

DINNER SELECTIONS FOR FUNCTIONS

Minimum 25 Guests
Dinner is available Monday thru Sunday 11:30am – 10:00pm
Limited to two Entrees

Baked Haddock	\$ 24.95
Baked Seafood Au Gratin	\$ 25.95
Baked Stuffed Scrod Newburg	\$ 24.95
Baked Stuffed Shrimp	\$ 24.95
Grilled Salmon	\$ 24.95
Broiled Scallops	\$ 24.95
Broiled Scrod	\$ 21.95
Chicken & Broccoli Penne Alfredo	\$ 22.95
Roasted Herb Chicken	\$ 23.95
Chicken Lafayette	\$ 22.95
Chicken Marsala	\$ 22.95
Prime Rib Au Jus	\$ 29.95
Filet Mignon with Burgundy Sauce	\$ 30.95
Filet Mignon & Baked Stuffed Shrimp	\$ 32.95
Seafood Stuffed Veal Porfolio	\$ 24.95

ALL DINNER ENTREES ARE SERVED WITH FRESH SEASONAL VEGETABLE AND INCLUDE THE FOLLOWING:

SALAD

(Choice of one)

Garden Salad – Mesclun Greens and Romaine
Lettuce topped with Carrot, Tomato, Red Onions and Cucumber slices
Caesar Salad – Crisp Romaine Lettuce gently
tossed with Garlic and Grated Cheese and topped with Herbed Croutons.

STARCH

(Choice of one)

Wild Rice
Oven Roasted Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Baked Potato

DESSERT

(Choice of one)

Chocolate Mousse
Chocolate Mousse Cake
Carrot Cake
Cheesecake
Boston Cream Pie
Caramel Turtle Torte

Apple Pie
Ice Cream or Sorbet

BREAD AND BUTTER

COFFEE AND TEA