

## ***Dinner Entrees***

### ***Grilled Swordfish***

*With a Mustard Wine Butter*

\$31.50

### ***Grilled Orange and Ginger Glazed Salmon Fillet,***

*With Green Tea Noodles and Citrus Ponzu*

\$28.50

### ***Seared Yellow Fin Tuna***

*With a Mango Cream*

\$31.50

### ***Oven Roasted Cape Cod Breast of Chicken***

*With a Cranberry Apple Bread Stuffing and Warm Cranberry Vinaigrette*

\$24.50

### ***Roast Breast of Chicken***

*Stuffed with Proscuitto, Spinach, Mushrooms and Boursin Cheese with a Mushroom Veloute*

\$25.50

### ***Sauteed Breast of Chicken***

*With Lemon Caper Butter*

\$24.50

### ***Roast Tenderloin of Beef***

*With a Forest Mushroom Sauce*

\$36.50

### ***Baked Stuffed Shrimp Alaska***

*With Lemon Butter Sauce*

\$31.50

### ***Butter Poached Maine Lobster***

*With Crabmeat Crumbs*

*Market Price*

### ***Five Spice Grilled Center Cut Pork Chop***

*With an Apple Ginger Jus and Apple Bread Pudding*

\$27.50

*All entrees include choice of salad and potato, rolls & butter, coffee, decaf, and tea.  
The chef will choose a selection of seasonal vegetables to compliment your entree.*

***Please see our Specialty Dessert Menu***

*Prices are subject to a 20% service charge and 5% meal tax.  
All prices are subject to change without notice.*

## ***Combination Dinner Entrees***

***Cape Cod Breast of Chicken*** with Cranberry Apple Bread Stuffing with Warm Cranberry Vinaigrette  
Served with

***Grilled Sea Scallops*** finished with Lime, Capers, Fresh Chive, Wine and Butter  
\$39.50

***Roast Tenderloin of Beef*** with a Roasted Shallot Sauce  
Served with

***Grilled Marinated Shrimp*** with Lemon and Artichoke Aioli  
\$56.00

***Oven Roasted Breast of Chicken*** stuffed with Spinach and Cheese  
Served with

***Roast Tenderloin of Beef*** with a Forest Mushroom Sauce  
\$52.50

***Grilled Petite Filet Mignon*** with Béarnaise  
Served with

***Fresh Maine Lobster Tail*** with Red Wine Demi- Glaze  
Market Price

***Fresh Herb Crusted Salmon***  
Served with

***Roast Tenderloin*** with Mushroom Ragout  
\$54.50

*All entrees include choice of salad and potato, rolls & butter, coffee, decaf, and tea.  
The chef will choose a selection of seasonal vegetables to compliment your entree.*

***Please see our Specialty Dessert Menu***

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## *Dinner Buffet*

### *Bay Buffet*

*Country Artisan Hearth Baked Bread Basket  
Assorted Baby Greens with Gorgonzola and Toasted Walnuts with Balsamic Vinaigrette  
Fresh Mozzarella, Garden Fresh Tomatoes and Sweet Basil Aioli  
Grilled Fresh Summer Vegetables*

*Roast Prime Rib of Beef Jus Lie  
Orange Ginger Glazed Roasted Salmon Fillet  
Rubane of Seasonal Vegetables  
Whipped Goat Cheese Potato Tarts*

*Warm Georgia Peach Cobbler with Cinnamon Chantilly Cream*

*Coffee, Tea, Decaf*

*\$50.00*

***Minimum requirement of 50 people***

*Prices are subject to a 20% service charge and 5% meal tax.  
All prices are subject to change without notice*

## ***Brunch Buffet***

### ***To Start***

*Assorted Breakfast Pastries with Whipped Sweet Butter Cream  
International Sliced Cheeses  
Fresh Sliced Melon and Seasonal Berries with French Yogurt*

### ***Buffet***

*Skillet Fried Potatoes  
Bacon and sausage  
Eggs Benedict  
Belgian Waffles*

*Assorted Baby Greens with Goat Cheese and Toasted Pine Nuts with Balsamic Vinaigrette  
Baby Spinach and Sliced Mushroom Salad with Hot Bacon Dressing*

*Maple Glazed Carved Baked Ham  
Sauteed Breast of Chicken with Lemon and Caper Butter Sauce*

*Coconut Basmati Rice  
Fresh Rubane of Vegetables*

*Coffee, Decaf, and Tea*

*\$30.00*

***An Omelet Station is available for an additional \$6.95 per person  
Fresh Eggs, Egg Beaters, and Egg White Omelets offered.  
Mushrooms, Peppers, Onions, Tomatoes, Broccoli, Ham and Cheese***

***Minimum requirement of 50 people***

*Special Occasion Cakes and Pastry Tables are available upon request for an additional cost.*

*Prices are subject to a 20% service charge and 5% meal tax.  
All prices are subject to change without notice*

*New England Clam Bake*  
*(priced upon request)*

*New England Style Cape Cod Clam Chowder*

*Steamer Clams*  
*with broth and drawn butter*

*Traditional Tossed Salad*

*Cole Slaw*

*Hard Shell Coldwater Boiled Lobster*  
*( 1½ Pounds)*

*Grilled Statler Breast of Chicken*

*Chorizo*

*Parsley Boiled New Potatoes*  
*Corn on the Cob*

*Watermelon*  
*All American Brownies*

*Coffee, decaf, and Tea*

*Prices are subject to 20% service and 5% meals tax.*  
*All prices are subject to change without notice.*