



A La Cart Dining

(25 Guest Minimum)

Included

Cheese & Cracker Plater / Vegetable with Herb Dip Plater / Coffee & Tea
Fresh Fruit Plater / Bread-Basket
Fudgenut Cake ball, Apple Crisp or Ice Cream Puff (Choose one)

If opting out of Salad choose Appetizer

Appetizers (Select One)

Fruit Cup w/ Sorbet / Italian Wedding Soup / Cream of Broccoli Soup / Clam chowder
Minestrone Soup / Pasta Fagioli Soup / Chicken Noodle Soup / Shrimp Cocktail (\$10)

Hors D'oeuvres (Optional, \$12 per/ person)

Choice of 4

Cocktail Meatballs / Swedish Meatballs / Italian Meatballs / Teriyaki Wings / Risotto Balls
Fried Chicken Wings / Fried Mozzarella / Crabmeat Mushroom Caps / BBQ Kielbasa / Crustini
/ Asparagus Wrapped with Ham / Chicken Fingers / Lobster Puffs
Crab Cakes / Artichoke Franciase / Spanikopita / Pork Wontons / Mini Quiche / Deviled Eggs
Scallops Wrapped in Bacon / Clams Casino / Gorgonzola Puffs
Sausage Mushroom Caps / Lobster Risotto Balls / Vegetable Spring Rolls

Salads (Choose 1)

Fresh Garden Salad / Caesar Salad / Mescaline Salad w/Gorgonzola (\$4) / Antipasto (\$6)
Spinach Salad (\$6) Caprese Salad (\$6.50)
choice of two salad dressings

Intermezzo (\$2.95)

Lemon / Raspberry / Watermelon

Pasta (\$7.00)

Penne Carbonara / Tortellini Alfredo / Penne Vodka / Ziti Marinara / Penne w/Meat Sauce
Penne Pesto

Entrée
(Choose 3)

Baked Stuffed Chicken \$37.00

With Her Stuffing

Chicken Cordon Blue \$38.00

Stuffed with baked ham and provolone cheese

Chicken Francaise \$37.00

Boneless breast of chicken sauteed in a light lemon wine sauce

Chicken Marsala \$38.00

With a delicate combination of scallions, tomatoes, red peppers, roasted garlic
& wild mushrooms in a marsala sauce

Cape Codder Chicken \$37.00

Chicken stuffed with cranberry bread stuffing and covered with demi-glaze

Baked New England Scrod \$37.00

Topped with herb bread crumbs

Broiled Sea Scallops \$41.00

Plump, dry sea scallops over seasonal croutons

Salmon (Broiled or Blackened) \$38.00

Baked Stuffed Shrimp \$39.95

Three jumbo shrimp stuffed with snow crab meat stuffing

Sole Florentine \$38.00

Stuffed with fresh spinach, cheese and topped with seasoned crumbs

Slow Roasted Prime Rib of Beef \$42.95

Roast Loin of Pork \$37.00

Served with cranberry herb stuffing and apple sauce

Yankee Pot Roast \$37.00

Filet Mignon \$59.00

Jack Daniels Steak \$46.00

Pan seared peppered New York Sirloin in Jack Daniels cream sauce with mushrooms

Eggplant Rollatini \$37.75

Stuffed with spinach, ricotta cheese and basil, topped with marinara sauce and
Asiago cheese

Pasta Primavera \$36.25

Entrée Compliments

(Choose 1)

Twice baked Potato / Roasted Red Bills Potato / Au Gratin Potato / Baked Potato

Garlic Whipped Potato / Rice Pilaf / Whipped Potato

(Choose 1)

Green Bean Almondine / Honey Glazed Carrots / Butternut Squash / Steamed Broccoli

Seasonal Vegetable (Chef Choice) Grilled Asparagus (\$7) / Sauteed Spinach (\$7)

Prices are Subject to 7% sales tax and a 23% House Charge