



-Plated Dinner-

Choice of One Soup or Salad

Soup Du Jour, New England Clam Chowder, Traditional Caesar Salad, Field of Greens Salad

Choice of Entrée

Filet Mignon

Grilled, Roasted Rosemary Fingerlings, Wild Mushroom Sauce, Sautéed Asparagus

London Broil

Sliced, Garlic Mashed, Harico Verts, Red Wine Pan Sauce

Prime Rib of Beef

Garlic Mashed, Grilled Asparagus, Horseradish Au Jus

Statler Chicken Breast

Seared, Garlic Mashed, Roasted Root Vegetables, Natural Chicken Reduction Sauce with White Wine

Spinach and Artichoke Stuffed Chicken Breast

Garlic Mashed, Vegetable Provencal

Baked Haddock

Crab and Orange Scented Stuffing, Toasted Orzo Pilaf, Green Bean Almandine

Salmon Filet

Brown Sugar & Mustard Glazed, Lemon Caper Risotto, Baby Spinach

Vegetable Napoleon

Eggplant, Roasted Red Pepper

Petite Filet with Maine Crab Cake

Garlic Mashed, Grilled Asparagus, Sauce Béarnaise

Petite Filet Mignon and Boursin Artichoke Stuffed Roulade of Chicken

Polenta, Grilled Asparagus, Wild Mushroom Sauce

(If offering more than one entrée to your guests, we would need the final guaranty of each entrée in advance. You can choose from up to three entrees. If offering more than one entrée, the sides will then be unified for all entrees)

Choice of One Dessert

Chocolate Mousse, Warm Chocolate Lava Cake, Individual Style NY Cheesecake with Seasonal Berry Compote, Seasonal Berries with Marsala Sabaione, New England Brown Sugar Pie with Cronin's Homemade Vanilla Ice Cream

All served with freshly brewed coffee, decaffeinated coffee and assorted herbal teas