Pork Loin, Fresh Plums, Scallions, Cilantro

Pineapple Fried Rice

Jasmine Rice, Pineapple, Veggies, Coconut Milk

Sweet & Sour Chicken

Tender Chicken, Veggies, Sweet & Sour Sauce

Stir-Fried Lo Mein

Lo Mein Noodles, Veggies, Ginger Soy

DESSERTS

Key-Lime Pie

Fortune Cookies

Full Coffee & Tea Service

Events All In One

Themed Buffet Dinners Prices are Based on Per Person. Substitutions are permitted. Prices may change with substitutions. 30 person minimum. Carving Station Requires Chef Attendant @ \$75 per Attendant. All charges are subject to a 20% taxable service charge and 6.25% sales tax.

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Buffet Dinner

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Taste of New England

\$32

SOUP

New England Clam Chowder

SALADS

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette

Beet & Arugula Salad

Arugula, Beets, Potatoes, Blue Cheese, Dijon Vinaigrette

ENTREES

Rosemary Chicken

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus

Baked Haddock*

Fresh Haddock Baked with a Butter Crumb Topping, Lemon

Penne & Apple Wood Smoked Chicken

Penne, Apple Wood Smoked Chicken, Cranberries, Spinach, Walnut Cream Sauce

Honey Glazed Carrots

Yukon Mashed Potatoes

CARVING STATION

Slow-Roasted Prime Rib of Beef*

Au Jus, Horseradish Cream Sauce

DESSERTS

Apple Pie

Carrot Cake

Full Coffee & Tea Service

Taste of Mexico

\$24

SOUP

Black Bean & Chicken Soup

STARTERS

Tortilla Chips

with Guacamole, Fresh Salsa, & Sour Cream

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Cilantro Vinaigrette

Chicken & Cheese Quesadillas

Tender Chicken, Monterey & Cheddar Cheeses, Flour Tortilla

ENTREES

Tequila Lime Chicken

Grilled Free-Range Chicken Breast, Tequila, Lime, Cilantro

Cheese Enchiladas

Enchiladas Stuffed w/ Cheese, Red Enchilada Sauce, Salsa Verde

Black Beans

Cooked w/ Onions, Pepper, & Lime

Mexican Rice

White Rice, Veggies, Seasoning, Cilantro

Pulled Pork

Slow-Cooked Pork, Barbecue Sauce

DESSERTS

Tres Leches Cake

Key-Lime Pie

Full Coffee & Tea Service

On a Budget

\$21

SOUP

Chicken Noodle

SALAD

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette

ENTREES

Assorted Roll-Up Sandwiches

Turkey, Roast Beef, Chicken Salad, etc.. in a wrap with Condiments

Rosemary Chicken

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus

Herb Roasted Potatoes

Mixed Veggies

Rigatoni w/ Sausage & Broccoli

Rigatoni Pasta, Italian Sausage, Fresh Broccoli, White Wine Butter Sauce, Parmesan

DESSERTS

Chocolate Chunk Cookies

Brownies

Events All In One