



BRUNCH

\$30 per person

TO BEGIN

Seasonal Fresh Fruit Cup

ENTREES

Traditional Eggs Benedict *with Canadian bacon, breakfast potatoes and hollandaise*

Bruleed French Toast *with wild Maine blueberries and sweet cream*

Quiche Lorraine and Vegetable Frittata *with breakfast potatoes*



LUNCH BREEZE

\$18 per person

TO BEGIN

Scarlet Side Salad

ENTREES

Blue Crab Burger *with Cajun remoulade & hand cut fries*

Pilgrim *smoked turkey, cornbread stuffing, and cranberry relish on focaccia*

Meatloaf BLT *with hand cut fries*

DESSERT

Seasonal Fresh Fruit Cup



ARBOUR

\$25 per person

TO BEGIN

Scarlet Side Salad

or

New England clam chowder

ENTREES

Chicken Pot Pie *roasted chicken, red bliss potatoes, carrots & peas under a flaky crust*

Sirloin Steak Tips *12 oz. cooked medium served with chefs' vegetable and potato*

Baked Cod *herb crumbs and parsley potatoes*

DESSERT

Served with assorted Teas and Coffee

Seasonal Fruit Crisp



BBQ BELT

\$29 per person

APPETIZERS

Buffalo Shrimp with celery and blue cheese

or

Tasso ham and Scallion Hushpuppies

ENTREES

All of the following are served with garlic mashed potatoes, baked beans, watermelon, cole slaw and sweet BBQ sauce

Texas style Beef Brisket
slow smoked and hand carved

BBQ'd half chicken

Memphis Style Dry Rubbed Ribs

DESSERT

Served with assorted Teas and Coffee

Banana Cream Pie

or

Chocolate Pudding cake
served warm with sweet cream



OAK GROVE

\$34 per person (minimum 25 people)

APPETIZERS

New England clam chowder

or

Scarlet Salad

ENTREES

All of the following are accompanied by our bakery fresh bread basket and plated with sautéed green beans

New England Seafood Casserole *with jumbo sea scallops, blue crab and shrimp.*

Herb Roasted Chicken Breast *with risotto cake and wild mushrooms*

Whole Roast and Sliced Sirloin *garlic mashed potatoes*

DESSERT

Served with assorted Teas and Coffee

Molten Chocolate Cake *with raspberries*

or

Carrot Cake



COPPERTOP

\$45 per person

APPETIZERS

Tomato Soup *with farmhouse cheese and chives*

or

Warm Crab Tartlettes *with lemon dressed arugula*

Intermezzo

ENTREES

Filet Mignon *six ounce served medium with garlic mashed and French beans*

or

Salmon Oscar *topped with jumbo lump crab and hollandaise. served with parsley potatoes and Chefs vegetables*

or

Lamb Three Ways; *with white beans, rosemary and tomato*

DESSERT

Served with assorted Teas and Coffee

Molten Chocolate Cake *with raspberries*

or

Seasonal Fruit Crisp *with sweet cream*



THE FARMHOUSE

\$55 per person

AMUSE

Cucumber and crab canapé
and

Tasso Ham and Shrimp Pizzetti

STARTER

Lobster Bisque

SECOND

Scarlet Salad

Intermezzo

ENTREES

Surf-n-Turf *six ounce filet with Jumbo Crab and
Shrimp gratinee; tomato hollandaise*

or

Grilled Swordfish Steak *with lemon caper butter*

DESSERT

Served with assorted Teas and Coffee

Chocolate Espresso Torte

with Toscanini's hazelnut Ice Cream

or

Wild Berry and Passion Fruit Mousse