

PLATED DINNER MENUS

Plated Dinner Prices are based on Standard Three Course Meal



~~First Course~~

Selection of salad or soup included in price

~ SALAD ~

Garden Salad Fresh Lettuce with Cherry Tomatoes, Red Onions & Cucumbers, Served with choice of Dressing

Classic Caesar Salad Fresh Romaine Lettuce with Chef's Caesar Dressing, topped with Grated Parmesan Cheese and Crunchy Herbed Croutons

Baby Spinach Salad Baby Spinach accompanied by Dried Cranberries, Red Onions, and Toasted Walnuts topped with Blue Cheese Crumbles Cheese. Choice of Balsamic Vinegar or Raspberry Vinaigrette Dressing **+\$1**

Caprese Salad Tomatoes, fresh Buffalo Mozzarella, Red Onions, fresh Basil served with our homemade Balsamic Vinaigrette **+\$1**

Greek Salad Iceberg lettuce, sliced cucumbers, onion, tomatoes, feta cheese and olives with Greek dressing **+\$1**

~ SOUPS ~

Homemade Chicken Soup

Italian Minestrone Soup

Butternut Squash Bisque

Italian Wedding Soup

Creamy New England Clam Chowder **+\$1**

Beef Barley **+\$1**

~~Entrees~~

All Entrées include Chef's Choice of Starch and Seasonal Vegetable Dessert, Rolls and Butter, Coffee & Tea

~ Poultry ~

- New Age Chicken Bleu** Tender Chicken Breast breaded with Panko Bread Crumb, topped with Melted Imported Swiss Cheese and Imported Ham finished off with a Chive Cream Sauce \$37
- Chicken Florentine** Pan Seared Chicken Breast with Spinach, in a Crimini Mushroom Sauce \$37
- Grilled Chicken Breast** Served with choice of Honey Mustard Glaze, Lemon Thyme Glaze or Garlic Au Jus \$37
- Mediterranean Chicken** Pan Seared Chicken with Olives, Italian Spices and Roasted Red Peppers \$37
- Tropical Chicken** Grilled Chicken Breast with a side of Mango, Pineapple, Bell Peppers & Cilantro Salsa \$37
- Chicken Creole** Chicken drums and thighs Simmered in a Cajun Creole Sauce \$37
- Tuscany Chicken** Chicken Breast in a creamy sauce with Sundried Tomatoes, dried herbs & Spinach \$37
- Stuffed Chicken Breast** Chicken Breast with Sage Bread Stuffing and a Cranberry Balsamic Reduction \$39
- Chicken Nicole** Chicken Breast Stuffed with Spinach, Fire Roasted Peppers and Fontina Cheese topped with a Garlic Cream Sauce \$40

~ Pork ~

- Dijon Crusted Pork Loin** Topped with Fresh Shallots and Port Wine Reduction \$37
- Stuffed Pork Loin** Stuffed with Provolone Cheese, Roasted Peppers & Spinach with Madeira Wine Reduction \$45

~ Seafood ~

- Baked Haddock** Chef Tony's Specialty Baked Fresh Haddock with a Buttery Herb Crust \$41
- Boston Baked Cod** Fresh New England Cod with a Traditional Ritz Cracker Topping \$43
- Pan Seared Salmon Filet** Topped With Chef's Own Citrus Beurre Blanc and Fine Herbs \$47

~ Beef ~

- Slow Roasted Beef** 8 oz Garlic - Herb Crusted Roast Beef delicately served with a Rosemary Infused Mushroom Gravy Sauce \$45
- Grilled Bistro Steak** 8 oz Served with Caramelized Shallot and Shitake Mushroom Demi -Glacé \$49
- Grilled Club Sirloin Steak** 8 oz Club Cut Sirloin Steak topped with a Cabernet Sauvignon Demi-Glace \$49
- Boneless Short Ribs** 8 oz Chianti Braised Boneless Short Ribs \$49
- Prime Rib of Beef** 12 oz Herb Encrusted Prime Rib with Horseradish au jus \$59
- Filet Mignon** 8 oz Beef Tenderloin Steak grilled to perfection, accompanied with Fresh Shallots and a Chianti Demi -Glacé \$59

~ Perfect Pairings ~

- Grilled Chicken & Shrimp** Topped with Lemon Garlic Butter Sauce & Sun Dried Tomatoes & Capers \$47
- Grilled Petite Fillet and Chicken Milanese** Served with a Baby Portobello Merlot Reduction \$51
- Surf & Turf** 4 oz. Petite Filet of Beef grilled to perfection, served with Two Crab-Stuffed Jumbo Shrimp \$59
- Steak & Shrimp** 6oz Tender Sirloin Steak topped with three delectable Shrimp in Chef Tony's specialty Au Jus Glacé \$59

Split Menu - \$2.00 per Guest / Extra Course \$2.50 per Gues

All Food and Beverage Items Subject to Taxable 23% Administrative Fee and 7% Mass and Local Sales Tax
Consumption of Raw or Undercooked Meat, Poultry, Fish or Egg Products May Increase Risk of Food Borne Illness

~Dessert~~

Select One - Included in Dinner Price

All Desserts Served with Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Traditional and Herbal Teas

A sweet ending to your evening...

All our cakes are complimented with a Dollop of Fresh Whipped Cream

Lemon Cake A Light, Lemon Flavored Sponge Cake filled with a Tangy Lemon Butter Cream.

Carrot Cake Spicy and Moist Classic Carrot Cake with a Tangy Cream Cheese Filling

Strawberry Shortcake Fresh Whipped Cream Layered with Vanilla Sponge Cake & Fresh Strawberries

Tiramisu Cake Espresso Soaked Lady Fingers with Coffee Liquor, Mascarpone Cheese, Cocoa Powder & Cinnamon

Boston Cream Pie Cake A Moist Sponge Cake, Vanilla Cream, Coffee Syrup & Chocolate Ganache

Chocolate Layer Cake Moist Chocolate Cake with a Rich Milk Chocolate Ganache topped with a Creamy Chocolate Butter Cream Frosting

INDULGE YOUR PASSION. WOW YOUR GUESTS.

Our Executive Chef and his dedicated Culinary Team are dedicated to serving the unique needs of our customers.

Through creative customization, an unwavering attention to detail, and an award winning Culinary menu your satisfaction is our guarantee!