

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
Local Bakery Fresh Rolls & Butter,
Dessert

100% Columbian Coffee, Selection of Herbal Teas, Decaffeinated Coffee
If three entrées are selected, the price of the least ordered entrée will increase \$3.00.

Meats

Rosemary Roast Loin of Pork with Apple Glaze_____	\$22.95
Traditional 12 oz. Herb Crusted Slow Roast Prime Rib of Beef Au jus_____	\$23.95
12 oz. New York Strip with Wild Mushroom Merlot Sauce_____	\$24.95
7 oz. Grilled Filet Mignon w/ Béarnaise Sauce_____	\$25.95
5 oz. Filet Mignon with Three Baked Crab-Stuffed Shrimp_____	\$29.95

Poultry

Massachusetts Harvest Baked Stuffed Chicken Breast_____	\$21.95
New England Roast Stuffed Turkey Dinner_____	\$21.95
Chicken Francaise: Parmesan Battered Chicken Breast in a Lemon Sauce_____	\$21.95
Chicken Cordon Bleu with a Light Mustard Sauce_____	\$21.95
Mediterranean Chicken Breast with Artichoke Hearts, Red & Yellow Peppers & Spinach in a Garlic Lemon Sauce_____	\$21.95
Chicken Michelle: Boneless Breast w/ Asparagus, Prosciutto, Mozzarella in a Madeira Glaze_____	\$23.95

Seafood

Baked Scrod with a Lemon Butter_____	\$21.95
Grilled Salmon with Three Citrus Beurre Blanc_____	\$23.95
Seafood Newburyport: Scallops, Shrimp and Crab in a Sherry Parmesan Cream Sauce Served in a Puff Pastry Shell over a Bed of Rice with Vegetable Garnish_____	\$25.95
Boiled or Baked Stuffed Maine Lobster, you choose the size_____	Market Price

Pasta and Vegetarian

Tricolor Cheese Tortellini in a Tomato Cream Sauce_____	\$20.95
Grilled Vegetable Lasagna with Balsamic Glazed vegetables in a Cream Sauce_____	\$20.95
Vegan Paella: Artichoke Hearts, Portabella Mushrooms, Olives, Peas, Red Roasted Peppers with Saffron Rice_____	\$21.95
Stuffed Acorn Squash with Spinach, Tomatoes, Garlic, Tofu, Apples & Raisins_____	\$21.95
Stuffed Red Bell Pepper with Leeks, Wild Mushrooms, Wild Rice & Smoked Cheddar Served over Lentils_____	\$21.95

Please add 18% House Charge and 5% Sales Tax



BY CHOICE HOTELS

Dinner Buffet

Includes Chef's Soup of The Day
Mixed Greens or Caesar Salad
Chef's Choice Potato, Rice or Pasta
Fresh Vegetable du Jour
House Dessert
Local Bakery Fresh Rolls & Butter
100% Columbian 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
Fresh Tarragon Scented 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

~ Seafood ~

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

~ Specialty Entrees ~

Penne with Tomato Cream Sauce	Yankee Pot Roast
Tortellini Alfredo Primavera	Cajun Beef Tips over Gorgonzola noodles
Chicken Marsala over Penne	Grilled Vegetable Lasagna
Chicken, Clam, & Mussels Paella	Vegan Paella

Two Entrée Buffet

Minimum of 25 guests
\$26.95

Three Entrée Buffet

Minimum of 75 guests
\$29.95

Please add 18% House Charge and 5% Sales Tax