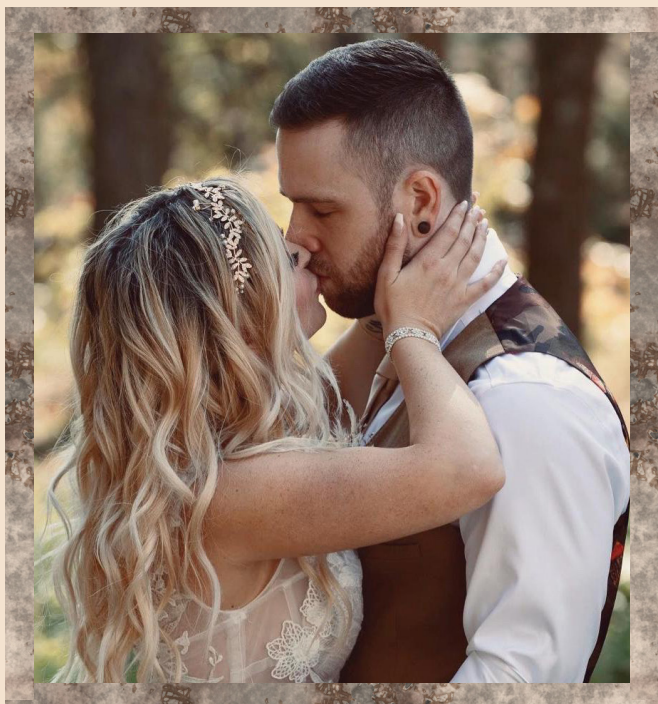


# Wedding Buffet



## *Entrees* (select 4)

### **BAKED STUFFED FILET OF SOLE**

*Topped with Newburg sauce*

### **BAKED HADDOCK**

*with a crumb topping*

### **SHRIMP SCAMPI**

*served over rice pilaf*

### **SALMON PICCATA**

### **GRILLED TERIYAKI STEAK TIPS**

*with peppers & onions*

### **LONDON BROIL**

*with a mushroom gravy*

### **CHICKEN PARMESAN**

### **CHICKEN FRANCAISE**

### **VEGETABLE PRIMAVERA**

### **SPINACH & CHEESE RAVIOLI**

*with sun-dried tomato pesto sauce*

### **BAKED STUFFED CHICKEN**

*with cranberry & walnut stuffing topped with an apple-maple glaze*

*Timeless 51.00*

*Lasting Memories 63.00*

*Country Elegance 73.00*

All packages include 5-hour reception time, bartender, & cake-cutting fees. All package prices subject to 17% service charge, 4% taxable administrative fee, & Massachusetts meal tax. Prices subject to change according to market. Packages based on a 50-person minimum.

# Dinner Menu

## Entrees

### *Timeless*

### *Lasting Memories*

### *Country Elegance*

#### **ROAST CHICKEN STATLER**

**50.00**

**62.00**

**72.00**

A slow-roasted Statler chicken on top of fresh basil, sun-dried tomatoes, roasted pine nuts, & pecorino romano cheese

#### **BAKED STUFFED CHICKEN BREAST**

**49.00**

**61.00**

**71.00**

With cranberry & walnut stuffing, topped with an apple maple glaze

#### **SALTIMBOCCA CHICKEN BREAST**

**49.00**

**61.00**

**71.00**

Stuffed with spinach, onions, Italian ham, & cheese, then topped with a demi-glaze

#### **GRILLED PORK TENDERLOIN**

**49.00**

**61.00**

**71.00**

topped with mushroom gravy

#### **NORWEGIAN SALMON**

**50.00**

**62.00**

**72.00**

Topped with lemon butter

#### **BAKED STUFFED HADDOCK**

**49.00**

**61.00**

**71.00**

With seafood stuffing topped with Newburg sauce

#### **GRILLED FILET MIGNON**

**61.00**

**73.00**

**83.00**

Topped with sauteéd mushrooms

#### **GRILLED FILET MIGNON & JUMBO BAKED STUFFED SHRIMP**

**62.00**

**74.00**

**84.00**

#### **GRILLED SIRLOIN STEAK**

**55.00**

**67.00**

**77.00**

With port wine demi-glaze

#### **ROAST PRIME RIB OF BEEF**

**57.00**

**69.00**

**79.00**

With au jus Regular 16 oz. cut

#### **SURF & TURF N.Y. SIRLOIN**

**57.00**

**69.00**

**79.00**

Grilled to your liking accompanied by baked sea scallops with a light crumb topping

#### **WILD MUSHROOM RAVIOLI**

**47.00**

**59.00**

**69.00**

With a hearty tomato ragu