

# LIMITED MENUS

\*Served for both daytime and evening events.

all include fresh brewed regular | decaffeinated coffee | fresh baked rolls

## *Mates Feast*

- choose one entrée -

Statler Chicken | herb roasted | pan jus  
Haddock | champagne lemon butter | herbed crumb  
Grilled Pork Medallions | wild mushroom marsala

- choose one -

garden | caesar

- choose one -

sour cream and chive mashed | oven roasted red bliss | basmati rice

- choose one -

sautéed green beans | fresh seasonal mélange

30 + tax & gratuities

## *Chiefs Feast*

- choose two entrées -

Statler Chicken | herb roasted | pan jus  
Haddock | champagne lemon butter | herbed crumb  
Pork & Apples | cranberries | onions | cider gravy | wrapped in puff pastry  
NY Strip Steak | black pepper | horseradish cream

- choose one -

garden | caesar

- choose one -

sour cream and chive mashed | oven roasted red bliss | basmati rice

- choose one -

green bean almondine | fresh vegetable mélange | grilled asparagus

37 + tax & gratuities

## *\*Vegetarian Options\**

Butternut Squash Ravioli | sage cream sauce  
Vegetable Rockefeller | julienned vegetables | phyllo pastry | beurre blanc  
Pasta Primavera

## *Captains Feast*

artisan cheese and cracker platter  
- choose three entrées -  
Haddock | chouriço scallop stuffing | lemon cream  
NY Strip Steak | black pepper | horseradish cream  
Salmon | sesame crust | sweet soy reduction | scallions  
Swordfish | sicilian salsa | balsamic glaze  
Chicken | boursin | spinach stuffing | panko crust | smoked gouda cream  
- choose one -  
garden | caesar | field green  
- choose one -  
sour cream and chive mashed | twice baked potato | parmesan truffle frites  
- choose one -  
green bean almonidine | fresh vegetable mélange | grilled asparagus  
42 + tax & gratuities

## *Admirals Feast*

artisan cheese and cracker platter | crisp vegetable crudité  
- choose one passed hors d'oeuvres -  
sesame or coconut chicken | stuffed mushrooms | spinach and artichoke crostini  
- choose three entrées -  
Scallops | buttered leeks | dijon cream  
Prime Rib | rosemary and garlic rub | au jus  
Stuffed Shrimp | scallop chouriço stuffing  
Filet Mignon | peppered bacon wrap | bourbon bacon demi glaze  
Haddock | lobster beurre blanc  
Stuffed Pork Tenderloin | prosciutto | roasted red peppers | spinach | mozzarella  
Swordfish | sicilian salsa | balsamic glaze  
Surf & Turf | petite filet | red wine demi glaze | seared scallop  
- choose one -  
new england clam chowder | soup of the moment  
- choose one -  
garden | caesar | field green  
- choose one -  
sour cream and chive mashed | twice baked potato | parmesan truffle frites | vegetable risotto  
- choose one -  
green bean almonidine | fresh vegetable mélange | grilled asparagus | pork belly brussels sprouts  
50 + tax and gratuities

# ENHANCEMENTS

## Quiche

seasonal vegetable | loraine | broccoli and cheddar  
*serves eight 30*

## Wraps

balsamic roasted vegetable | turkey swiss dijon | roast beef cheddar boursin  
caprese spinach pesto | ham american mayo mustard  
roasted turkey cranberry mayo stuffing  
smoked turkey sliced apples vermont cheddar  
*small 65 large 85*

## Rolls

chicken salad | tuna salad | seafood salad  
*two dozen 20*

## Entrées

lasagna - meat or vegetable | chicken broccoli ziti | inn mac and cheese  
*half pan 45 full pan 85*

## Soups

new england clam chowder | soup of the moment  
*crock 70*

## Salads

tomato mozzarella basil | seasonal fruit | red bliss potato | pesto tortellini sun dried tomato  
israeli couscous salad roasted vegetable quinoa | asian noodle sriracha peanut sauce  
roasted vegetable mélange asparagus sweet red pepper zucchini summer squash portabella  
*small 50 large 75*

## Desserts

warm apple crisp | inn brownie-ness | carrot cake with cream cheese frosting  
*1/2 tray 30 full tray 50*

chocolate brownies | chocolate chip | peanut butter | sugar |  
strawberry cheesecake squares | lemon squares  
*per dozen 18*