

## Special Event Menu

### Hors d' Oeuvres

(per 50 pieces)

Seasonal Crudités and Dip \$82

International Cheese Selection, Crackers, & Seasonal Fruit \$143

Antipasto Board Italian Meats & Grilled Vegetables & Grilled Breads \$200

Parmesan Spinach & Artichoke Dip with Grilled Breads \$68

Scallops Wrapped in Bacon \$100

Crispy Chicken Fingers with Honey Mustard \$75

Spinach & Feta Phyllo Triangles \$108

Crispy Vegetarian Spring Rolls \$80

Blackened Scallops with Maple Curry Dressing \$100

Lamb Lollipops with Dijon Mint Sauce \$135

Dates Wrapped in Bacon \$75

Grilled Shrimp wrapped in Basil and Pancetta \$150

Grilled Skewered Shrimp and Citrus \$98

Boneless Buffalo Fingers with Blue cheese \$75

Buffalo Mozzarella Sticks \$65

Potato Skins \$65

Mini Burger Sliders \$98

Lobster Spoons with Wasabi Caviar \$175

Seared Beef Tenderloin with Roasted Eggplant & Goat Cheese Toast Points \$75

Sesame Chicken Skewers \$68

Stuffed Mushrooms with Sweet and Spicy Sausage \$75

Mini Crab Cakes with Seasonal Garnish \$127

Assorted Bruschetta \$60

Jumbo Shrimp Cocktail \$150

Oysters & Clams On the Half Shell market price

Prices do not include Tax & Gratuity

## Salads

(Salads serve 10 guests)

Classic Caesar Salad \$40

Classic Caesar Salad & Grilled Chicken \$54

Garden Salad \$ 35

### House Salad

Mixed Greens with Fresh Strawberries, Cheddar Cheese, Toasted Sunflower Seeds  
& Citrus Vinaigrette \$40

### Warm Spinach Salad

Mandarin Oranges, Toasted Almonds, Raspberry Onions, Smoked Bacon \$55

### Tomato & Mozzarella

Ripe Tomato, Fresh Mozzarella, Basil, Cracked Pepper & Extra Virgin Olive Oil \$54

Prices do not include Tax & Gratuity

## Buffet Dinners

### Buffet Menu one

Garden Salad  
Chicken Piccatta with Rice  
Marinated Sirloin Steak Tips  
Yukon Gold Mashed Potatoes  
Fresh Vegetables  
Warm Rolls & Butter  
21.95 per person  
Plus tax & gratuity

### Buffet Menu Two

Caesar Salad  
Marinated Sirloin Steak Tips  
Chicken Parmesan with Linguini  
Yukon Gold Mashed Potatoes  
Fresh Vegetables  
Warm Rolls & Butter  
23.95 per person  
Plus tax & gratuity

### Buffet Menu Three

House Salad  
Grilled Salmon With Citrus Garlic Butter  
Wild Rice  
Chicken Parmesan served over Linguine  
Spinach Ravioli with Red Pepper Cream  
Fresh Vegetables  
Warm Rolls & Butter  
25.95 per person  
Plus tax & gratuity  
(Dinner Buffet 30 people Minimum)

## Sit Down Dinner

### Salads

(Priced per person)

Garden Salad 3.50

Seafood Chowder 4.50

Classic Caesar Salad \$4.00

House Salad \$5.00

Ripe Tomato, Fresh Mozzarella, Basil, Cracker Pepper & Extra Virgin Olive Oil \$5.50

### Sit Down Dinner Entrees

Marinated Grilled Sirloin Tips \$16

With Baked Stuffed Shrimp \$20

Served With Yukon Gold Mashed Potatoes

#### Chicken Piccata

Sautéed with lemon, Capers & Sweet Butter over Linguine \$16

#### Seafood Scampi

Seared Sea Scallops, Lobster Meat & Shrimp Sautéed in Garlic Wine Butter over Linguine \$23

#### Barbequed Grilled North Atlantic Salmon

Artichoke Hearts, Green Beans, Charred Tomatoes \$19

#### Grilled New York Sirloin

Served with Mashed Potatoes, Vegetables & Demi-Glace \$21

#### Chicken Parmesan

Lightly Breaded Chicken Breast, Marinara Sauce, Parmesan & Mozzarella over Linguine \$15

#### Classic Baked Haddock

Served with Bread Crumb Topping and Rice \$19

Grilled Swordfish with Caramelized Scallops \$22

Served with Wild Rice

#### Pasta Portabello

Sautéed Portabello Mushrooms, Zucchini, Tomatoes, Artichoke Hearts tossed with garlic, wine, butter and Pasta \$12

Prices do not include Tax & Gratuity

All Sit Down Dinners Include Entrée as Described Above with

Fresh Vegetable Warm Rolls and Butter

Please limit your dinner selection to 3 choices

## Sit Down Luncheon Menu

Monday-Friday lunch 11:30-3:00

Garden Salad or Seafood Chowder

Entrée Choice of one

Pan Seared Salmon Finished with Mushroom Sauce & Wild Rice

Grilled Marinated Steak Tips with Yukon Gold Mashed Potatoes

Chicken Piccata over Linguine

Warm Spinach Salad

Seasonal Fresh Vegetables

Warm Rolls & Butter

15.95 per person Tax and Gratuity not included

## Buffet Luncheon

Monday-Friday lunch 11:30-3:00

Garden or Caesar Salad

Soup of the Day

Assorted Wrap Sandwiches

Seasonal Grilled Vegetable Wrap with Smoked Gouda

Grilled Chicken Caesar Wraps

Turkey Honey Thyme Mayo Wraps

14.95 per person Tax and Gratuity not include