

Plated Dinner Menu 1

*Tax & Gratuity not included

\$ 24 per person

Following is served with fresh house made focaccia bread & whipped butter

Choice of soup or salad:

Caesar -chopped romaine, house made dressing, shaved parmesan, herb focaccia croutons

Garden salad - mixed greens, sliced cucumbers, cherry tomatoes, shaved carrots & red onion, balsamic vinaigrette

Butternut Squash & apple Bisque- cinnamon crème fraiche, pumpernickel croutons, chives

Classic New England Clam chowder with classic oyster crackers

Entrees: Choice of 2

House crafted stuffed meatloaf- beef, pork & veal blend rolled with spinach, roasted red pepper & smoked gouda wrapped in bacon topped with herb-tomato glaze accompanied by mashed potatoes & steamed asparagus

Buttermilk fried chicken breast, potato gnocchi, wild mushrooms, roasted cherry tomatoes, grilled corn, bacon, parmesan cream sauce

Roasted sesame salmon accompanied by ginger scented jasmine rice, bok choy, sweet soy glaze, fried leeks

Dessert: Choice of 1

Chocolate cream pie with whipped cream & shaved milk chocolate

Lemon-berry mascarpone cake

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

**Please contact us to discuss more choices & pricing- the options are endless.
It's your menu & your budget!*