

## Dinner entrées

Assorted rolls and sweet butter, salad, entrée, dessert, coffee and tea service to the tables

### Appetizers

Maine crab cake  
Baby arugula, roasted beets, balsamic vinaigrette  
\$10. per person

Fried native goat cheese  
Chilled ratatouille, yellow tomato vinaigrette  
\$8. per person

Lemon sorbet intermezzo spoon, candied zest  
\$5. per person

Fresh mozzarella, sliced plum tomatoes, fresh basil  
Drizzled with olive oil  
\$8. per person

### Salad

(Choice of One)

Boston bibb lettuce, cherry tomatoes, sliced cucumbers, herb vinaigrette

Mixed greens, crumbled blue cheese, raspberries, candied pecans, champagne vinaigrette

Port poached pear, mixed greens, candied walnuts, gorgonzola, honey thyme vinaigrette

Bambara Caesar salad, parmesan crouton

### Entrée

(Choice of One)

Choice of two entrées will be based on the higher priced entrée ~Final menu counts due three business days before the event

\*Option to select entrée choice on the day of the event will be an additional \$10. per person \*

#### Grilled breast of chicken (boneless)

Madeira caramelized onion jus  
\$51. per person

#### Grilled filet mignon

Wild mushroom ragout  
\$62. per person

#### Grilled salmon

Lemon beurre blanc  
\$55. per person

#### Seared Atlantic halibut

Roasted tomato beurre blanc  
\$65. per person

#### Filet mignon and rosemary skewered scallops

Red wine demi glace  
\$66. per person

#### Oven roasted chicken and grilled shrimp

Tarragon beurre blanc  
\$60. per person

#### Pan seared haddock

Lobster beurre blanc  
\$55. per person

#### Pork chop

Rosemary au jus  
\$61. per person

#### Grilled swordfish

Smoked tomato coulis  
\$57. per person

### Dessert

(Choice of One)

Almond crusted Boston cream round, topped with raspberries  
Sinful chocolate cheesecake, strawberry garnish on berry coulis  
White chocolate mousse cosmopolitan, raspberries and mint

Creamy cheesecake with berries on raspberry coulis  
Flourless chocolate cake, berry garnish on crème anglaise

2010 Prices are subject to 15% gratuity, 6% taxable administrative fee and 7% sales tax.

## Dinner buffets

Includes assorted bread rolls and sweet butter

Freshly brewed coffee and selection of teas

**(Must be guaranteed for the total number of expected guests, minimum 20 guests)**

### Soup or salad

(Choice of two)

Bambara Caesar salad, parmesan crouton

Boston bibb lettuce, cherry tomatoes, sliced cucumbers  
herb vinaigrette

Arugula salad, candied walnuts, goat cheese, honey vinaigrette

Lobster bisque, cheese crouton  
Chives and crème fraiche

Southwestern tortilla soup

Layered chop salad

### Entrée selections

Grilled breast of chicken, Madeira caramelized onion jus

Medallions of beef, wild mushroom ragout

Grilled salmon, lemon beurre blanc

Adobe marinated skirt steak

Orecchiette, broccoli rabe, white wine reduction

Spinach and fontina stuffed chicken, au jus

Roasted pork loin, apricot glaze

Pan seared haddock, Lobster beurre blanc

Steamed tofu, mix seasonal vegetables, tomato coulis

New England baked scrod, lemon beurre blanc

### On the side

(Choice of two)

Honey glazed carrots

Sautéed green beans with almonds

Sautéed asparagus, olive oil and lemon

Roasted winter root vegetables

Jasmine rice

Scallion mashed potatoes

Rosemary roasted new potatoes

Risotto

Add additional side dishes for \$5.00 per person

### Dessert buffet

Chef's selection of tortes, cakes and pies

**Two entrees.....\$65.**

**Three entrees.....\$75.**

**Four entrees.....\$85.**

### Espresso and cappuccino station

Espresso and cappuccino

Made by expert baristas

(up to 150 people)

\$750.

### Black tie

Assortment of petite pastries

Chocolate dipped strawberries

Seasonal fruit skewer

Freshly brewed coffee and selection of teas

\$15. per person

### Chocolate fountain

Creamy milk chocolate fountain

\$250. rental

Dipping snacks to include:

Biscotti, strawberries

Graham crackers and marshmallows

\$8. per person

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