



## THREE COURSE SERVED WEDDING SPECIAL

FRIDAY EVENINGS & SATURDAY AFTERNOONS  
AUGUST 2010- NOVEMBER 2010

### TRAY PASSED HORS D' OEUVRES

HOT

Mushrooms stuffed with andouille sausage  
Vietnamese Spring Roll with Thai dipping sauce

COLD

Roasted Garlic & Four Cheese Tartlet  
Olive & Onion pissaladière

### CHAMPAGNE TOAST

Sparkling House Wine

### FIRST COURSE

NEW ENGLAND CLAM CHOWDER

CARAMELIZED ONION & SHIITAKE SOUP  
with gruyere-bleu cheese toast

BUTTERNUT SQUASH BISQUE  
crème fraiche

SPINACH SALAD  
sliced apples, bleu cheese, spicy caramelized pecans, warm bacon vinaigrette

TOSSED MIXED GREENS  
parmesan tuile, oregano vinaigrette

ARUGULA SALAD  
pancetta, egg, truffle vinaigrette

CLASSIC CAESAR  
creamy caesar dressing

*(please select one from above)*

## ENTRÉES

BAKED SCROD  
lemon caper sauce, seasonal grilled vegetables, wild rice

BRAISED SHORT RIBS  
cheddar polenta, roasted root vegetables

ROAST SALMON WITH APPLE BUTTER SAUCE  
herbed potato cakes

TRADITIONAL NEW ENGLAND TURKEY DINNER  
cranberry-sausage stuffing, fork mashed potatoes, pan gravy

SUN-DRIED TOMATO PESTO CRUSTED CHICKEN BREAST  
creamy herbed polenta

PAN ROASTED SAGE CHICKEN  
sweet onion ragout, thyme seasoned fingerling potatoes

ROSEMARY PORK TENDERLOIN  
wild mushroom risotto, roasted butternut squash

HORSERADISH & GARLIC ROAST PRIME RIB OF BEEF  
creamy new potato pie, candied carrots

NEW YORK STRIP STEAK WITH GORGONZOLA BUTTER  
grilled asparagus, parmesan, truffle oil house fries

ADD \$5 PER PERSON

BEEF TENDERLOIN WITH SHALLOT CONFIT COMPOTE & GRAPE PORT REDUCTION  
5 spiced sweet potatoes & grilled broccolini

ADD \$10 PER PERSON

## DUETS

FILET MIGNON  
rosemary new potatoes  
BAKED STUFFED JUMBO SHRIMP  
grilled seasonal vegetable

BRAISED SHORT RIB  
rustic mashed potatoes  
HIRAMASA  
Fennel pollen, braised fennel tomatoes, leeks, saffron

ADD \$10 PER PERSON

*(please select one from above)*

DESSERT

Wedding Cake Served with Chocolate or Raspberry Coulis and Fresh Mint

Regular Coffee, Decaffeinated Coffee and Assorted Teas, Sugar, Equal, Sweet & Low and Half & Half

\$48 PER PERSON FOR FOUR HOURS

MINIMUM OF 50 GUESTS

AVAILABLE AUGUST 2010 THRU NOVEMBER 2010

NOT VALID ON PREVIOUS BOOKED WEDDINGS

All food and beverage is subject to a 20% support charge and applicable sales tax. Prices are subject to change.