



Holiday Plated Dinner

Appetizers - Select One

Butternut Apple Bisque • Baked French Onion Soup
New England Clam Chowder • Lobster Bisque
Shrimp Cocktail (\$3.50 per person additional)

Salads - Select One

Traditional Caesar Salad with Garlic Croutons
Field of Mixed Greens, Tomatoes, Cucumber, Onion, Croutons with White French Dressing
Baby Spinach Salad with Blue Cheese, Craisins, Pecans and Maple Vinaigrette

Entrees - Select One

Sole Marie - \$35 -

Fresh Sole with Salmon Mousse, Fresh Dill Cream,
Steamed Jasmine Rice, Haricot Vert and Baby Tomatoes

Hoisin Glazed Salmon - \$35 -

Asian Stir Fry Medley, Sesame Rice, Scallion Confetti

Baked Stuffed Seafood Casserole - \$36 -

Scrod, Scallops, Shrimp and Lobster Topped with Seafood Stuffing,
Rice and Vegetable Medley

Chicken Florentine - \$29 -

Breast of Chicken Stuffed with Spinach, Onion Stuffing, Pernod Laced Supreme Sauce,
Rice and Vegetable Medley

Stuffed Loin of Pork - \$28 -

Apple, Pear, Craisin, and Cornbread Stuffing, Caramelized Onion Gravy, Baked Sweet Potato, Seasonal Vegetable

Roast Prime Rib of Beef au Jus - \$38 -

Baked Stuffed Idaho Potato and Vegetable Medley

Surf & Turf - \$48-

Petite Filet Mignon Topped with Fresh Lobster, Roasted Potatoes, Fresh Asparagus, and Béarnaise Sauce

A per person surcharge will be added to the Second entrée - higher price prevails

Desserts - Select One

Rich Chocolate Mousse, Ricotta Cheese Pie, Warm Apple & Cranberry Tart with Vanilla Ice Cream
Chocolate Grand Marnier Cake (\$2 Surcharge), Vanilla Bean Bourbon Bomb (\$2 Surcharge)
Coffee, Tea, Decaf Station

All Guarantees are due 72 hours prior to your event. All food and beverage items listed are subject to a 19% administrative fee and a 5% State Tax. The 19% administrative fee does not represent a tip/service charge for the wait staff. Prices are subject to change without notice. JCI 10/08