

Wedding Menus

Cheese, Fruit and Veggie Tray with Dip

SALAD CHOICES

House or Caesar Salad | Bacon Beu Wedge add \$3 | Greek Salad add \$3

\$40 1ST COURSE (CHOOSE 1)

Clam Chowder | Tomato-Basil Bisque

ENTREES (CHOOSE 2)

Prime Rib Of Beef – Au Jus

Chicken Piccata – Lemon Sauce

Maple-Walnut Crusted Haddock – Citrus Aoli Drizzle

\$44 1ST COURSE (CHOOSE 1)

Seafood Bisque | Tomato-Basil Bisque | Clam Chowder

ENTREES (CHOOSE 2)

Prime Rib Of Beef – Au Jus

Chicken Marsala – Mushroom & Prosciutto Sauce

Seafood Stuffed Shrimp – Lobster Sauce

Scallop & Haddock Piccata – Lemon & Caper Sauce

\$49 1ST COURSE (CHOOSE 1)

Lobster Bisque | Shrimp Cocktail | Clam Chowder | Scallops & Bacon

ENTREES (CHOOSE 2)

Prime Rib Of Beef – Au Jus

Sliced Tenderloin Of Beef – Mushroom Sauce

Seafood Stuffed Shrimp – Lobster Sauce

Grilled Salmon – Sauce Dijonaise

Surf & Turf – Sliced Tenderloin & Seafood Stuffed Shrimp

Surf & Turf – Prime Rib & Seafood Stuffed Shrimp

STARCHES / VEGETABLES (CHOICE OF 2)

Rice | Bliss Potatoes | Garlic Mashed Potatoes

Glazed Carrots | Mixed Vegetables | Green Beans

DESSERTS (CHOOSE 1)

Bananas Foster On Vanilla Ice Cream | Cherries Jubilee on Ice Cream | Cheese Cake with Strawberries

Chocolate Mousse | Apple Crisp | Your Own Cake Decorated & Served With Ice Cream

HOT COFFEE, TEA OR DE-CAF

Prices do not include 20% house charge and 7% sales tax

Vegetarian meals and special menu to fit your party's needs gladly prepared

For an additional \$4 per person (50 person minimum) all menus can be served buffet style with choice of 3 entrees, served first course, buffet or served salad and dessert courses

Consuming raw or undercooked foods of animal origin such as meats, eggs or shellfish may increase the risk of food borne illness, especially with the young and elderly and those that have certain medical conditions.

Before placing order, please inform server if any person in your party has a food allergy.