

## Plated Dinners - Appetizers

*Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$22.00 per person. A children's menu is available at \$5.00 per person. (Please add 5% sales tax and 18% gratuity to plated dinners.)*

*Please select an appetizer to begin composing your plated meal.*

### **First Course: Appetizers – Select One**

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Fresh Cut Fruit in Martini Glass with Mint Garnish  
Fresh Cut Fruit with Sorbet Scoop  
Sorbet in Martini Glass with Sautéed Fresh Fruit and Mint  
Garden Salad  
Classic Caesar Salad  
Maryland Crab Cake on Bed of Greens with Lemon Mayonnaise  
Pear Walnut Gorgonzola Salad  
Roasted Pear “Craisin” and Stilton Salad  
Caprese Salad with Layered Tomatoes Mozzarella and Basil  
Mesclun Salad with Dijon Mustard Vinaigrette  
Chilled Asparagus with Roasted Peppers and Walnut Vinaigrette  
Marinated Green Bean Salad with Red Wine Vinaigrette  
Shrimp Cocktail with Horseradish Cream Sauce on  
Marinated Shredded Cabbage  
Seafood Newburg in Phyllo Cup

Seafood Casserole in Radicchio Leaf  
Grilled Portobella with Layered Thyme, Provolone,  
Sun Dried Tomatoes and Swiss Chard  
Heirloom Tomato and Roasted Pepper Bisque  
Asparagus Soup with Goat Cheese Crouton  
Roasted Corn Chowder with Lobster Meat  
Acorn Squash Bisque  
Home Style Minestrone Soup  
Pacific Northwest Salmon Chowder  
Gazpacho

*To add one more appetizer from this list, please add \$3.50 per person.*



## Plated Dinners - Entrées

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*Please make three entrée selections for your plated meal. Your guests will be able to choose one entrée from your three selections.*

### **Main Course: Entrées – Select Three**

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Seared Halibut with White Wine Shallot Sauce

Crème Brulee Salmon Filets

North Atlantic Salmon with Red Wine Butter

Striped Bass with Tomato and Kalamata Vinaigrette

Pecan Crusted Cod with Cajun Munier Sauce

Baked Stuffed Sole with Chardonnay Cream Sauce

Baked Stuffed Jumbo Shrimp with Herb and Scallop Stuffing

Seafood Casserole with Parmesan Crust

Grilled NY Sirloin with Bearnaise

Prime Rib Au Jus

Filet Mignon with Mushroom Stilton Butter (*\$5.00 upcharge per person*)

Mustard Crusted Lamb Chops with Sweet Onion Sauce

Stuffed Veal Chop with Swiss Chard, Heirloom Tomatoes and

Roasted Garlic with Cognac Demi Glaze

Braciolo Braised in Chianti

Stilton and Almond Crusted Pork Chop with Turnip and Apple Puree

Apple and Candied Walnut Stuffed Pork Chop

Garlic and Rosemary Crusted Roast Pork

Maple Glazed Ham with Candied Cherries

Chicken Wrapped in Prosciutto with Gorgonzola Cream Sauce

Hazelnut Crusted Chicken with Apple, Pear and Onion Chutney

Grilled Balsamic Marinated Chicken Breast

Panko Crusted Chicken Breast with Citrus Aioli

Chicken Cordon Bleu with Beurre Blanc

Baked Stuffed Chicken with Mushroom Gravy

Herbed Stuffed Quail with Brown Gravy

Gorgonzola and Tomato Stuffed Portobellas

Linguini and Roasted Vegetables with Gorgonzola Cream Sauce

Roasted Vegetable Lasagna

Baked Penne with Vodka Cream Sauce, Native Tomato and Mozzarella

### **Children's Fare**

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Chicken Fingers and French Fries

Spaghetti and Meatballs

Pizza

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## Plated Dinners - Accoutrements

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*Please select two accoutrements to complement your plated meal.*

### **Second Course: Accoutrements (Side Dishes) – Select Two**

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Rosemary and Garlic Roasted Potatoes

Au Gratin Potatoes

Scalloped Potatoes

Roasted Garlic Smashed Potatoes

Whipped Potatoes

Crazy Smashed Potatoes with Chives, Sour Cream, Cheddar and Bacon

Hot German Potato Salad with Bacon Vinaigrette

Baked Potatoes

Wild Rice Mix

Risotto with Portobella, Thyme and Shaved Parmesan

Maple Coated Sweet Potatoes

Rice Pilaf

Couscous with Currants and Pecans

Roasted Vegetable Medley

Stir Fry Vegetable Medley

Apricot and Ginger Glazed Carrots

Grilled Eggplant, Onions and Peppers with Thyme and Aged Romano

Baby Carrots in Butter and Brown Sugar

Roasted Root Vegetables

Santa Fe Corn

Haricot Verts with Toasted Garlic and Roasted Red Peppers

Parmesan and Thyme Broiled Tomatoes

Acorn Squash

Butternut Squash Puree with Roasted Apples, Onions and Sage

Green Beans with Oil and Garlic

Peas and Pearl Onions

Seasoned Sautéed Spinach Leaves

Cold Cucumber Dill and Onion Salad

Cold Tomato Basil and Gorgonzola Salad

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## Plated Dinners - Desserts

*Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$22.00 per person. A children's menu is available at \$5.00 per person. (Please add 5% sales tax and 18% gratuity to plated dinners.)*

*Please make a dessert selection to be served as part of your plated meal. Should you like to offer your guests a wider selection of desserts, for an additional dollar you may choose three items from the list below to be served buffet-style.*

### **Dessert Course – Select One**

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Chardonnay Poached Pear Filled with Mascarpone Cheese  
German Chocolate Cake  
French Chambord Chocolate Cake  
Carrot and Spice Cake  
Brownie a la Mode with Strawberry Mint Sauce  
Cheesecake with Mocha Mousse Glaze  
Crème Brulée Cheesecake  
Pumpkin and Cognac Cheesecake  
Philadelphia Cheesecake  
White Chocolate and Raspberry Cheesecake  
Ice Cream with Crème de Menthe  
Assorted Dessert Squares  
Chocolate Mousse  
Raspberry Mousse  
Lemon Mousse  
Seasonal Fruit Cobbler

Banana Maple Bread Pudding  
Nantucket Rice Pudding  
Hot Apple Crisp with Crème Fraîche  
Key Lime Pie  
Chocolate Dipped Strawberries

