

Your Choice of:

New England Seafood Chowder

Bay scallops, clams, shrimp and an assortment of fish in a cream fish broth with fresh herbs, garlic, potatoes and mixed bell peppers

House Salad

Baby greens tossed in a Mandarin orange and ginger vinaigrette with herb dusted croutons and roasted red peppers

Your Choice of:

Crispy Ale Battered Cod

Served with a caper and pearl onion aioli, pomme frites and seasonal vegetables

Seafood Cannelloni

Fresh assorted seafood and shellfish rolled in a lasagna sheet with wilted spinach, roasted sweet peppers and Ricotta cheese. Served in a zesty tomato sauce and finished with Asiago cheese and fried basil.

Fettuccine Chicken Alfredo

Fettuccine noodles tossed in our roast garlic Alfredo sauce with a julienne of sautéed vegetables and diced chicken.

Prosciutto wrapped Pork Tenderloin

Pork tenderloin wrapped with shaved prosciutto and grilled. Topped with a peach and cranberry chutney and served with shitake and Asiago infused risotto and sautéed seasonal vegetables.

Your Choice of:

Key Lime Pie

A fresh key lime custard in a graham cracker crust topped with a crisp baked meringue. Garnished with preserved limes and a key lime honey drizzle

Pistachio and White Chocolate Pudding

Served with shaved chocolate and Chantilly cream

\$ 26 Per Person

Plus applicable taxes and gratuities
Sorry, no substitutions on party menus

Your Choice of:

Escargot Tower

Escargot, tomatoes, garlic and olive oil served stacked with crispy Asiago Fricco

Caesar Salad

Romaine lettuce tossed with our traditional Caesar dressing with double smoked bacon, seasoned croutons and garnished with Asiago Fricco

Your Choice of:

Pistachio Crusted Salmon

Pistachio crusted salmon served on a bed of sweet potato wedges and sautéed seasonal vegetables. Finished with a peach and cranberry chutney.

Jambalaya

Chorizo sausage, chicken, double smoked bacon, shrimp and blue mussels braised in a spicy tomato broth with mixed bell peppers, celery and onion. Served on a bed of black bean jasmine rice.

Chicken E Fungi

Pan seared chicken supreme stuffed with goat cheese and mushrooms. Served with a shitake and Asiago infused risotto with sautéed seasonal vegetables and pan jus.

Prosciutto Wrapped Pork Tenderloin

Pork tenderloin wrapped with shaved prosciutto and grilled. Topped with a peach and cranberry chutney and served with shitake and Asiago infused risotto and sautéed seasonal vegetables

Your Choice of:

Chocolate and Hazelnut Crème Brule

Served with Chantilly cream, raspberries and chocolate sauce

Filo Wrapped Vanilla Cheesecake

Served warm with vanilla ice cream and a wild blueberry Curacao compote

\$ 32 Per Person

Plus applicable taxes and gratuities
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