



TENT OR HARBORVIEW ROOM BUFFET RECEPTION

Cocktail Reception

Fruit & Cheese Presentation

Crudit  with Dip

Butler Passed or Stationed Hors D'Oeuvres

(CHOOSE TWO)

(additional selections, add \$3.00 per person)

Assorted Mini Quiche

Swedish Meatballs

Teriyaki or Caribbean Chicken Satay

Teriyaki Beef Satay

Melon Wrapped in Prosciutto

Breaded Chicken Tenders with Dipping Sauce

Pigs in the Blanket

Bruschetta Pomodora

Vegetable Spring Rolls

Spanikopita

Roasted Vegetable Stuffed Mushrooms

Crab Stuffed Mushrooms (\$3.00 Additional)

Clams Casino (\$3.00 Additional)

Baked Stuffed Clams (\$3.00 Additional)

Oysters Rockefeller (\$3.00 Additional)

Scallops Wrapped in Bacon (\$4.00 Additional)

Mini Crab Cakes (\$3.00 Additional)

Coconut Shrimp (\$3.00 Additional)

Scallop au Gratin Crostini (\$4.00 Additional)

Shrimp Cocktail (\$4.00 Additional)

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



The Salad Garden

(CHOOSE TWO)

Mesclun Mix Salad

Caesar Salad

Baby Spinach Salad

Tortellini Salad

Mediterranean Pasta Salad

Roma Tomato & Fresh Mozzarella

with Fresh Basil in a Light Vinaigrette

(\$2.00 Additional Charge)

Spinach Salad with Roasted Walnuts & Gorgonzola Cheese

with Balsamic Vinaigrette

(\$2.00 Additional Charge)

Pasta Selections

(CHOOSE ONE)

Penne a la Vodka

Tortellini Alfredo

Farfalle in Sundried Tomato Sauce

Vegetarian Lasagna

Tortellini a la Pesto



Entrée Selections

(CHOOSE THREE)

Baked Stuffed Chicken

Chicken Florentine

Chicken Marsala

Chicken Piccata

Chicken Puttanesca

Sirloin Tips & Mushrooms

Beef Rollatini Florentine

Beef Rollatini with Sun-Dried Tomatoes, Basil & Cheeses

Beef Bourguignon

Medallions of Roasted Pork Tenderloin

Crab Stuffed Sole

Salmon with Dill Sauce

Swordfish Siciliana

Native Baked Cod

Crab Stuffed Shrimp

Steamed Mussels and Clams with Linguiça

Crab Stuffed Baked Cod (\$3.00 Additional)



Potato -or- Rice

(CHOOSE ONE)

- Roasted Red Bliss Potatoes
- Scalloped Potatoes au Gratin
- Cranberry Rice Pilaf
- Wild Rice

Carving Station

Carving Station Fee – \$75.00 per Attending Chef

Prime Rib of Beef (\$9.00 Additional Charge)

Roast Turkey Breast (\$5.00 Additional Charge)

Roast Pork Loin Tuscany (\$5.00 Additional Charge)

Roast Beef (\$6.00 Additional Charge)

*Chef's Selection of Seasonal Vegetable
Late Night Pastry & Fruit Platters*

Coffee & Tea Service

\$64.00 per person

75 person minimum on all buffet dinners

Saturdays – – 85 person minimum

All prices are subject to 7% state meals tax & 20% 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)

Bruschetta Pomodora . . . \$175.00

Assorted Mini Quiche . . . \$185.00

Swedish Meatballs . . . \$180.00

Pigs in the Blanket . . . \$180.00

Melon Wrapped in Prosciutto . . . \$160.00

Breaded Chicken Tenders with Dipping Sauce . . . \$160.00

Teriyaki or Caribbean Chicken Satay . . . \$180.00

Teriyaki Beef Satay . . . \$200.00

Vegetable Spring Rolls . . . \$210.00

Spanikopita . . . \$210.00

Roasted Vegetable Stuffed Mushrooms . . . \$195.00

Crab Stuffed Mushrooms . . . \$225.00

Clams Casino . . . \$225.00

Baked Stuffed Clams . . . \$250.00

Oysters Rockefeller . . . \$275.00

Mini Crab Cakes . . . \$225.00

Coconut Shrimp . . . \$250.00

Bacon Wrapped Scallops . . . \$275.00

Jumbo Shrimp Cocktail . . . \$250.00

Scallops au Gratin Crostini . . . \$275.00

Raw Bars Available, Please Inquire . . . Market Price



First Course

- Portuguese Kale Soup . . . \$4.00
- New England Clam Chowder . . . \$5.00
- Penne a la Vodka . . . \$5.00
- Tortellini Alfredo . . . \$5.00
- Fresh Mozzarella & Beefsteak Tomato . . . \$5.00
- Melon Wrapped in Prosciutto . . . \$6.00
- Chilled Jumbo Shrimp Cocktail . . . \$9.00
- Chilled Half Lobster Cocktail . . . \$14.00

Salad Course

(CHOOSE ONE)

Caesar Salad

Garden Salad

Spinach Salad with Roasted Walnuts & Gorgonzola Cheese

with Balsamic Vinaigrette (\$2.00 Additional)

Goat Cheese Salad with Bibb Lettuce, Pecans, Dried Cranberries

with Champagne Vinaigrette (\$3.00 Additional)



Main Course

- Roast Prime Rib of Beef . . . \$51.00
Filet Mignon . . . \$54.00
Filet Mignon & Stuffed Shrimp . . . \$59.00
Filet Mignon & Lobster Tail . . . \$64.00
Baked Stuffed Chicken with Cranberry Berre Blanc . . . \$46.00
Chicken Florentine . . . \$46.00
Chicken Marsala . . . \$46.00
Grilled Tuna with Pineapple & Roasted Pepper Compote . . . \$54.00
Swordfish Siciliana . . . \$51.00
Baked Native Cod . . . \$51.00
Fresh Atlantic Salmon in Dill Sauce . . . \$48.00
Crab Stuffed Sole . . . \$49.00
Crab Stuffed Baked Cod . . . \$54.00
Crab Stuffed Jumbo Shrimp . . . \$49.00

Chef's Selection of Potato or Rice

Chef's Selection of Seasonal Vegetable

Late Night Pastry & Fruit Platters

Coffee & Tea Service

50 person minimum on plated dinners
Saturdays – – 85 person minimum

All prices are subject to 7% state meals tax & 20% administrative fee