

SPECIAL EVENT PACKAGE

PLEASE SELECT...

3 HORS D'OEUVRES • 2 ENTREES
1 SOUP • 1 SALAD • 1 STARCH
1 VEGETABLE

HORS D'OEUVRES

Chicken Tenders
Prosciutto with Melon
Scallops and Bacon
Buffalo Shrimp
Swedish Meatballs
Buffalo Wings
Seafood Stuffed Mushrooms

SALADS

Garden Salad
Petite Caesar Salad
Fruit Salad

VEGETABLE

Glazed Carrots
Green Bean Almondine
Broccoli Au-gratin
Steamed Cauliflower
Corn on the Cob (seasonal)
Asparagus (seasonal)
Mixed Squash Medley



*We would be happy to cut and
serve your Specialty Cakes*

ENTREES

Chicken Piccata
Chicken Cordon Bleu
Roast Prime Rib of Beef au Jus
Filet Mignon
Stuffed Boneless Pork Loin
Surf & Turf
(8 oz Filet Mignon & Baked Stuffed Shrimp)

SOUP

Fish Chowder
Clam Chowder
Soup of the Day

STARCH

Baked Potato
Garlic Mashed Potatoes
Rice Pilaf

SEAFOOD

Lobster Stuffed Haddock
Poached Salmon
Baked Seafood au Gratin
Broiled Swordfish

\$40.00 PER PERSON

9% STATE TAX & SERVICE CHARGE NOT INCLUDED