



Just Bagels

Assorted Breakfast Bagels with Cream Cheese, Butter, Jelly and Jam
3.50

Morning Pastries

Coffee Cakes, Assorted Danish, Muffins and Croissants
Butter, Jelly and Jam
6.50

Continental Breakfast

Assorted Danish, Muffins and Breads
Fresh Seasonal Fruit
Assorted Yogurt with Granola
Coffee, Tea, Chilled Fruit Juices
13.95

European Continental Breakfast

Assorted Danish, Muffins, Breads and Croissants
Butter, Cream Cheese, Jelly and Jam
Fresh Seasonal Fruit

(choice of two)

Spinach, Mushroom, Feta Quiche
Bacon, Scallion, Gruyere Quiche
Roasted Red Pepper, Leek, Smoked Cheddar Quiche
Broccoli, Tomato, Yellow Cheddar Quiche
Ham, Onion, Swiss Quiche
Assorted Yogurt with Granola
Coffee, Tea, Chilled Fruit Juices
16.95

Scrambled Egg Breakfast

Farm Fresh Eggs (Free Range) Scrambled with Monterey Jack Cheese
Bacon and Sausage
Home Fried Potatoes
Coffee, Tea, Chilled Fruit Juices
11.25

Breakfast Buffet

Assorted Danish, Breads, Muffins, Croissants
Butter, Cream Cheese, Jelly and Jam
Fresh Seasonal Fruit
Home Fried Potatoes
Bacon and Sausage
Brioche Pain Perdu with Bourbon Maple Syrup

(choice of one)

Scrambled Eggs (Free Range) with Monterey Jack Cheese
Vegetable and Cheese Frittata
Cheesy Stuffin' Egg Muffins
Coffee, Tea, Chilled Fruit Juices
18.95



Brunch Buffet

**Assorted Danish, Breads, Muffins, Croissants
Butter, Cream Cheese, Jelly and Jam
Fresh Seasonal Fruit
Home Fried Potatoes
Bacon and Sausage**

(choice of one)

**French Toast
Belgian Waffles**

*with Maple Syrup, Fresh Strawberries and Whipped Cream
Brioche Pain Perdu with Bourbon Maple Syrup*

(choice of one)

**Scrambled Eggs (Free Range) with Monterey Jack Cheese
Vegetable and Cheese Frittata
Cheesy Stuffin' Egg Muffins**

(choice of two)

**Carved Bistro Tenderloin with Red Wine Shallot Demi-Glace
Carved Roasted Statler Style Breast of Turkey**

with Cranberry Chutney and Sage Gravy

Carved Slow Roasted Center Cut Porkloin

with Homemade Apple Butter and Apple Cider Gastrique

Carved Slow Roasted Smoked Spiral Ham

with Pineapple Brown Sugar Glaze

Chargrilled Atlantic Salmon with Braised Leek Beurre Blanc

Breast of Chicken Strintberg with Raspberry Cream

Breast of Chicken Picatta

Breast of Chicken Marsala

Roasted Seasonal Vegetable Medley

Assorted Mini Pastries, Cookies and Brownies

Coffee, Tea, Chilled Fruit Juices

22.95

Chef Active Omelet Station Additional Charge of 5.00 (minimum of 20 people)

Chef Active Waffle Station Additional Charge of 4.00 (minimum of 20 people)

Breakfast and Brunch Sides / Add-ons

Add any of the following to your Breakfast or Brunch to enhance your dining experience.

Scrambled Eggs (Free Range) with Monterey Jack Cheese

3.50/person

Roasted Apple Stuffed Pain Perdu with Bourbon Maple Syrup

4.95/person

Smoked Salmon Platter

with Lemon, Capers, Red Onion, Hard Boiled Eggs, Sliced Tomatoes, Dijon Dill Sauce

5.00/person

Applewood Smoked Bacon and Link Sausage

3.95/person

Chicken Apple Breakfast Sausage

3.25/person

Corned Beef Hash

2.95/person

Brown Sugar Cured Ham

3.95/person

Fresh Seasonal Fruit Bowl

3.95/person

Coffee and Tea

2.50/person



Assorted Sandwich Platter

Chef's Choice of Sandwiches

May Include a Variety of Fresh Roast Turkey Breast, Roast Beef, Smoked Ham, Tuna Salad or Grilled Vegetables on an Assortment of Breads

Pickle Tray

Potato Chips

Fresh Baked Assorted Cookies

Coffee and Tea

13.95

The Gourmet Deli Buffet

Soup du Jour or Chef's Choice of Salad

Sliced Meat Platter

Fresh Roast Turkey Breast, Roast Beef, Smoked Ham and Corned Beef

Assorted Cheeses, Lettuce, Tomatoes, Red Onions

Appropriate Condiments

Assorted Breads and Rolls

Pickle Tray

Potato Chips

(choice of one)

Tuna Salad

Chicken Salad

Ham Salad

Egg Salad

Fresh Baked Cookies and Brownies

Coffee and Tea

19.95

Assorted Petite Sandwich Buffet

Fresh Seasonal Fruit

Baby Field Green Salad

with Buttermilk Ranch and Italian or Balsamic Vinaigrette

(choice of three)

Roast Turkey with Lingonberry Mayonnaise

Roast Turkey

with Lettuce, Tomato, Fontina Cheese, Basil Pesto Mayonnaise

Asian Chicken Salad

with Hoisin Sauce, Black/White Sesame Seeds, Pickled Matchstick Vegetables, Bibb Lettuce

Apricot Toasted Almond Chicken Salad

Tuna Salad

Cucumber, Dill and Red Onion with Herbed Cream Cheese Spread

Smoked Salmon, Capers, Red Onion with Herbed Cream Cheese Spread Angus

Roast Beef

with Horseradish Mayonnaise, Pickled Red Onion and Bibb Lettuce

Smoked Ham and Swiss with Dijon Mayonnaise

Curried Egg Salad with Honey and Green Onion

Assorted Breads

Assorted Mini Pastries and Petit Fours

Coffee and Tea

17.95



Salad Bar

(choice of two)

Classic Caesar Salad

*Crispy Romaine Lettuce, Homemade Caesar Dressing,
Shredded Parmigiano Reggiano, Focaccia Croutons*

Simple Baby Field Green Salad

*with Cucumber, Grape Tomato, Julienne Carrot, Shaved Red Onion
and Focaccia Croutons with Buttermilk Ranch or Italian Vinaigrette*

Traditional Panzanella Salad

*with Fresh Focaccia, Diced Red Onion, Diced Tomatoes,
Chiffonade of Fresh Basil and a Creamy Garlic Herb Vinaigrette*

Caprese Salad

*Sliced Roma Plum Tomato, Fresh Mozzarella Cheese and Fresh Basil All with a Sprinkle of
Sea Salt, Black Pepper and Drizzled with Extra Virgin Olive Oil and Balsamic Syrup*

Roasted Beet Salad

*Local Goat Cheese, Toasted Pistachios, Julienne Vegetables and Baby Spinach
with a Blood Orange Vinaigrette*

(choice of two)

Chargrilled Bourbon Marinated Steak Tips

Chargrilled Marinated Turkey Tips

Chargrilled Breast of Chicken

Chargrilled Sugar Cane Shrimp Skewers

Tuna Salad

Tarragon Dijon Chicken Salad

Hot Smoked Fillet of Salmon Salad with Dill, Red Onion, Capers and Mayonnaise

Chef's Choice of Soup

Rolls and Butter

Fresh Seasonal Fruit

Coffee and Tea

24.95

Cyprian's Cookout

Black Angus Burgers

All Beef Hot Dogs

Bone-In BBQ Chicken

Assorted Rolls and Condiments

Lettuce, Tomato, Onion, Cheese, Pickles

House Fried Potato Chips, Potato Salad, Baked Beans and Cole Slaw

Watermelon and Assorted Fresh Baked Cookies Coffee and Tea

21.95

Add-Ons

Potato/Pasta Salad 3.25

Italian Sausage with Onions and Peppers 4.75

BBQ Baby Back Pork Ribs 7.95

BBQ Beef Ribs 7.50

Boxed Lunch To Go

Assorted Deli Sandwiches on Rolls with Lettuce, Tomato, Cheese and Condiments

Bag of Cape Cod Potato Chips

Fresh Baked Cookie

Bottled Soda or Water

14.25

Add-Ons

Apple 0.75

Granola Bar 1.25



Salad

Served with Rolls and Butter

(choice of one)

Classic Caesar Salad

*Crispy Romaine Lettuce, Homemade Caesar Dressing,
Shredded Parmigiano Reggiano, Focaccia Croutons*

Simple Baby Field Green Salad

*with Cucumber, Grape Tomato, Julienne Carrot, Shaved Red Onion
and Focaccia Croutons with Choice of Dressing*

Main Course

Baked Haddock Trilogy 24.95

Haddock, Shrimp, Scallops

Chargrilled Fillet of Atlantic Salmon 24.95

with Braised Leek Beurre Blanc

Chicken Portofino 24.95

with Boursin Cheese and Roasted Tomato Chicken Demi-Glace

Chicken Parmesan with Penne Rigate 18.95

with Tomato, Caper, Spinach Cream Sauce

Chicken Scaloppine Florentine 22.95

with Tomato, Caper, Spinach Cream Sauce

Oven Roasted Turkey with Lingonberry Demi-Glace 19.95

Chargrilled Bistro Tenderloin 23.95

with Red Wine Shallot Demi-Glace

Chargrilled Bourbon Marinated Steak Tips with Sautéed Mushrooms 23.95

Queen Cut Roast Prime Rib of Beef Au Jus with Horseradish 28.95

Braised Boneless Short Rib 24.95

with Guinness Stout Demi-Glace

Veggie Stack 17.95

Eggplant, Summer Squash and Zucchini over

Wilted Greens Drizzled with Roasted Red Pepper Coulis

Starch

(choice of one)

Garlic Mashed Yukon Gold Potatoes

Roasted Sweet Potato Mash

Vegetable Studded Rice Pilaf

Couscous

Quinoa

Oven Roasted Redskin Potatoes

Vegetable

(choice of one)

Roasted Seasonal Vegetable Medley

Garlicky Green Beans with Roasted Red Pepper

Butternut Squash with Brown Sugar and Cinnamon

Grilled Asparagus with Shallot Mushroom Butter

Desserts

Accompanied by Fresh Brewed Coffee and Tea

(choice of one)

Apple Turnover with Vanilla Ice Cream and Caramel Sauce

Limoncello Cake with White Chocolate Shavings and Raspberry Coulis

Tiramisu with Shaved Chocolate

Cheesecake with Strawberry Sauce

Warm Fudge Cake

Chocolate Ganache Torte

20% Administration Fee and 6.25% Mass Meals Tax Not Included

All prices are subject to change and may be increased to meet the increased cost of supplies or material.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



(100 pieces per order)

Black and White Sesame Coated Chicken 225.00
with Ponzu Sauce

Buffalo Chicken Skewer 235.00
with Chunky Blue Cheese Dressing

Coconut Crusted Chicken Skewer 225.00
with Curried Pineapple Aioli

Chicken Satay Skewer with Thai Peanut Sauce 225.00

Sesame Crusted Ahi Tuna, Wakame Salad, Sriracha Aioli & Tobiko on a Spoon 395.00

Mediterranean Seared Ahi Tuna Crostini 375.00
with Roasted Tomato Olive Tapenade and EVO Drizzle

Lobster Salad Slider 425.00

Scallops Wrapped in Applewood Smoked Bacon 300.00

BBQ Shrimp Wrapped with Applewood Smoked Bacon 325.00

Shrimp Toast with Chipotle Aioli 250.00

Scallop Toast with Tabasco Caper Tartar Sauce 250.00

Coconut Crusted Shrimp with Mango Chutney 300.00

Stuffed Mushroom 250.00

Choice of

Goat Cheese, Leek, Applewood Smoked Bacon and Dijon Mustard

Dried Cranberry, Italian Sausage and Smoked Mozzarella

Roasted Tomato, Kalamata Olive and Feta Cheese

Prosciutto Wrapped Asparagus Spears 240.00

with Imported EVO Drizzle

Mini Kobe Beef Slider 325.00

with Wasabi Aioli

Mini Italian Piedmontese Beef Slider 395.00

with Black Truffle Cheese

Mini Chipotle Bison Slider 325.00

with Chimichuri Aioli

Braised Shredded Short Rib Profiteroles 310.00

with Dijon Crème Fraiche

Mini Grilled Tomato Bacon Smoked Cheddar Sandwich 225.00

Korean BBQ Beef Skewer 275.00

Mini Black Angus Slider with American Cheese 285.00

Lollipop Lamb Chops 450.00

with Fresh Mint Chutney or Lingonberry Jam

Open-Faced Caramelized Onion Gruyere Sandwich 225.00

on Housemade Focaccia

Mini Potato Skin Bite 225.00

with Bacon, Cheddar Cheese and Sour Cream

Watermelon Cube with Balsamic Syrup 210.00

Edamame Puree in Cucumber Cup 240.00

with Thai Garlic Chili Sauce

Spanakopita 225.00

Tomato Pesto Fresh Mozzarella Crostini 225.00

with Balsamic Glaze

Risotto Arancini with Roasted Tomato Coulis 225.00

Plump Stuffed Apricots 225.00

with Blue Cheese and Candied Walnuts

Tomato Watermelon Fresh Basil Skewer 225.00

with Blood Orange Balsamic Glaze

Vegetable Spring Rolls with Asian Plum Sauce 225.00

Asian Pear, Fig and Goat Cheese Crostini 240.00

20% Administration Fee and 6.25% Mass Meals Tax Not Included

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Gourmet Fruit and Cheese Display 4.95

A Mix of American and Imported Cheese Garnished with Fresh Fruit and Assorted Crackers

Fresh Vegetable Crudit  Display 2.95

Served with Bacon Scallion Dip and Cool Cucumber Wasabi Sauce

Cherry Goat Cheese Torte 3.50

*Local Goat Cheese Layered with Plump Sundried Cherries, Candied Orange Peel & Walnuts
Served with Assorted Crackers*

Trilogy of Hummus 2.95

(choose three)

Traditional with Roasted Garlic

Roasted Red Pepper

Preserved Lemon & Fresh Mint

Pumpkin Cinnamon

Basil Pesto

Olive Tapenade

Roasted Tomato

Served with Crispy Pita Chips and Wedged Soft Pita

Tortilla Chips, Salsa and Guacamole Display 2.95

House Fried Tortilla Chips, Homemade Salsa and Homemade Guacamole

Shrimp Cocktail 3.75 per piece

Served with Cocktail Sauce and Lemons

Smoked Salmon Display 3.50

Capers, Red Onion Brunoise, Sliced Tomato, Sour Cream, Fresh Chive & Petite Rye Bread

Assorted Sushi 3.25 per piece

Served with Appropriate Condiments and Garnishes

Raw Bar (market price)

*Littleneck Clams, Oysters, Shrimp Cocktail and Chilled Mussels All with Cocktail Sauce,
Lemons, Horseradish and Black Pepper Shallot Mignonette*

Italian Antipasto Presentation 8.95

*Sliced Pepperoni, Capicola, Salami, Imported Italian Cheeses, Fresh Mozzarella, Basil and
Tomato Salad, Roasted Garlic White Bean Dip with Rosemary and Orange Zest, Roasted Red
Peppers, Chilled Ratatouille, Focaccia and Crackers, Garnished with Roasted Garlic Halves*

Middle Eastern Display 7.95

*Roasted Garlic Hummus, Tabbouleh, Baba Ghanoush, Feta & Olive Salad,
Pomegranate Cilantro Yogurt, Toasted Pita Chips and Naan Bread*

Artisan Farmhouse Cheese Display 5.95

*Featuring Small Batch Handcrafted Cheeses from New England and Europe
Garnished with Fresh Fruit and Assorted Jams, Preserves, Pastes or Honey*

Chef's Charcuterie Board 11.95

*An Array of Sausages, Pates, and Smoked Meats Displayed with Chutney, Preserves, Jams,
Mustards, Breads and Crackers (selections change with the season)*



First Course

Jumbo Lump Crab Cake 9.95

Over Tender Field Greens with Creamy Spicy Remoulade

Mushroom Crusted Sea Scallop 8.95

with Madagascar Vanilla Scented Parsnip Puree and Carrot Gastrique

Stuffed Mushrooms 6.95

with Roasted Tomato, Kalamata Olive, and Feta Cheese on a Bed of Wilted Spinach

Fresh Fruit Plate with a Drizzle of Poppy Seed Vinaigrette 3.95

Traditional Shrimp Cocktail 10.95

Classic Tomato Smoked Cheddar Bisque 4.95

Sherried Lobster Bisque with Chive Oil 7.95

New England Clam Chowder with Oyster Crackers 5.95

Roasted Garlic Swiss Chard Ravioli 7.95

with Spicy Tomato Vodka Cream Sauce

Salad Course

Served with Rolls and Butter

(choice of one)

Classic Caesar Salad

Crispy Romaine Lettuce, Homemade Caesar Dressing,

Shredded Parmigiano Reggiano, Focaccia Croutons

Simple Baby Field Green Salad

with Cucumber, Grape Tomato, Julienne Carrot, Shaved Red Onion

and Focaccia Croutons with Choice of Dressing

Boston Bibb Lettuce Salad

with Great Hill Blue Cheese, Crispy Applewood Smoked Bacon,

Shaved Fresh Fennel, Focaccia Croutons and Blue Cheese Dressing

Starch

(choice of one)

Roasted Yukon Gold Potatoes

Roasted Sweet Potato Mash

Pilaf

Rice, Quinoa or Couscous

Garlic Mashed Yukon Gold Potatoes

Rosemary Lemon Roasted Red Bliss Potatoes

Vegetable

(choice of one)

Roasted Seasonal Vegetable Medley

Garlicky Green Beans with Roasted Red Pepper

Butternut Squash

Baby Peeled Carrots

Grilled Asparagus



Plated Dinner

Main Course

Baked Haddock Trilogy 27.95

Haddock, Shrimp, Scallops

Fillet of Sole 28.95

with Shrimp and Crabmeat Stuffing

Chargrilled Fillet of Atlantic Salmon 27.95

with Braised Leek Beurre Blanc

Breast of Chicken Marsala 26.95

Chicken Portfino 26.95

with Boursin Cheese and Roasted Tomato Chicken Demi-Glace

All Natural, Antibiotic Free Statler Chicken Breast 28.95

Roasted with Lemon Thyme Chicken Demi-Glace

Sage Rubbed Turkey Tenderloin 27.95

Breast of Chicken Roulade 25.95

with Asparagus, Roasted Tomato, Shallot and Fontina Cheese

Oven Roasted Pork Tenderloin 26.95

with Dry Sherry Dark Cherry Reduction

Seared Breast of Duck 29.95

with Blueberry Thyme Duck Stock Reduction

Bistro Tenderloin with Bordelaise Sauce 27.95

Filet Mignon 35.95

Wrapped in Bacon and Stuffed with Blue Cheese

Guinness Stout Braised Boneless Short Ribs 29.95

in a Guinness Stout Demi-Glace

Queen Cut Roast Prime Rib Au Jus with Horseradish Cream 31.95

Roasted Garlic Spinach Tortelloni 23.95

with Spicy Tomato Vodka Cream Sauce and Wilted Baby Spinach

Ratatouille Stuffed Tomato 24.95

with Saffron, Golden Raisins and Herb Jus Lie

Roasted Butternut Squash Rosemary Lasagna Roulade 24.95

with a Garlic Rosemary Cream Sauce and Mozzarella, Fontina and Ricotta Cheeses

Roasted Vegetable Quinoa Stuffed Zucchini 23.95

over a Bed of Wilted Greens and Tomato Lentil Ragu

Desserts

Served with Coffee, Tea and Decaffeinated Coffee

(choice of one)

Apple Turnover with Vanilla Ice Cream and Caramel Sauce

Limoncello Cake with White Chocolate Shavings and Raspberry Coulis

Tiramisu with Shaved Chocolate

Cheesecake with Strawberry Sauce

Chocolate Fudge Cake

Chocolate Ganache Torte



Carving Station

Served with appropriate condiments and mini rolls

Bistro Tenderloin

Lunch 9.75 Dinner 15.95

Roast Statler Style Turkey

Lunch 8.95 Dinner 14.95

Slow Roasted Center Cut Porkloin

Lunch 7.95 Dinner 13.95

Glazed Spiral Ham

Lunch 8.25 Dinner 14.25

Seared Boneless Breast of Duck

Lunch 10.95 Dinner 16.95

Roast Tenderloin of Beef

Lunch 13.95 Dinner 19.95

Pasta Station

Cavatappi, Bowtie, Orcehiette Pasta Blend
Chiffonade of Basil, Parmesan Cheese, Crushed Red Pepper
Mozzarella Garlic Bread

(choice of two)

Fresh Tomato Basil

Roasted Sweet Garlic Cream

Garlic Herb White Wine

Roasted Tomato Alfredo

Basil Pesto Cream

Mushroom Cream

Extra Virgin Olive Oil, Garlic and Herb

Lunch 8.95 Dinner 14.95

Substitute Ravioli for Pasta Blend 10.50

Quesadilla Station

Accompanied by House Fried Corn Tortilla Chips,
Salsa, Sour Cream and Guacamole

(choice of two)

Shaved Beef, Basil Pesto, Black Truffle

Pulled Pork, Caramelized Onion, Jack Cheese, BBQ Sauce

Prosciutto Fig Jam, Fontina Cheese, Fig Balsamic Syrup

Lobster, Black Truffle Cheese

Grilled Chicken, Brie, Caramelized Onion

Caramelized Peach, Brie, Candied Walnut

Lump Crab, Roasted Corn, Pepper Jack Cheese

Lunch 7.95 Dinner 13.95

\$50.00 Fee for Chef Attended



Risotto Station

(choice of one)

Shrimp, Scallop, Scallion

Butternut Squash, Sweet Green Pea, Sundried Tomato

Roasted Tomato, Shallot, Cremini Mushroom

Local Exotic Mushroom Medley, Fresh Thyme

Risotto Milanese

with Onions, Peas, Saffron, Parmesan Cheese

Roasted Sweet Potato

with Toasted Pecans, Butter, Hints of Cinnamon, Maple, Black Pepper

Spinach Leek and Roasted Fennel

Lunch 10.95 Dinner 15.95

Baked Macaroni and Cheese Station

(choice of two)

BBQ Pulled Pork

Buffalo Chicken

Fried Onion Strings

Steamed Hot Dogs

Crumbled Applewood Smoked Bacon

BBQ Pulled Chicken

Sriracha Sauce

Salsa

Parmesan Cheese

Great Hill Blue Cheese

Lunch 10.95

Dinner 15.95



Cyprian's Buffet

Baby Field Green Salad with Creamy and Vinaigrette Dressings
Rolls and Butter

Oven Roasted Seasonal Vegetable Medley
Roasted Yukon Gold Potatoes or Rice Pilaf
(choice of two)

Bistro Tenderloin

Guinness Braised Boneless Short Ribs

Chicken Picatta

with Lemon, Capers, Garlic, White Wine, Butter Sauce

Chicken Marsala

Mushroom Marsala Wine Demi-Glace

Chicken Strintberg

with Raspberry Cream

Roast Breast of Turkey

with Gravy

Chargrilled Fillet of Atlantic Salmon

with Braised Leek Beurre Blanc

Baked Haddock

with Buttery Crumb Topping

Brined, Slow Roasted Boneless Loin of Pork

with Homemade Apple Butter and Apple Cider Gastrique

Assorted Chef's Choice of Dessert

Coffee and Tea

Lunch 23.95 Dinner 29.95

Additional Entrees

Sautéed Shrimp and Scallop Scampi

Lunch 8.00 Dinner 10.00

Seared Pork Tenderloin

with Sherry Dark Cherry Demi-Glace

Lunch 5.95 Dinner 7.95

Queen Cut Roast Prime Rib Au Jus

with Horseradish Cream

Lunch 11.00 Dinner 15.50

Roasted Tenderloin of Beef

with Red Wine Shallot Demi-Glace

Lunch 12.50 Dinner 16.50



A Little of Italy Buffet

Caesar Salad or Panzanella Salad
Grilled/Marinated Vegetable Platter with Balsamic Syrup
Cheesy Garlic Bread and Homemade Focaccia Bread

(choice of two)

Garden Vegetable Lasagna

with White Cheese Sauce

Ground Beef, Sausage and Cheese Lasagna

Zucchini and Mushroom Lasagna

with Red Sauce and Cheese

Italian Chicken Saute

*with Cavatappi Pasta, Broccoli, Almonds, Artichoke Hearts, Sundried Tomatoes
in a Light Tomato Chicken Demi-Glace*

Mediterranean Chicken and Artichokes

with Red Bliss Potatoes, Mushrooms, Garlic, Shallot, Roasted Tomatoes, Lemon and Dill

Baked Penne Rigate

with Red Sauce, Meatballs and Italian Sausage

Chicken and Broccoli Alfredo with Penne Rigate

Chicken Parmesan

Pork Saltimbocca

Porkloin, Proscuitto Ham, Fresh Sage, Fontina Cheese with Madera Wine Demi-Glace

Tiramisu, Cannolis, Eclairs

Coffee and Tea

Lunch 21.95

Dinner 29.95

Additional Entrees

Shrimp and Scallop Scampi

Lunch 8.00 Dinner 10.00

Seafood Lasagna

Lunch 8.00 Dinner 10.00

Butternut Squash Lasagna

Lunch 4.50 Dinner 6.50

Beef Bracirole

Stuffed/Rolled Beef Braised in Red Wine Tomato Sauce

Lunch 8.00 Dinner 10.00

Lobster Ravioli

in a Sherry Lobster Cream Sauce

Lunch 10.00 Dinner 12.00



A Taste of the Blues

Cheesy Scallion Cornbread, Rolls and Butter
BBQ Baked Beans or Grilled Corn on the Cob
Potato and Egg Salad
Creamy Coleslaw

Broccoli and Apple Salad with Dijon Sweet 'n Sour Vinaigrette

(choice of two)

Pulled Pork

Pulled Chicken

Shredded Beef

Black Pepper and Whiskey Braised Beef Brisket

with Boiler Maker Sauce

Bone-In BBQ Grilled Chicken

BBQ Boneless Breast of Chicken

Chicken and Andouille Jambalya

Chargrilled Smoked Garlic Sausage

with Mustard Sauce

Apple Brined, Apple Glazed Slow Roasted Pork Belly

Fresh Sliced Watermelon

Coffee, Tea, Lemonade and Iced Tea

Lunch 27.95

Dinner 32.95

Additional Entrees

Shrimp Etouffee with White Rice 8.25

BBQ Pork Spare Ribs 7.95

BBQ Bone-In Beef Ribs 7.50

New England Lobster/Clam Bake

New England Clam Chowder with Oyster Crackers

Baby Field Green Salad with Creamy and Vinaigrette Dressings

Rolls and Butter

Steamed 1.5lb Lobster with Drawn Butter

Steamed Soft Shell Clams with Drawn Butter

Corn on the Cob

Potato Salad or Baked Potato

Strawberry Shortcake

with Fresh Buttermilk Biscuits and Whipped Cream

Coffee, Tea, Lemonade and Iced Tea

(Market Price)

Grilled NY sirloin strip steaks for those not eating lobster

Additional Entrees

Bone-In BBQ Chicken 3.50

BBQ Boneless Chicken Breast 4.50

Steamed Mussels in Guinness and Butter 3.95

Steamed Littleneck Clams 4.75

Grilled Oysters 6.25

NY Sirloin Strip Steak 15.00

Grilled Sugarcane Skewered Shrimp 10.95