



*(All Inclusive Packages)*

**SATURDAY, Minimum 75 Guests ~ SUNDAY, Minimum 50 Guests**

Champagne or Sparkling Cider Toast  
Chef's Stationary Platters  
Chef Seasonal Salad

**\$31.50 Chicken Options**

Piccata (*topped with a caper, lemon and butter sauce*)  
Marsala (*mushroom and marsala wine sauce*)  
Saltimbocca (*topped with prosciutto and provolone cheese*)  
Maple Pecan (*pecan crumbs and topped with a maple pecan glaze*)  
Cordon Bleu (*stuffed with ham and swiss cheese*)

**\$37.50 Choice of 1 Combo**

Chicken & Salmon Piccata  
Chicken Piccata with Shrimpie Haddock  
Maple Pecan Chicken with Apple Cranberry Pork  
Chicken Marsala with Maple Brined-Cider Glazed Pork  
Chicken Piccata with Lemon Haddock

**\$47.50 Choice of 1 Combo ~ Grilled 4 oz. Filet of Beef**

with 3 Grilled Jumbo Shrimp (*side of béarnaise*)  
with Seafood Vol au vent (*lobster, scallops and shrimp*)  
with Salmon (*roasted shallot-rosemary or seasonal fruit sauce*)  
with Lobster Stuffed Haddock (*newburgh sauce*)

**\$61.50 Choice of 1 Combo**

Grilled 6 oz. Filet of Beef with Lobster Sauté  
Roasted 1/4 Duck with Jumbo Scallops and Sea Scallop Skewer  
Lamb Chop with Jumbo Prawn and Sea Scallop Skewer

All Entrees Include: *Roasted Red Potatoes, Seasonal Vegetable, Rolls & Butter, Coffee or Tea.*

\*Haddock may be replaced with seasonal local fish based on availability.

*All prices subject to change and availability*

**TAX & SERVICE CHARGE INCLUDED**