



BY CHOICE HOTELS

Plated Dinners

Choice of Two Entrees

Served with Your Choice of Appetizer

Mixed Greens or Caesar Salad

Potato, Pasta, or Rice

Fresh Vegetable du Jour

Warm, Fresh Rolls & Butter,

Dessert

100% Colombian Coffee, Selection of Herbal Teas, Decaffeinated Coffee

Meats

Rosemary Roast Loin of Pork with Apple Glaze **\$21.95**

12 oz. Herb Crusted Slow Roast Prime Rib of Beef Au jus **\$23.95**

12 oz. New York Strip with Wild Mushroom Merlot Sauce **\$25.95**

6 oz. Filet Mignon with Three Baked Crab-Stuffed Shrimp **\$29.95**

6 oz. Grilled Filet Mignon w/ Béarnaise Sauce **\$25.95**

Poultry

Massachusetts Harvest Baked Stuffed Chicken Breast **\$21.95**

Chicken Piccata: Chicken Breast in a Lemon Capers Butter Sauce **\$21.95**

Chicken Francaise: Parmesan Battered Chicken Breast in a Lemon Sauce **\$21.95**

Chicken Cordon Bleu with a Light Mustard Sauce **\$21.95**

Roast Duck with Cherry Glaze **\$24.95**

Seafood

Seafood Stuffed Filet of Sole **\$21.95**

Baked Scrod with a Lemon Butter **\$21.95**

Parmesan Crusted Swordfish **\$23.95**

Grilled Salmon with Three Citrus Beurre Blanc **\$23.95**

Pasta and Vegetarian

Portobello Mushroom Lasagna **\$20.95**

Penne Puttanesca, Garlic, Capers, Olives and Tomatoes Tossed in Olive Oil **\$20.95**

Grilled Vegetable Napoleon **\$20.95**

Pasta Primavera **\$20.95**

Eggplant Parmesan **\$20.95**

Vegetable Lasagna **\$20.95**

Please add 18% House Charge and 5% Sales Tax



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Plated Dinner Courses

House Appetizers

(Choice of One)

- *Raspberry Sorbet
- *Lemon Sorbet
- *Fresh Fruit Cup
- *Cream of Broccoli Soup
- *Butternut Squash Bisque
- *Italian Wedding Soup
- *Vegetarian Minestrone Soup
- *Potato Leek Soup (hot or cold)
- *Tomato Gorgonzola Soup
- *Chilled Mango Gazpacho w/ Sweet Coconut Milk

Enhanced Appetizers:

- New England clam chowder: Our Classic Recipe _____ **\$1.95**
- (Seasonal) Melon with Prosciutto _____ **\$2.00**
- Maine Crab Bisque _____ **\$2.95**
- New England Crab Cakes (2) Fresh Maine Crab with Remoulade _____ **\$6.95**
- Shrimp Cocktail: Four Jumbo Shrimp with Lemon and Cocktail Sauce _____ Market Price
- Striped Ravioli with Basil Cream Sauce _____ **\$4.95**

Salads

Mixed Greens or Caesar Salad Included

Enhanced Salads:

- Greek Salad _____ **\$1.50**
- Organic Baby Mesclun _____ **\$1.50**
- Tomato and Mozzarella _____ **\$2.00**
- Mixed Field Greens with pan Seared Scallopes _____ **\$6.95**

Potato or Rice

(Choice of One)

- Traditional Baked Potato
- Garlic Mashed Potatoes
- Rice Pilaf
- Red Roasted Rosemary Potatoes
- Pasta in Garlic Butter
- Traditional Mashed Potatoes

Enhanced Potatoes and Rice:

- Wild Rice Medley
- Potato Gratin, baked in cheese sauce
- Duchess Potatoes
- Twice Baked Potatoes
- \$2.00

House Desserts

- (Choice of One or Allow our Chef to Select) Strawberry Mousse flowing from a chocolate cup
- Strawberry Shortcake
- Seasonal Fruit Pie
- Chocolate Layer Cake
- Carrot Cake
- Cheesecake (add **\$.75** for fruit topping)
- Raspberry Layer Cake
- Apple Tart w/ C Warm Carmel Sauce
- Lemon Layer Cake
- Chocolate, Mint, or Strawberry Parfait
- Peach & Blueberry Tart
- Trio of Sorbets
- Profiteroles w/ Mocha Mousse topped w/ Chocolate Sauce



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Dinner Buffet

Includes Chef's Soup of The Day or Fruit Cup
Mixed Greens or Caesar Salad
Chef's Choice Potato, Rice or Pasta
Fresh Vegetable du Jour
House Dessert
Fresh, Warm Rolls & Butter
100% Colombian Coffee, Selection of Herbal Teas, Decaffeinated Coffee

~ Chef Carved ~

(Choice of only one carved item)

Herb Crusted Prime Rib of Beef
Roast Pork Loin with Apple Glaze
Roast Turkey
Honey Glazed Ham

~ Poultry ~

Baked Stuffed Chicken Breast
Massachusetts Harvest Baked Stuffed Chicken
Grilled Marinated Chicken Breast
Chicken Florentine with Parmesan Sauce
Chicken Cordon Bleu
Chicken Marsala

~Beef~

Sliced Sirloin of Beef w/ gravy
Cajun Beef Tips over Gorgonzola noodles
Teriyaki Beef Stir fry

~ Seafood ~

Boston Baked Scrod
Seafood Stuffed Filet of Sole
Grilled Atlantic Salmon with Three Citrus Beurre Blanc

~Pasta &Vegetarian~

Penne Pasta Primavera
Vegetable Kabobs over Rice
Grilled Vegetable Lasagna w/ Marinara Sauce
Eggplant Parmesan
Eggplant Rolitinni
Tortellini Alfredo Primavera

2 Entrée Buffet
\$26.95 per guest

3 Entrée Buffet
\$28.95 per guest

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