



Our Chef's will design a seasonally inspired, three course menu based on the number of guests in your party. Prior to the event we will work with you to pre-select your appetizer two entrees and a dessert. If you would prefer to customize a menu with choices other than what you find on this menu, a member of our culinary team would be more than happy to meet with you prior to your event to assist you with this.

Dinner

Starters

Scarlet Salad

Mixed baby greens with cranberries and crispy shallots

Caesar Salad

Parmesan croutons

Romaine Wedge

Bacon balsamic vinaigrette, grape tomato

Caprese Salad

Aged balsamic, evoo and sea salt

New England Clam Chowder

Soup of the Day

Seasonal selection

Crisp Herbed Polenta

Arugula, roasted pepper coulis, shaved parmesan

Three Cheese Ravioli

Tomato basil butter

Dinner Entrees

Chicken Pot Pie

Roasted chicken, red bliss potatoes, peas and carrots
under a flaky crust

\$35.00

Potato Crusted Haddock

Sweet corn and bacon chowder

\$35.00

Herb Roasted Statler Breast of Chicken

Shallot caper beurre blanc

Chef's choice of potatoes and seasonal vegetables

\$35.00

Pan Seared Salmon

Fennel cream

Chef's choice of potatoes and seasonal vegetables

\$35.00

Hanger Steak

Grilled medium

Great Hill Bleu Cheese Butter

Chef's choice of potatoes and seasonal vegetables

\$35.00

Sweet Soy Glazed Sea Bass

Citrus butter emulsion

Chef's choice of potatoes and seasonal vegetables

\$45.00

Oven Roasted Pork Tenderloin

Shallot thyme jam

Chef's choice of potatoes and seasonal vegetables

\$45.00

Baked Haddock

Lobster Sherry Cream

Chef's choice of potatoes and seasonal vegetables

\$45.00

Petite Filet

Grilled medium

Merlot demi glace

Chef's choice of potatoes and seasonal vegetables

\$45.00

Herbed Roasted Statler Breast of Chicken

Rosemary Dijon glaze

Chef's choice of potatoes and seasonal vegetables

\$45.00

Large Filet

Grilled medium

Merlot demi glaze

Chef's choice of potatoes and seasonal vegetables

\$55.00

Pan Roasted Line Caught Swordfish

Tomato basil butter

Chef's choice of potatoes and seasonal vegetables

\$55.00

Baked Crabmeat Stuffed Jumbo Shrimp

Lemon chive hollandaise

Chef's choice of potatoes and seasonal vegetables

\$55.00

Sweet Garlic and Spiced Rubbed Lamb Loin

Port reduction

Chef's choice of potatoes and seasonal vegetables

\$55.00

Dessert

choice of one

Seasonal Fruit Cobbler

Vanilla ice cream

Chocolate Espresso Torte

Raspberries and sweet cream

Carrot Cake

Decadent cream cheese icing

Lemon Strawberry Tart

Homemade lemon curd

Fresh strawberries and sweet cream

Toscanini's Ice Cream or Sorbet

Flavors subject to availability