

## Dinner Entrées

The following entrée selections include Salad, Dinner Rolls with Butter and Freshly Brewed Regular & Decaffeinated Coffee and Tea.

### Antipasti

Gnocchi w/ Marinara  
Tomato basil Bisque  
Minestrone  
Fusilli Amatriciana  
Champagne shorbet  
Fresh fruit cup

Jumbo Shrimp Cocktail – Fresh made Cocktail Sauce  
Bacon wrapped Scallops  
Duck Confit stuffed mushrooms  
New England Clam Chowder

### Salads

Simply green – baby lettuce, tomato, cucumber, croutons , balsamic, evoo

Caesar Salad- crisp romaine hearts , crotons, home-made dressing, shaved parmesan, anchovy

Field Greens with Walnuts, Sun Dried Tomatoes, great hill blue cheese and Port Wine Vinaigrette

Castle Manor House – baby lettuce, roast red & yellow peppers, toasted pistachio crusted goat cheese, red onion, procecco vinaigrette.

Baby Spinach with Sun Dried Cranberries, Toasted Pumpkin Seeds and Maple Vinaigrette  
Tomato Mozzarella –Heirloom tomatoes, imported mozzarella , aged  
balsamic, basil

**Entrée Selections:**

**~ Beef ~**

**Top Sirloin**

Baked Potato, Crispy Onion Strings, Steakhouse butter

**Filet Mignon**

Roast Potatoes, Baby Vegetables, crispy leeks Cabernet wine sauce

**New York Sirloin**

Blue cheese Potato tots ,crispy leeks, roast mushrooms

**Filet Mignon & Lobster Tail**

Roast Potatoes, baby vegetables

**Filet Mignon & Crabmeat Stuffed Shrimp**

Roast Potatoes, baby vegetables

**~ Poultry ~**

**Stuffed Chicken Breast-**

Spinach, Sun-dried tomatoes, mozzarella, rice pilaf, Chefs vegetables ,Prosecco cream

**Cape Cod stuffed chicken Breast**

Cranberry, walnut stuffing, rice pilaf, Chefs vegetables, Cider reduction

**Champagne Chicken**

Statler chicken breast, roast potatoes, baby vegetables, champagne chive sauce

**Chicken Saltimbocca**

Prosciutto di Parma, Smoked Provolone, sage, roast potatoes, spinach stuffed tomato, with  
Marsala wine sauce

Lemon Chicken

Rice pilaf, Chefs vegetables, lemon sauce

Chicken Marsala

Rice pilaf, Chefs vegetables, mushroom marsala sauce

**~ Seafood ~**

Block Island Swordfish

Quattro rice pilaf, Chefs vegetables, preserved lemon butter

Nova Scotia Salmon

Quattro rice pilaf, Baby vegetables, Romesco sauce

Crabmeat Stuffed Shrimp-

Spinach Stuffed Tomato, Quattro rice pilaf  
Mainer Sauce

Baked Haddock-

Buttery cracker crumbs Quattro rice pilaf  
Spinach Stuffed Tomato,  
Lemon burreblanc

**Seafood Stuffed Sole**

Spinach Stuffed Quattro rice pilaf Tomato,  
Mainer Sauce

**~ Vegetarian ~**

Grilled Seasonal Vegetables- fresh herbs, balsamic vinaigrette

White bean Ravioli- swiss chard, roast red peppers

## Buffet Menu

### Buffet #1

Salad: Mixed Green Salad or Caesar Salad  
Dinner Rolls with Butter

#### Selection of Two Entrées:

Pasta primavera  
Chicken Cavatelle  
Lemon Chicken  
Chicken Marsala  
Chicken Parmesan  
Eggplant Parmesan  
Sausage with Peppers & Onions  
Marinated Steak Tips  
Baked Haddock  
Grilled Salmon

#### Choice of Two Sides:

Medley of Fresh Vegetables,  
Oven Roasted Potatoes, Rice Pilaf

Asst Dessert Bars, Mini pastries & Cakes  
Freshly Brewed Regular & Decaffeinated Coffee and Tea

### Buffet #2

Salad: Mixed Green Salad or Caesar Salad  
Dinner Rolls with Butter

#### Selection of Two Entrées:

Pasta Primavera  
Cape Cod Stuffed Chicken Breast  
Chicken Marsala  
Lemon Chicken  
Grilled Swordfish  
Seafood Stuffed Sole  
Baked Stuffed Shrimp  
Roast Top Sirloin served sliced with Mushroom Sauce  
Stone fruit Stuffed Pork loin

#### Oven Roasted Potatoes or Rice Pilaf

Medley of Fresh Vegetables

Assorted Dessert bars, mini pastries & cakes  
Freshly Brewed Regular & Decaffeinated Coffee and Tea



## Buffet Menus



### Lobster Dinner Buffet

Dinner Rolls with Butter  
New England Clam Chowder  
Steamed Prince Edward Island Mussels  
Local Steamed Clams  
One and a quarter lb. Boiled Maine Lobster with Drawn Butter and Lemon  
Barbecued Chicken Breast  
Steamed New Potatoes with Sweet Butter and Parsley  
Native Corn on the Cob  
Seasonal Garden Salad with Assorted Dressings  
Watermelon Slices  
Strawberry Shortcake  
Freshly Brewed Regular & Decaffeinated Coffee and Tea

### MKT

Add  
Carved Roast  
Sirloin

### Carving Stations

Add a carving station to any of your meals to enhance your menu selections

A selection of slow roasted meats and poultry carved and served with freshly baked breads and the appropriate accompaniments.

Tenderloin of Beef\*  
Peppercorn -encrusted Sirloin\*  
Sage rubbed Turkey breast\*  
Honey Glazed Ham...\*  
Rosemary Dijon Pork loin\*  
Herb crusted Prime Rib\*

## Enhancements

The following enhancements may be added to any of our menus.

### Decorative Hors d'Oeuvres Displays

#### Fruit & Cheese

An elaborate display of domestic & imported cheeses, accompanied by seasonal fruit and an assortment of crackers & fresh breads.

#### Cheese & Crackers

An elaborate display of domestic & imported cheeses and an assortment of crackers & fresh breads.

#### Fruit Platter

An assortment of Seasonal sliced fresh fruit, served with Mint yogurt sauce.

#### Epicurean Cheese Display

A selection of the finest European and Artisan Farm Cheeses with Fresh Grapes, Seasonal Berries, Compotes, Mustards, Fresh Baked Breads

#### Middle Eastern Station

Hommas, Tabbouleh, Marinated Roast red peppers & Feta Cheese, Marinated Olives, carrots & celery sticks and Toasted Pita chips

#### Caprese Display

Buffalo Mozzarella, Vine ripen Tomatoes and Basil  
Drizzled with Olive Oil and Balsamic Vinegar

#### Crudit  & Dip

A colorful array of fresh vegetables served with an assortment of caramelized onion dip

#### Italian Antipasto

An elegant array of Imported Prosciutto, Salami, Soppressata, Sharp Provolone, Fresh Mozzarella, Roasted Peppers, Olives, and Marinated Artichokes & Mushrooms, accompanied by freshly baked Breads & Herbed Oils.

#### Scottish Smoked Salmon

Capers, Chopped Eggs, Minced Red Onions and Chives  
Pumpnickel Triangles

## **Passed Hors d'Oeuvres**

50 Individual pieces per tray

Vegetarian Antipasto Skewer-  
Antipasto skewer-  
Bacon wrapped stuffed Dates  
Chicken saltimbocca  
Tomato, basil & mozzarella crostini  
Sausage stuffed mushrooms  
Seafood stuffed mushrooms  
Spinach & cheese stuffed mushrooms  
Prosciutto wrapped asparagus  
Prosciutto wrapped mozzarella  
Lobster cocktail – served in filo cups  
Bacon wrapped scallops  
Spicy crab cocktail- served in filo cups  
Shrimp cocktail  
Mini crab cakes  
Lamb lollipops  
Mini Spring Roll with Asian Dipping Sauce  
Red Bliss Potato Skins with Bacon and Cheddar  
Prosciutto di Parma and Fresh Melon  
Coconut shrimp  
Assorted Mini Pizzas  
Coconut Chicken  
Smoked Salmon on Pumpernickel Triangles  
Sliced Tenderloin on Toast Points with Melted  
Cheddar Miniature Beef Wellington  
Lobster Crostini with Melted Cheddar  
Vegetarian Antipasto Skewer