

Entrée Selections

<i>Roasted Tenderloin of Beef w/ Burgundy Mushroom Sauce</i>	<i>\$26.00</i>
<i>Roast Prime Rib of Beef Au Jus</i>	<i>\$24.00</i>
<i>A full cut of slowly roasted beef w/ Au Jus</i>	
<i>Filet Mignon</i>	<i>Petite \$24.00 Full \$32.00</i>
<i>5 oz. or 10oz tenderloin grilled to medium, served with Béarnaise sauce</i>	
<i>Roast Black Angus N.Y. Strip Sirloin</i>	<i>\$24.00</i>
<i>Whole strip sirloin roasted to perfection and served with baby mushrooms</i>	
<i>Land & Sea</i>	
<i>5oz Filet Mignon served with 3 Baked Stuffed Shrimp</i>	<i>\$28.00</i>
<i>Baked Stuffed Chicken Kiev with 3 Baked Stuffed Shrimp</i>	<i>\$24.00</i>
<i>Broiled Marinated Swordfish Steak with Hotel Butter</i>	<i>\$22.00</i>
<i>Baked New Bedford Scallops</i>	<i>\$22.00</i>
<i>Fresh scallops baked in sherry butter</i>	
<i>Broiled Salmon Filet</i>	<i>\$20.00</i>
<i>Fresh salmon broiled in butter and fresh dill topped with toasted almonds</i>	
<i>Baked New Bedford Scrod</i>	<i>\$20.00</i>
<i>Native Scrod baked with white wine, lemon & butter, topper with crumbs</i>	
<i>Baked Stuffed Filet of Sole</i>	<i>\$22.00</i>
<i>Native Sole, stuffed with crabmeat stuffing, topped with Newburg sauce</i>	
<i>Chicken Cordon Bleu</i>	<i>\$18.00</i>
<i>Boneless chicken breast, filled with baked ham & cheese, baked & topped with supreme sauce.</i>	
<i>Grilled Lemon Pepper Chicken</i>	<i>\$18.00</i>
<i>Boneless breast of chicken grilled, topped with sautéed red & green peppers, finished with a light lemon sauce.</i>	
<i>Chicken Kiev</i>	<i>\$18.00</i>
<i>Boneless breast of chicken stuffed with butter & herbs, baked to a golden brown, served with béchamel sauce.</i>	
<i>Roasted ½ Duck ala Range</i>	<i>\$26.00</i>
<i>Slow Roasted Semi-Boned ½ Duck topped with classic orange sauce.</i>	

Please add 5% Ma. Meals Tax & 20% service charge to all food & beverage

Buffet Selections

Buffet packages include your choice of 2 entrees. Also included salad, potato, vegetable, freshly baked rolls, dessert, coffee & tea.

Choice # 1 (choose 2 entrees) Priced @ \$21.95 Choose 3 entrees @ \$25.95

Lemon Pepper Chicken – Boneless breast of chicken topped w/ red & green peppers & lemon sauce.

Oven Roasted Turkey w/ Stuffing, Gravy & Cranberry Sauce – Traditional turkey dinner

Baked New Bedford Scrod – Fresh native scrod topped w/ lemon, butter & seasoned crumbs.

Pasta Prima Vera – Freshly prepared vegetables tossed w/ herbs, butter, white wine & Parmesan cheese served over pasta.

Chicken Marsala – Boneless breast of chicken & mushrooms in our own Marsala wine sauce.

Baked Stuffed Sole – Fresh sole stuffed w/ seafood stuffing, topped w/ newburg sauce

Baked Virginia Ham w/ Fruit Glaze – Virginia Ham baked to perfection, served with fruit glaze

Choice # 2 (choose 1 from above selection and 1 from below) \$24.95

(choose 2 from above and one from below) \$27.95 (choose 1 from above and 2 from below) \$29.95

Carved Prime Rib of Beef Au Jus – Roasted to medium rare & served w/ Au Jus & Horseradish

Baked Stuffed Shrimp w/ Drawn Butter – Fresh Jumbo Shrimp stuffed & baked to perfection w/ our own seafood dressing

Baked Marinated Swordfish Steak – Delicious fresh swordfish baked & served w/ hotel butter

Seafood Newburg – Fresh scallops, shrimp, & fish prepared in a light newburg sauce

Roasted Pork Tenderloin w/ Apple Stuffing – Whole pork tenderloin, stuffed w/ our own apple dressing, roasted and served w/ homemade gravy

Roast Leg of Lamb - Whole leg of Lamb roasted and served w/ gravy

Additions

Additional soup course:

Minestrone, Tomato Basil, Cream of Mushroom, Chicken Vegetable w/ Noodles \$2.50

New England Clam Chowder or Manhattan Red Clam Chowder \$3.25

Additional side dishes (when substituting or adding one of the items below to your meal, add the per person cost to your entrée price)

<i>Caesar Salad</i>	\$3.00	<i>Bib Lettuce w/ Walnuts</i>	\$3.00
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<i>Spinach & Strawberry Salad</i>	\$3.50	<i>& Manderine Oranges</i>	
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<i>Mesclun Greens Salad</i>	\$2.50	<i>Fresh Fruit Cup w/ Sherbet</i>	\$2.50
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<i>Baked Stuffed Potato</i>	\$1.50	<i>Asparagus</i>	Market
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<i>Shrimp Cocktail</i>	\$2.25 each	<i>Fruit Sorbet Intermezzo</i>	\$2.00
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<i>Penne w/ Marinara</i>	\$1.95	<i>Rainbow Tortellini w/ Marinara</i>	\$3.00
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Buffet & Banquet Side Dish Offerings

Tossed Green Salad topped w/ House Zinfandel Dressing

Oven Roasted Potatoes

Mashed Potatoes

Wild Rice Mixture

Green Beans Almandine

Baked Potatoes

Rice Pilaf

Glazed Carrots

Peas & Mushrooms

Roasted Garlic Mashed Potato

Sautéed Vegetable Medley

Broccoli, Cauliflower, & Carrots

Zucchini & Summer Squash

Dessert Choices

Apple Crisp w/ Ice Cream

Vanilla Ice Cream w/ Chocolate Sauce and a Chocolate Chip Cookie

Peach Cobbler

Parfaits Strawberry, Chocolate, or Cream d' Menthe

Brownies Ala'mode

Strawberry Shortcake

Spumoni w/ Melba Sauce

Add On's

Chocolate Dipped Strawberries

\$2.00 each

Carrot Cake

\$2.00

White Chocolate & Raspberry Truffle

\$3.00

Dark Chocolate Cup Filled w/

\$3.00

Ice Cream & Fresh Berries

Cheesecake

\$2.00

Triple Chocolate Cake

\$2.50

Tiramisu

\$2.50

3 Chocolate Chip Cookies \$1.00

Coffee & Dessert Stations

Coffee Station – Regular Coffee, Decaf & Tea

\$1.50

Deluxe Coffee Station – Freshly House Brewed Regular & Decaf Coffee, Flavored Teas, displayed on a station w/ chocolate dipped spoons, honey, lemon, & whipped cream

\$2.95

w/ Cookies

\$3.95

w/ Small Assorted Pastry & Cookies

\$4.95

w/ Assorted Full Size Pies, Cakes & Cookies

\$5.95

w/ Espresso, & Cappuccino made to order w/ steamed milk & cocoa

\$4.95

w/ Chocolate Dipped Strawberries, White Chocolate Fondue w/ assorted fruits & cake cubes. \$7.95

Additional Information:

Banquet choices available for a minimum of 15 guests or more.

Buffet choices available for a minimum of 25 guests or more.

Stations available for functions of 50 guests or more.

Banquet menu choices limited to 2 selections unless otherwise cleared with the manager beforehand.

Children's meals available for \$8.95 Chicken Fingers w/ French Fries or ½ Price Buffet or Entrée.

Children's Buffet available upon request

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Stations

Soup & Salad \$5.95

Choice of Soup, Chowder, Add \$2.00
Tossed Green Salad, Caesar Salad
Italian Tortellini Salad,
Freshly Baked Rolls, Oyster Crackers

Pasta \$5.95

Penne, Rotini, Cheese Tortellini,
Bowtie, or Shell Pasta (choose two)
Alfredo, Marinara, or Pesto Sauce,
Add, Julianne Vegetables \$1.00
Grilled Chicken, \$2.00
Jumbo Shrimp \$4.00

Baked Potato or Nacho \$5.95

Bacon Bits, Sour Cream,
Assorted Cheeses, Sauteed Onions, Broccoli,
Roasted Peppers, Guacamoli, & Salsa.

Vegetable Station \$2.95

Oven Roasted Potato w/ Caramelized
Fresh Vegetable Medley, Rice Pilaf
Onion or Dill, Assorted Fresh Vegetables

Seafood Station \$9.95

New England or Manhattan
Clam Chowder, Seafood Chowder,
add \$1.00, Shrimp Cocktail, Mini
Crab Claws, Scallops Scampi

Carving Station \$9.95

Choose Two (add a third \$3.00)
Oven Roasted Turkey Breast, Baked Virginia Ham
Roasted Pork Loin, Black Angus Top Sirloin
Substitute Roast Prime Rib of Beef \$2.00
Substitute Roast Tenderloin of Beef \$3.00

All carving stations are served w/ assorted rolls, condiments, and appropriate sauces

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