



Plated Wedding Dinner

Salad Course, includes rolls:- choice of one:

House Garden Salad with choice of house-made Ranch, Italian, or Balsamic Vinaigrette or Traditional Caesar salad

Pasta Course - choice of one served family style:

Chef's choice pasta in olive oil with sun-dried tomatoes & spinach or Baked Ziti in red sauce with cheese
(both options are vegetarian, can be made vegan upon request)

Entrees - Choose 3:

Prime Rib - Slow roasted, hand-sliced club cut, GF (+\$9pp)

Sliced Tenderloin - Roasted, hand-sliced medallions drizzled in a red wine demiglace

Baked Stuffed Shrimp - Jumbo shrimp stuffed with a crabmeat crumb stuffing

Shrimp Scampi - Jumbo shrimp sautéed with white wine, butter & garlic

Baked Cod - crumb topping, finished with white wine, lemon & butter

Grilled Salmon Filet - Seared with a maple dijon glaze

Chicken Florentine - Lightly breaded w/baby spinach in wine lemon cream sauce

Chicken Picatta - Lightly breaded in a lemon caper sauce

Chicken Vermont - Baked breast stuffed with fresh apples and rich cheddar

Pork Tenderloin - Roasted with maple apple chutney

Eggplant Parmigiana - Thin sliced eggplant, layered with marinara & mozzarella

Stuffed Zucchini - Loaded with a flavorful seasonal vegetable filling & fresh herbs

Kids Meal - 12 & under. Chicken Tenders served with fries. 1/2 price of adult entrée.

Starch - choice of one: Red Roasted Potato or Mashed Potato or Rice Pilaf

Vegetable - choice of one: Green beans with garlic or Butter Glazed Baby Carrots or Chef's choice seasonal mixed vegetables in butter

Food price per person: Beef-\$79, Chicken, Pork & Seafood-\$74, Vegetable-based-\$70
plus admin fee plus and MA sales tax - prices subject to change

