

Wedding Reception Entrees

White Cliffs Butter Poached Lobster

*With Crabmeat Crumbs and Chantilly Potatoes
\$ Market price*

Pinwheel of Salmon w/ Tomato Basil Lobster Cream

*And Sauce Choron
\$53.00*

Baked Sole Alaska

*With Hollandaise Sauce
\$55.00*

Brookfield Breast of Chicken

*Roasted Breast of Chicken Stuffed with Brie and Brookfield Apples, finished with Sweet Apple Cream
\$53.00*

Breast of Chicken Foresteire

*Stuffed with Prosciutto, Mushrooms, Spinach and Boursin Cheese, finished with a White Wine Veloute
\$53.00*

Mustard Crusted American Rack of Lamb

*Finished with a Lamb and Rosemary Demi-glaze
\$79.00*

Roast Tenderloin of Beef

*With a Roasted Shallot Sauce
\$62.00*

Blue Cheese Crusted Filet Mignon

*With a Port Wine Demi- Glaze
\$69*

** Before placing your order, please inform your server if a person in your party has a food allergy**

All wedding entrees include choice of salad, potato, vegetable, rolls and butter. A dessert station with assorted mini pastries, chocolate covered strawberries, fresh cut fruit, coffee, decaf, and tea is included.

A wine toast is included. Champagne toast is available for an additional \$2.00 per person.

An additional charge of \$5 per person will be charged to offer a choice of two entrees and the higher priced entrée will be charged for everyone. Vegetarian meals may be offered.

The chef is happy to design a personalized gourmet menu to please your palate. Specialty salads and first course items are available.

All prices are subject to a 20% service charge and 6.25% meals tax. Prices are subject to change without notice.

Wedding Combination Entrees

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

Served with

Seared Sea Scallops finished with Lime, Capers, Fresh Chive, Wine and Butter

\$59.50

Roast Tenderloin of Beef with a Roasted Shallot Sauce

Served with

Grilled Marinated Shrimp with Cilantro Aioli

\$69.50

Oven Roasted Breast of Chicken stuffed with Spinach, Mushrooms, Prosciutto and Boursin Cheese w/ Wine

Veloute

Served with

Roast Tenderloin of Beef with a Forest Mushroom Sauce

\$64.50

Grilled Petite Filet Mignon with Béarnaise

Served with

Fresh Maine Lobster Tail with Red Wine Demi- Glaze

\$75.00

Pan Seared Scallops finished with Lime, Capers, Fresh Chive, Wine and Butter

Served with

Roast Tenderloin with Mushroom Ragout

\$69.50

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Elegant First Course Options

Deep Dish Lobster Tart in a Buttery Puff Pastry \$12.95
Traditional New England Clam Chowder \$4.95
Wild Mushroom Stuffed Shells w/ Five Cheeses \$10.95
Lobster Cannelloni w/ Sweet Corn Cream \$13.95
Penne w/ Marinara \$4.95
Wellfleet Oysters Three Ways:
Poivre Mignonnette, Traditional Cocktail Sauce & Sweet Ginger and Wasabi \$9.00
Prosciutto Wrapped Scallops En Brochette w/ Toasted Sage Beurre Blanc \$11.95
Bowtie Pasta Tomato La Crema \$5.95
Penne Riggate w/ Crispy Pancetta in a Roasted Garlic Cream w/ Parmigiano- Reggiano \$6.95

Specialty Salads

Greek Salad Plum Tomato Cup \$4.00
Potted Cucumber Salad \$2.00
Fresh Tomato, Basil and Mozzarella Salad \$4
Fresh Blueberry, Baby Spinach, Smoked Cheddar Cheese, Roasted Walnuts and Blueberry Vinaigrette \$4.00
Boston Bib Lettuce w/ Goat Cheese, Honey Roasted Pecans, Strawberries and a New Hampshire Maple & White Balsamic Vinaigrette \$4.00

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