

Plated Dinners

Dinner Parties may offer a choice of up to only **THREE** entrées, including a vegetarian entrée. Preliminary counts are expected in advance. All entrées are served with a Small Clubhouse Salad, Fresh Dinner Rolls & Butter, Chef's Accompaniments, Coffee and Tea.
*Most entrees can be prepared **Gluten-Free** or any other dietary restrictions.*

Beef, Veal & Lamb Entrées

8 oz. Grilled Flat Iron Steak with a Creamy Peppercorn Whiskey Sauce	\$26.95
12 oz. New York Strip Steak with Red Wine Reduction and Caramelized Onions	\$31.95
8 oz. Beef Tenderloin Filet with Smoked Blue Cheese Compound Butter	\$32.95
Roast Prime Ribs of Beef Au Jus with side of Horseradish Cream	
- Petite Cut (10 oz.) -OR- House Cut (12 oz.)	\$26.95 / \$28.95
Sliced Beef Tenderloin with a Mustard Cognac Sauce	\$32.95
Roasted Rack of Lamb with Rhubarb and Sour Cherry Gastrique	\$29.95
Veal Chop in a Cabernet Sauce	\$29.95



Poultry & Pork Entrées

Grilled Chicken with Spinach, Feta, Artichoke Hearts, Olives with a White Wine Beurre Blanc	\$21.95
Chicken Caprese with Tomato, Buffalo Mozzarella, Basil Pesto and Balsamic Glaze Drizzle	\$21.95
Parmesan and Panko Crusted Chicken Breast with Garlic Herb Cream	\$21.95
Chicken Breast with Mushroom and Dijon Beurre Blanc Sauce	\$20.95
Sesame Crusted Chicken Breast with an Orange-Pineapple Ginger Sauce	\$20.95
Honey Glazed Crispy Duck Breast with a Blueberry Gastrique	\$20.95
Pork Tenderloin with Chili, Lime and Salsa Verde	\$20.95
Pork Medallions with Apples & Onions in a Brandy Cream Sauce	\$20.95

Seafood Entrées

Poached Sea Bass with Ginger Beurre Blanc & Shiitake Mushrooms (subject to market price)	
Sesame Seared Tuna with Warm Asian Slaw and Wasabi Beurre Blanc	\$24.95
Orange, Honey and Thyme Baked Salmon	\$26.95
Sesame Crusted Salmon with Apricot Shallot Sauce	\$26.95
Crab Stuffed Fillet of Sole with a Lobster Cream Sauce	\$26.95
Parmesan Crusted Tilapia with a Tomato, Caper and Cucumber Salsa	\$20.95
Broiled Tilapia with Brown Butter Sauce, Capers and Lemon Juice	\$20.95



Vegetarian Entrées

Vegetable Ravioli with a Roasted Bell Pepper Cream Sauce	\$14.95
Seasonal Risotto—Wild Mushroom and Truffle, Asparagus and Lemon or Butternut Squash and Caramelized Onion Risotto (vegan optional)	\$14.95
Pan Fried Tofu and Scallions with Sweet Potato over Organic Quinoa (vegan)	\$15.95
Grilled Vegetable Napoleon with Roasted Vegetable Ragout (vegan)	\$13.95



Children's Meals

Chicken Fingers with French Fries or Fruit	\$7.95
Pasta with your choice of Marinara, Alfredo or Butter Sauce with Fruit	\$7.95

Dinner Enhancements

Soup Selections

	per serving
Split Pea & Ham	\$2.00
Clam Chowder - Red or White	\$2.00
Vegetarian Minestrone	\$2.00
Cream of Mushroom	\$2.00
British Tomato	\$2.00

Sorbet

	per serving
Seasonal Sorbet	\$1.50

Specialty Salads

	per serving
Traditional Caesar Salad with Romano Crisp	\$3.00
Spring: Spring Greens, Strawberries, Feta, Candied Almonds and Raspberry Vinaigrette	\$5.00
Summer: Heirloom Tomato, Cucumber, Fresh Mozzarella, Basil and Coulis with Balsamic Vinaigrette	\$5.00
Fall: Frisee, Blue Cheese, Walnuts and Fresh Apples with a Maple Dijon	\$5.00
Winter: Beets, Arugula, Goat Cheese & Almonds with Truffled Vinaigrette	\$5.00



Dinner Buffets

Dinner buffets are available for parties of 30 or more guests.
Choice of two entrées \$23.95, three entrées \$25.95, and four entrées \$27.95
Dinner Rolls, Butter, Coffee and Tea are included in cost

Appetizers - (select two)

Cup of Soup
Fresh Fruits & Berries
Field Greens Salad with House Dressing
Pasta Salad (vegetarian)

(one appetizer may be served)

Entrées

Crab Stuffed Fillet of Sole with Lemon Caper Sauce
Poached Salmon with a Mustard Dill Sauce
Parmesan Crusted Tilapia with a Roasted Red Pepper Sauce
Roasted Pork Loin with a Apple Cider Cream Sauce
Grilled Flank Steak Chimichurri Sauce
Grilled Flank Steak with a Black Peppercorn Cream Sauce
Balsamic, Chili Garlic Glazed London Broil
Paprika Chicken Breast and Spinach with White Wine and Thyme Butter Sauce
Chicken with Tomatoes, Artichoke Hearts in a Boursin Cheese Sauce
Cheese Tortellini and Sautéed Greens with a Brown Butter Sage Sauce
Bowtie Pasta with Roasted Tomatoes, Feta and Pesto
Tofu Hash with Sweet Potatoes, Red Bell Pepper, Peas & Scallions

Carved Entrées

Top Round of Beef with Horseradish Cream
Roast Turkey Breast with Gravy and Cranberry Chutney
Brown Sugar Glazed Ham with Apricot-Shallot Chutney
Roast Whole Prime Rib of Beef Au Jus & Horseradish Cream Sauce
—\$325 per 50 guests (price subject to market fluctuation)

*Please add an additional \$75 per carver per 100 people

Vegetables - (select one)

Market Fresh Vegetable Medley
Steamed Green Beans with Almonds & Craisins
Ratatouille
Steamed Broccoli & Kale with Garlic Butter
Roasted Cauliflower with Brown Butter
Honey Ginger Glazed Carrots & Parsnips
Rosemary Garlic Oil Green and Yellow Squash

Starches - (select two)

Buttermilk Herb Whipped Potatoes
Garlic Smashed Redskin Potatoes
Roasted Potatoes with Olive Oil & Seasonings
Gruyere Scalloped Potatoes
Sweet Potatoes with Pecans & Brown Sugar
Vegetable Rice Pilaf
Creamy Parmesan Arborio Risotto
Bowties with Marinara or Lemon Cream
Penne Ala Vodka

Desserts

Make-Your-Own Sundae Bar

Vanilla Ice Cream with assorted toppings:
chocolate sauce, caramel, sprinkles, chopped nuts,
candy bar crunch, maraschino cherries
and fresh whipped cream
\$3.50

Gourmet S'mores Bar

Build you own Traditional S'more (\$4.50/person)
Toppings Include: Graham Crackers,
Chocolate Bar, Marshmallows
-OR-
Kick it up with some added toppings
Including: Caramel Sauce,
Peanut Butter & Nutella (additional \$1.50/person)

Specialty Desserts

Classic Crème Brulee	3.95	Chocolate Crazyness	5.95
Lemon Crème Cake	6.25	Seasonal Fruit Pie or Cobbler	3.95
Chocolate Bundt Cake	6.95	NY Style Cheesecake with Berries	6.95
Chocolate Mousse	2.95	Ice Cream	1.95

Venetian Style Pastry Platters

These delicate pastries are available to parties of 50 or more persons.
Due to the high volume of business, all varieties may not be available
during the month of December.

Assorted homemade pastries include:

Homemade Biscotti, Assorted Hand-Dipped Chocolate Truffles,
White and Dark Chocolate Dipped Strawberries, Assorted Flavor Macaroons,
Lemon Dream Bars, Petit Fours and Mini Cannoli
\$5.95 per person (3 pieces per person)

Individual Platters of Chocolate Dipped Strawberries
and Mini Cannoli are available
\$3.50 per person

Coffee Station

Carafes or Brew Pots of Freshly
Brewed Boston's Best Coffee,
Decaffeinated Coffee, Hot Water
and Herbal Tea Selection
\$1.75 per person



Special Occasion Cakes

We can provide a cake for your birthday, anniversary, retirement party or shower decorated to your specifications for 10 or more people. Gluten-Free options are available from another area baker.

Cake Flavors: Vanilla, Chocolate Fudge, German Chocolate, Marble, Lemon, Lemon Poppy, Spice, Strawberry, Pistachio, Italian Wedding Cake, Pink Champagne, Carrot or Red Velvet

Fillings: Butter Crème, Vanilla or Chocolate Bavarian Cream, Lemon, Cherry, Raspberry, Strawberry, Triple Berry, Almond, Cannoli, Cream Cheese, Coconut Cream, Danish Pastry Cream, Peanut Butter Mousse, Bailey's or Kahlua Mousse, White Chocolate

Frostings: Butter Crème, Vanilla or Chocolate Confection, Cream Cheese, German Chocolate, or Non-Dairy Whipped Topping

- prices will vary depending on specifications
- add \$20 delivery fee

Any cakes or baked goods brought in from outside sources must be from a licensed baker. With the exception of wedding cakes, we will add a \$1.00 fee per guest if you bring in your own cake or baked goods.