

Dinner Selections

Minimum number of people – 40

Baked New England Schrod <i>with lemon and seasoned butter crumbs</i>	27.00
Baked Stuffed Shrimp <i>with seafood stuffing</i>	30.00
Grilled Swordfish <i>with citrus herb sauce</i>	30.00
Surf and Turf <i>baked stuffed shrimp and petit filet mignon</i>	36.00
Grilled Salmon <i>with dill beurae blanc sauce</i>	31.00
*Roast Prime Rib of Beef <i>au jus (boneless)</i>	30.00
*Roast Prime Sirloin <i>with perigourdine sauce</i>	35.00
*Sliced Roast Tenderloin <i>with bordelaise sauce</i>	35.00
Filet Mignon <i>with béarnaise sauce</i>	35.00
Chicken Francese <i>egg dipped and sauteed in a white wine lemon sauce</i>	27.00
Chicken Raffael <i>boneless breast of chicken stuffed with boursin cheese, arborio rice and fresh herbs, topped with velouté sauce</i>	27.00
Chicken Marsala <i>with imported ham, mushrooms and sweet marsala wine sauce</i>	27.00
Center Cut Pork Loin <i>Marsala, Piccata or Parmigiana</i>	27.00

Choice of two entrees at no extra charge

** Minimum number of people: 15*

All of the above include your choice of the following:

Salad

Garden Salad or Caesar Salad

Vegetable

Chef's fresh vegetable of the day.

Starch

Rice Pilaf, Oven Roasted or Red Bliss Mashed

Dessert

*Chocolate Mousse, Vanilla Ice Cream or Sherbet. Toppings
include: Chocolate or Strawberry Sauce. Carrot Cake
(Inquire about our extended dessert menu)*

Beverage

Coffee, Tea and Fresh Brewed Decaffeinated Coffee