

## PLATED DINNERS

### PLATED DINNER SELECTIONS

All plated entrées include choice of appetizer or Salad • Rolls and Butter • Chef's Recommended Starch • Fresh Vegetable of the Season • Chef's Seasonal Dessert Selection  
(Three course meal includes appetizer or salad and four course meal includes appetizer and salad)

### APPETIZER

*Choice of One for the Group:* Tomato Bisque • Minestrone Soup • Butternut Bisque • New England Clam Chowder (add \$2 per person) • Tomato, Mozzarella and Basil Bruschetta • Seasonal Sliced Fresh Fruit with Berry Coulis • Cheese Tortellini in Alfredo Cream Sauce • Shrimp Cocktail ~ Add \$3 per person

### SALADS

Caesar Salad with Seasoned Croutons and Fresh Grated Parmesan • Garden Salad with Fresh Vegetables and House Dressing • Iceberg Wedge with Crumbled Bacon, Tomatoes and Crumbled Gorgonzola Cheese • Roma Tomato, Basil, Cucumber and Buffalo Mozzarella Salad with Balsamic Reduction • Baby Spinach Salad with Red Onion, Goat Cheese and Strawberries in Citrus Vinaigrette • Mesculin Greens with Dried Cranberries, Spiced Walnuts and Crumbled Gorgonzola Cheese with Raspberry Vinaigrette  
Sorbet Intermezzo ~ Add \$2.50

### ENTRÉES

	3 Course	4 Course
<b>SPINACH RAVIOLI</b> with Roasted Garlic in a Tomato Vodka Cream Sauce	<b>\$28</b>	<b>\$30</b>
<b>BUTTERNUT SQUASH RAVIOLI</b> in a Sweet Maple Cream Sauce	<b>\$28</b>	<b>\$30</b>
<b>VEGETABLE NAPOLEON</b> with a Balsamic Drizzle served with Wilted Spinach and Roasted Potatoes	<b>\$28</b>	<b>\$30</b>
<b>ROASTED VEGETABLES</b> Over a Bed of Mushroom Risotto	<b>\$28</b>	<b>\$30</b>
<b>CHICKEN PICCATA</b> in a Lemon Caper Sauce	<b>\$29</b>	<b>\$31</b>
<b>CHICKEN MARSALA</b> Served with Mushrooms in a Sweet Amber Marsala Sauce	<b>\$29</b>	<b>\$31</b>
<b>BREAST OF CHICKEN</b> Stuffed with Apples and Cranberries in a Cider Sauce	<b>\$29</b>	<b>\$31</b>
<b>CHICKEN SALTIMBOCCA</b> with Prosciutto and Provolone Cheese in a Garlic Mushroom Wine Sauce	<b>\$30</b>	<b>\$32</b>
<b>STATLER CHICKEN</b> Finished with Lemon Garlic and Herb Sauce	<b>\$30</b>	<b>\$32</b>
<b>STURBRIDGE ROAST TURKEY</b> with Herb Dressing, Natural Gravy and Cranberry Chutney	<b>\$28</b>	<b>\$30</b>
<b>ROAST PORK LOIN</b> served with Pineapple Chutney and Scallions (15 Guest Minimum)	<b>\$29</b>	<b>\$31</b>
<b>ROAST SIRLOIN</b> with a Peppercorn Demi Glace	<b>\$37</b>	<b>\$39</b>
<b>PRIME RIB OF BEEF</b> with a Rosemary-Merlot Au Jus (15 Guest Minimum)	<b>\$38</b>	<b>\$40</b>
<b>SLOW ROASTED TENDERLOIN OF BEEF</b> with Béarnaise and Madeira Sauces	<b>\$42</b>	<b>\$44</b>
<b>SURF &amp; TURF</b> Petite Filet Mignon with TwoJumbo Stuffed Shrimp	<b>\$44</b>	<b>\$46</b>
<b>BAKED HADDOCK</b> Herb Crusted in Lemon Butter	<b>\$27</b>	<b>\$29</b>
<b>BAKED SALMON</b> Finished with a Lemon Buerre Blanc	<b>\$31</b>	<b>\$33</b>
<b>CEDAR PLANK SALMON</b>	<b>\$31</b>	<b>\$33</b>
<b>RACK OF LAMB</b> with a Dijon Rosemary Crust Finished with a Port Wine Reduction	<b>\$45</b>	<b>\$47</b>

Add \$4 per person for each additional Entree

There is a 25 person Minimum for all buffets.  
All food and beverage will be provided for a maximum of 1 ½ hours. Menu pricing is guaranteed 90 days before your event.  
All Banquet prices are subject to 22% taxable service charge and 7% tax.