



## CATERING AND EVENTS

### **PLATED DINNER MENUS**

(20 Person Minimum)

We are happy to customize any menu for you to reflect your personal style.

Dinner entrees include freshly baked rolls with butter, salad and dessert.

#### **SALAD SELECTIONS**

**(choose one)**

Mixed Salad Greens with Cherry Tomatoes, Sliced Cucumber, Shaved Carrots and Red Onion

Caesar Salad with Crisp Romaine Lettuce, Croutons, Parmesan Cheese

Ask your catering contact about our seasonal salad

Dressing Choices:

Ranch, Balsamic Vinaigrette, Italian, Blue Cheese, House Champagne Vinaigrette

#### **ENTRÉE SELECTIONS**

**(choose one)**

##### **Stuffed Chicken Breast...\$17**

Apple Bread Stuffing and Served with Rice Pilaf and Seasonal Vegetables

##### **Rosemary Chicken...\$15**

Roasted Yukon Potatoes and Sautéed Seasonal Vegetables

##### **Pork Tenderloin...\$19**

Almond Wild Rice and Wilted Bok Choy

##### **Stuffed Pork Chop...\$20**

Cornbread, Sausage, Granny Smith Apple Stuffing, Pan Gravy, Herbed Orzo and Seasonal Vegetables

##### **Beef Short Rib...\$19**

Buttermilk Smashed Potatoes and Seasonal Vegetables

##### **Filet of Beef...\$26**

6 oz. Grilled Filet Served with Dijon Horseradish Cream, Mashed Potatoes and Sautéed Vegetables

##### **Roast Prime Rib of Beef Au Jus...\$25**

Roasted Medium, Served with Horseradish Mashed Potatoes and Green Beans

##### **Seared Sea Scallops...\$21**

Polenta Cake with Wilted Arugula, Green Beans and Tomatoes in a Champagne Butter Sauce

**Boston Baked Cod...\$16**

Herbed Rice Pilaf and Seasonal Vegetables

**Portabella & Saffron Risotto...\$15**

Hearty Grilled Portabellas in a creamy blend of arborio rice, white wine, cream and fragrant saffron

**Roasted Vegetable Lasagna...\$15**

Roasted seasonal vegetable with four cheeses

**DESSERT SELECTIONS**

**(choose one)**

Bread Pudding

New York Style Cheesecake

Death by Chocolate Brownie with Vanilla Ice Cream

Seasonal Cobbler with Vanilla Ice Cream

Your catering contact can advise you with additional dessert selections that may be available through our culinary baking program.

All Prices Are Subject to 7% Sales Tax and 20% Taxable Service Charge. Prices are Subject To Change.

**DINNER BUFFET**

(30 Person Minimum)

Option 1 for \$16.95: Choose 1 Salad, 1 Entree, 2 Sides and 1 Dessert

Option 2 for \$21.95: Choose 1 Salad, 2 Entrees, 2 Sides and 1 Dessert

Option 3 for \$25.95: Choose 1 Salad, 3 Entrees, 2 Sides and 1 Dessert

**SALAD SECTIONS**

***\$3 Per Person Charge For Each Additional Salad***

Field Greens with Red Onion, Tomatoes, Cucumbers and Carrots

Hearts of Romaine Caesar Salad with Grape Tomatoes, Parmesan Cheese and Croutons

Seasonal Fruit

Tomato and Mozzarella Salad

Mediterranean Orzo Pasta Salad

Housemade Potato Salad

Dressing Choices:

Ranch, Balsamic Vinaigrette, Italian, Blue Cheese, House Champagne Vinaigrette

**ENTRÉE SELECTIONS**

Succulent Chicken (Grilled or BBQ)

Chicken Parmesan with Mozzarella and Marina Sauce  
Chicken Picatta with White Wine, Lemon and Caper Sauce  
Sautéed Chicken Breast with Mushrooms in a Creamy Marsala Wine Sauce  
Braised Beef Brisket  
Baked Salmon with a Honey Ginger Glaze  
New England Baked Cod  
Farfalle Pasta Chicken Alfredo (Substitute Shrimp Add \$3.00)

### **SIDE SELECTIONS**

Smashed Garlic Potatoes  
Garlic Roasted Red Skin Potatoes  
Au Gratin Potatoes  
Baked Beans  
Sautéed Seasonal Vegetables  
Green Beans  
Steamed Garlic and Lemon Broccoli  
Glazed Carrots  
Four-Cheese Macaroni and cheese  
Wild Rice Pilaf  
Thyme Scented Basmati Rice

### **DESSERT SELECTIONS**

Bread Pudding  
Bars (choose one): Lemon, Caramel  
Raspberry  
Seasonal Cobbler with Ice Cream  
Death by Chocolate Brownies  
Chunky Blondies  
Cookies (choose one): Chocolate Chip,  
Peanut Butter and Oatmeal Raisin

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### **BEVERAGE SELECTIONS**

#### **Iced Tea**

\$8.95 / Gallon

#### **Lemonade**

\$8.95 / Gallon

#### **Orange, Apple, Cranberry or Grapefruit Juice**

\$8.00 / Gallon

#### **Assorted Canned Sodas**

\$1.50 each

#### **Bottled Water**

\$1.50 each

#### **Regular and Decaffeinated Coffee**

\$17 / Gallon

#### **Hot Water with Assorted Herbal Teas**

\$7 / Gallon

\* Beverages by the gallon serve 20 guests \*

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