

## Entree Selections

*Choice of One*

### Poultry

- *Boneless Breast of Chicken with orange dijon sauce*
- *Old Fashioned Stuffed Chicken Breast with cranberry stuffing*
- *Breast of Chicken in a light garlic cream sauce with artichoke hearts and roasted sweet peppers*
- *Chicken Oscar with asparagus and fresh hollandaise sauce*
- *Stuffed Chicken Breast with apples, pecans and apple jack brandy*
- *Tuscan Grilled Chicken Breast with wine sauce*
- *Palm Beach Chicken with fresh peaches and mandarin orange glaze*
- *Cashew Chicken with raspberry balsamic dressing and fresh raspberries*
- *Thai Plum Hoisen Chicken Breast in fresh ginger and plum hoisen sauce topped with sautéed peppers*
- *Boneless Breast of Chicken Francois dipped in egg batter and asiago cheese sautéed with lemon and capers*
- *Italian Boneless Chicken Breast lightly breaded, sautéed in olive oil, topped with tomato sauce, pesto and cheese*
- *Boneless Breast of Chicken Stuffed with Apricot and Current topped with a honey and ginger glaze*
- *Mango Chutney Chicken Breast dredge with a light coconut crust topped with mango and chutney sauce*
- *Boneless Breast of Chicken Puttanesca topped with a sun-dried tomato, balsamic, garlic and olive sauce*
- *Chicken Breast stuffed with goat cheese, prochuito ham, sun dried tomatoes, garlic, in an herb pesto tomato sauce*
- *Breast of Chicken served with shitake mushrooms and topped with a thyme infused red wine demi glaze*

## *Included in the pricing of the Formal Menu:*

*Lap Length Cloth Linens in White or Ivory*

*Head, Guests, Cake and Gift Table Skirting*

*Cloth Napkins in Choice of Available Colors*

*Formal China*

*Formal Flatware*

*Stemware Water Glasses*

*Condiments*

### *Additional Charges*

*5% Mass Meals Tax*

*Server Gratuity*

*Table and Chair Rental*

*Set-up and Breakdown of Rented Equipment*

*Special Linen Requests*

**BREADS AND ROLLS**

*Served with Salad Course*

*Choice of One*

|                                    |                             |
|------------------------------------|-----------------------------|
| <i>Sour Dough Bread</i>            | <i>Light or Dark Rye</i>    |
| <i>Sour Dough Rolls</i>            | <i>Focaccia</i>             |
| <i>Ciabata</i>                     | <i>Classic Dinner Rolls</i> |
| <i>Wheat Dinner Rolls</i>          | <i>Warm Corn Bread</i>      |
| <i>Pumpernickel</i>                | <i>Crispy French Bread</i>  |
| <i>Onion, Wheat, or Dill Rolls</i> | <i>Garlic Herb Rolls</i>    |

**Available for an Additional Charge Per Person**

Field Greens with feta cheese, caramelized walnuts, yellow tomatoes, Bermuda onion and raspberry vinaigrette

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Thyme Salad with fresh baby spinach, grape tomatoes, pine nuts, goat cheese and crisp apple slices

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Field Greens served Greek style with roma tomatoes, onions, olives, cucumbers, carrots, pepperonchinis, and feta cheese

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Baby Spinach Salad tossed with sliced mushrooms, Bermuda onion, chopped eggs, tomatoes and croutons

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Mescaline Greens with portabella mushrooms, grape tomatoes, roasted peppers, garlic croutons, asiago cheese

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Beefsteak Tomatoes and Fresh Mozzarella with basil and virgin olive oil

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## Entree Selections (Continued)

Choice of One

### Pick of the Sea

- *Baked Boston Scrod topped with traditional cracker crumbs and lemon garlic butter*
- *Filet of Sole stuffed with lobster and crabmeat topped with a tarragon cream sauce*
- *Grilled Swordfish topped with a mango salsa*
- *Pan Sear Salmon with basil bur blanc*
- *Baked Salmon encrusted with a crisp potato crust and Dijon berlaine*
- *Pan Roasted Salmon with a cucumber and dill sauce*
- *Baked Stuffed Jumbo Shrimp with lobster and crabmeat stuffing*
- *Shrimp and Sea Scallops grilled with Bermuda onion, grape tomatoes, peppers in a lime ginger marinated*
- *Grilled Sea Bass with a Tequila lime sauce*
- *Roasted Tuna Loin seasoned in marinade and served with wasabi*
- *Baked Lobster Pie with a tarragon cream sauce*
- *New England Boiled Lobster served with hot drawn butter*  
*Baked Stuffed Lobster with shrimp, scallop and crabmeat stuffing*
- *Monk Fish roasted in Serrano ham finished with a lobster rue broth*

*Surf & Turf – Available upon request*

## Formal Dining Entrée Accompaniments

### Potato or Rice

Choice of One

- *Baby Red Bliss Potatoes in Chive Butter*
- *Wild Rice with cranberry and walnuts*
- *Roasted Garlic Potato Duchess*
- *Herbed Rice Pilaf*
- *Garlic and Rosemary Roasted Potatoes*
- *Brown Rice with wild mushrooms*
- *Buttered Parsley Red Potatoes*
- *Risotto with wild mushrooms*
- *Garlic Infused whipped potato*
- *Risotto Primavera*
- *Garlic Mashed Potato with caramelized onions*
- *Roasted Fingerling Potatoes with Rosemary*
- *Twice Baked Potato*

### Vegetables

Choice of One

- *Green Beans with roasted shallots and lemon sauce*
- *Cinnamon Orange Baby Carrots*
- *Baked Acorn Squash with brown sugar glaze*
- *Sautéed Season Vegetable Medley*
- *Sautee of Asparagus with Roasted Red Peppers*
  
- *Broccoli and Cauliflower Au gratin*
- *Roast Vegetable with balsamic vinaigrette and thyme*
- *Wild Mushroom Ragout*
- *Sugar Snap Peas sautéed with herb herbs*
- *Crisp Asparagus with hollandaise sauce*
- *Butternut Squash*

## Sweet Perfections and Beverages

*Freshly made delicious desserts  
(Choice of One)*

*Apple Crisp with Vanilla Ice Cream  
Strawberry Shortcake  
Carrot Cake  
German Chocolate Cake  
Hot Fudge Sundae*

### Additional Dessert Options

*We offer a variety of alternative desserts including mini pastries, cakes, pies, cookies, brownies and made to order specialties at an additional charge.*

### Beverages

*Coffee and Tea – New England Coffee is freshly brewed in regular and decaffeinated coffee and tea served with cream, milk, sugar, equal and lemon slices.*

### Additional Beverage Options

*We offer a variety of specialty coffees and teas, in addition to soft drinks and juices at an additional charge.*

## Entree Selections (Continued)

*Choice of One*

### Beef, Veal, Lamb or Pork

- *Top of the Round Sirloin Roast Beef with homemade beef gravy*
- *New York Sirloin Strip Steak with wild mushrooms and demi glaze*
- *Grilled Flank Steak stuffed with baby spinach, mushrooms, feta cheese topped with port wine demi glaze*
- *Torenanos of tenderloin with a port wine demi glaze*
- *Prime Ribs of Beef with pan drippings of au jus*
- *Wood Smoked Filet Mignon with béarnaise sauce*
- *Prime Tenderloin of Beef with forest mushroom sauce*
- *Beef Wellington with mushroom filling wrapped in flaky pastry crust*
- *Veal Scaloppini with forest mushroom sauce*
- *Grilled Veal Rib Chop*
- *Roasted Leg of Spring Lamb with a mushroom demi glaze*
- *Medallions of Lamb with a hazelnut hollandaise sauce*
- *Rack of Lamb incrusted with garlic and rosemary in light demi glaze gravy*
- *Roasted Pork Loin stuffed with baby spinach, mushrooms, and feta cheese and red pepper coulee*
- *Roast Pork Medallions topped with sautéed baby spinach and fortina cheese*
- *Roast Pork Tenderloin with caramelized onions and apple jack brandy*