



TENT OR HARBORVIEW ROOM BUFFET RECEPTION

Cocktail Reception

Fruit & Cheese Presentation

Crudit  with Dip

Butler Passed or Stationed Hors D'Oeuvres

(CHOOSE TWO)

Assorted Mini Quiche

Swedish Meatballs

Melon Wrapped in Prosciutto

Chicken Tenders with Dipping Sauces

Crab & Shrimp Salad Crostini

Vegetable Spring Rolls

Spanikopita

Crab Stuffed Mushrooms (\$2 Add'l Charge)

Clams Casino or Oreganata (\$2 Add'l Charge)

Scallops Wrapped in Bacon (\$2 Add'l Charge)

Optional Raw Bar Available, Please Inquire . . . Market Price

The Salad Garden

(CHOOSE TWO)

Garden Salad

Mesclun Mix Salad

Caesar Salad

Baby Spinach Salad

Tortellini Salad

Mediterranean Pasta Salad

Roma Tomato & Fresh Mozzarella

with Fresh Basil in a Light Vinaigrette (Add \$2)

Spinach Salad with Roasted Walnuts & Gorgonzola Cheese

with Balsamic Vinaigrette (Add \$2)

Pasta

(CHOOSE ONE)

Penne a la Vodka

Tortellini Alfredo

Pasta Primavera

Vegetarian Lasagna

Baked Jumbo Stuffed Shells



Entrée Selections

(CHOOSE THREE)

- | | |
|--------------------------|------------------------|
| Chicken Française | Chicken Florentine |
| Chicken Marsala | Chicken Piccata |
| Chicken Parmigiana | |
| Sirloin Tips & Mushrooms | Sliced Pork Tenderloin |
| Broiled Native Cod | Salmon with Dill Sauce |
| Shrimp Scampi | Shrimp Primavera |
| Seafood Scampi | Seafood Marinara |
| Crab Stuffed Baked Cod | |
| Seafood Paella | |

Potato - or - Rice

(CHOOSE ONE)

- Roasted Baby Potatoes
- Cranberry Rice Pilaf
- Wild Rice

Carving Station

- Carving Station Fee - \$75.00 per Attending Chef
- Prime Rib of Beef (Add \$9.00)
- Roast Turkey Breast (Add \$5.00)
- Roast Pork Loin Tuscany (Add \$5.00)
- Roast Beef (Add \$6.00)

Chef's Selection of Seasonal Vegetable
Late Night Finger Pastry & Fruit Platters
Coffee & Tea Service

\$61.00 per person

75 person minimum

All prices are subject to 7% state meals tax & 18% administrative fee



HARBORVIEW ROOM PLATED RECEPTION

Cocktail Reception

Fruit & Cheese Presentation

Crudit  with Dip

Optional Butler Passed or Stationed Hors D'Oeuvres
(Priced per 100 Pieces)

Assorted Mini Quiche . . . \$160.00

Swedish Meatballs . . . \$150.00

Melon Wrapped in Prosciutto . . . \$150.00

Chicken Tenders with Dipping Sauces . . . \$150.00

Crab & Shrimp Salad Crostini . . . \$150.00

Vegetable Spring Rolls . . . \$175.00

Spanikopita . . . \$150.00

Crab Stuffed Mushrooms . . . \$195.00

Clams Casino . . . \$245.00

Clams Oregonata . . . \$245.00

Bacon Wrapped Scallops . . . \$245.00

Jumbo Shrimp Cocktail . . . \$245.00

Raw Bars Available, Please Inquire . . . Market Price

First Course

New England Clam Chowder . . . \$3.50

Penne a la Vodka . . . \$4.50

Tortellini Alfredo . . . \$4.50

Melon Wrapped in Prosciutto . . . \$6.50

Jumbo Shrimp Cocktail . . . \$8.75



Salad Course

(CHOOSE ONE)

Caesar Salad

Garden Salad

Baby Spinach Salad

Main Course

Entrée Selections

Roast Prime Rib of Beef . . . \$51.00

Prime Rib & Stuffed Shrimp . . . \$59.00

Chicken Française . . . \$46.00

Chicken Florentine . . . \$46.00

Chicken Marsala . . . \$46.00

Chicken Cordon Bleu . . . \$48.00

Baked Native Cod . . . \$48.00

Fresh Atlantic Salmon . . . \$48.00

Crab Stuffed Baked Cod . . . \$49.00

Jumbo Crab Stuffed Shrimp . . . \$49.00

Chef's Selection of Potato or Rice

Chef's Selection of Seasonal Vegetable

Late Night Finger Pastry & Fruit Platters

Coffee & Tea Service

50 person minimum on plated dinners

All prices are subject to 7% state meals tax & 18% administrative fee