

◆ **Plated Menu Selections** ◆

All entrees include an appetizer, salad, warm dinner rolls, Chef's selection of vegetable and starch, dessert accompaniment, freshly brewed coffee, decaffeinated coffee and assorted teas.

Appetizers

(choice of one)

*Fresh Fruit Cocktail or Melon Ball
Cocktail, Soup du Jour,
Penne with Meat Sauce (served family style),
New England Clam Chowder \$1.00,
Three Shrimp Cocktail \$4.95,
Seafood Salad \$1.50*

*Soup is offered to a maximum of 300
guests.*

Salad

(choice of one)

*Fresh Garden Salad,
Caesar Salad,
Mediterranean Salad- Mixed Greens,
Red Onion, Kalamata Olives, Feta
Cheese, Plum Tomatoes and Cucumbers
with a Herb Vinaigrette \$1.50*

Intermezzo

*Lemon, Raspberry or Mango Sorbet
\$1.50*

-Entrees- *(choice of one)*

Stuffed Breast of Chicken

*Baked boneless breast of chicken with an
apple and almond stuffing, served with
sauce supreme.*

Chicken Asiago

*Stuffed chicken breast, roasted red
peppers, onions and asiago cheese with
a light basil sauce.*

The "Center" Chicken

(Our Signature Dish)

*Chicken sauteed with artichoke hearts,
roasted peppers, shiitake mushrooms,
served with a lemon garlic herb veloute.*

Herb Crusted Chicken

*Lightly crusted with selected herbs then
topped with a supreme sauce.*

Boston Baked Haddock

*Herb crusted haddock baked in white
wine and lemon.*

Grilled Salmon Steak

Served with herb butter.

Stuffed Pork Loin

*With goat cheese, pistachio and dried
cranberry stuffing.*

Roast Prime Rib of Beef

*With natural au jus
(maximum 500 guests).*

Filet Mignon

*8oz beef tenderloin served with a
bordelaise sauce.*

Surf and Turf

*Three baked stuffed shrimp and 5oz filet
mignon with sauce bernaise.*

Steak and Salmon

*A 4oz grilled salmon filet and 5oz New
York block steak with sauce bernaise.*

Wedding Cake Accompaniments

Heart Shaped Vanilla Ice Cream, Fresh Seasonal Fruit Garnish, White Chocolate Mousse, Raspberry Coulis with Whipped Cream and Chocolate Shavings.