

Banquet Dinner Menu '08

Appetizers, A Choice of One

Medley of Fresh Fruit with Sherbet

Soup of the Day

French Onion Soup Au Gratin, \$3.50 additional

New England Clam Chowder, \$3.50 additional

Romaine Salad with Raspberry-Gorgonzola Vinaigrette, \$3.50 additional

Tossed Three Green Salad

Entrees, A Choice of Two

Baked Haddock & Spinach ... \$19.95 Spinach & crumb stuffing Basted with white wine & lemon	*Roast Breast of Turkey With Dressing \$20.95
Baked Salmon Beurre Blanc ... \$21.50	*Prime Rib of Beef Au Jus \$24.50
Baked Seafood Sampler \$23.50 Sea Scallops, a Stuffed Shrimp & Haddock	Filet Mignon With Béarnaise Sauce \$26.50
Grilled Chicken & Vegetables Warm Sweet Red Pepper \$17.50 Vinaigrette	*Roast Top Round of Beef Madeira Sauce..... \$17.95 & Roasted Shallots
Chicken Marie Louise..... \$17.50 With Supreme sauce, Bacon & Pistachios	Mushroom Stroganoff \$15.95
Stuffed Capon Supreme \$17.50	Herb Crusted Pork Loin Fresh Apple Glaze \$18.50
	Surf & Turf \$23.95 English Cut Prime Rib & Two Stuffed Shrimp

This menu must be preordered five days in advance & the starred items require a minimum of 10 orders. Chef's Choice of Potato & Vegetable, Dinner Rolls, Coffee, Tea, & Milk included.

Parties of less than 18 persons, add \$2.00 per person. Certain minimums are required for dining rooms, and we cannot guarantee any particular room until your final number of guests is provided. All rooms have a rental fee based upon this minimum.

Child's Chicken Finger platter... \$13.00, for children 4 to 11 years

For Dessert, please choose one of the following: Brownies with Ice Cream, Deep Dish Apple Pie, Vanilla Puffs with Chocolate Sauce, Strawberry or Chocolate Mousse

All prices are subject to State Tax and a 17% Service Charge.