



Legendary Tales. Timeless Hospitality.

BANQUET DINNER MENU

Includes bakery basket, chef's choice of potato & vegetable, and coffee with dessert.

FIRST COURSE:

Please select one for the group, or have a soup and a salad course for +5/person.

New England Clam Chowder	Cup of Onion Soup
Mixed Green Salad, House Vinaigrette	Caesar Salad with Croutons

ENTRÉES:

Please select two for the group.

If three entrées are selected, there will be an additional fee of \$2 per person.

Roast Prime Rib of Beef, Au Jus.....	\$51.95
Filet Mignon, Brandy Mushroom Sauce.....	\$59.95
Surf & Turf, Filet Mignon, & Grilled Jumbo Shrimp.....	\$64.95
Boneless Breast of Chicken, Cranberry Stuffing.....	\$39.95
Boston Baked Schrod, Lemon Butter Sauce.....	\$43.95
Baked Salmon, with Dijonnaise Crust.....	\$42.95
Wayside Inn Lobster Pie, Sherry Cracker Stuffing.....	\$60.95
Seasonal Vegetarian Ravioli.....	\$37.95
Children's Chicken Fingers, French Fries.....	\$19.95

DESSERT:

Please select one for the group.

Deep Dish Apple Pie, Whipped Cream
Baked Indian Pudding, Vanilla Ice Cream
Vanilla Ice Cream with Strawberry Sauce or Chocolate Shavings
Fresh Strawberry Shortcake (+\$2.50/person)

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Wayside Inn Functions. Prices are subject to change. A guaranteed guest count with breakdown of entrées is due **7 days prior** to event. Host must provide placecards identifying guest's entrée choices.