



## *A La Cart Dining*

(25 Guest Minimum)

### **Included**

Cheese & Cracker Plater / Vegetable with Herb Dip Plater / Coffee & Tea  
Fresh Fruit Plater / Bread-Basket  
Fudgenut Cake ball, Apple Crisp or Ice Cream Puff

### **Appetizers (Select One)**

Fruit Cup w/ Sorbet / Italian Wedding Soup / Cream of Broccoli Soup / Clam chowder  
Minestrone Soup / Pasta Fagioli Soup / Chicken Noodle Soup / Shrimp Cocktail (\$8)

### **Hors D'oeuvres (Optional, \$8 per/ person)**

Choice of 4

Cocktail Meatballs / Swedish Meatballs / Italian Meatballs / Teriyaki Wings / Risotto Balls  
Fried Chicken Wings / Fried Mozzarella / Crabmeat Mushroom Caps / BBQ Kielbasa / Crustini  
/ Asparagus Wrapped with Ham / Chicken Fingers / Lobster Puffs  
Crab Cakes / Artichoke Franciase / Spanikopita / Pork Wontons / Mini Quiche / Deviled Eggs  
Scallops Wrapped in Bacon / Clams Casino / Gorgonzola Puffs  
Sausage Mushroom Caps / Lobster Risotto Balls / Vegetable Spring Rolls

### **Salads (Choose 1)**

Fresh Garden Salad / Caesar Salad / Mescaline Salad w/Gorgonzola (\$2) / Antipasto (\$4)  
Spinach Salad (\$4) Caprese Salad (\$4.50)  
*choice of two salad dressings*

### **Intermezzo (\$2.00)**

Lemon / Raspberry / Watermelon

### **Pasta (\$4.00)**

Penne Carbonara / Tortellini Alfredo / Penne Vodka / Ziti Marinara / Penne w/Meat Sauce  
Penne Pesto

**Entrée**  
(Choose 3)

**Baked Stuffed Chicken \$31.00**

With Her Stuffing

**Chicken Cordon Blue \$32.00**

Stuffed with baked ham and provolone cheese

**Chicken Francaise \$30.00**

Boneless breast of chicken sauteed in a light lemon wine sauce

**Chicken Marsala \$29.00**

With a delicate combination of scallions, tomatoes, red peppers, roasted garlic & wild mushrooms in a marsala sauce

**Cape Coddler Chicken \$31.00**

Chicken stuffed with cranberry bread stuffing and covered with demi-glaze

**Baked New England Scrod \$31.00**

Topped with herb bread crumbs

**Broiled Sea Scallops \$34.00**

Plump, dry sea scallops over seasonal croutons

**Salmon (Broiled or Blackened) \$32.00**

**Baked Stuffed Shrimp \$34.00**

Three jumbo shrimp stuffed with snow crab meat stuffing

**Sole Florentine \$32.00**

Stuffed with fresh spinach, cheese and topped with seasoned crumbs

**Slow Roasted Prime Rib of Beef \$34.75**

**Roast Loin of Pork \$31.00**

Served with cranberry herb stuffing and apple sauce

**Yankee Pot Roast \$30.00**

**Filet Mignon \$51.00**

**Jack Daniels Steak \$39.00**

Pan seared peppered New York Sirloin in Jack Daniels cream sauce with mushrooms

**Eggplant Rollatini \$29.75**

Stuffed with spinach, ricotta cheese and basil, topped with marinara sauce and Asiago cheese

**Pasta Primavera \$29.25**

**Entrée Compliments**

(Choose 1)

Twice baked Potato / Roasted Red Bills Potato / Au Gratin Potato / Baked Potato  
Garlic Whipped Potato / Rice Pilaf / Whipped Potato

(Choose 1)

Green Bean Almondine / Honey Glazed Carrots / Butternut Squash / Steamed Broccoli  
Seasonal Vegetable (Chef Choice) Grilled Asparagus (\$4) / Sauteed Spinach (\$4)

*Prices are Subject to 7% sales tax and a 23% House Charge*