



The Intimate Menu

Plated Menus for Groups over 40 Guests



First Course

(Select One)

Tossed Garden Salad with House Vinaigrette
Tossed Caesar Salad with Garlic Croutons
Mixed Mesclun Greens
with Roasted Tomato and Garlic Crostini Balsamic Vinaigrette
Fresh Fruit Cup with Chantilly Cream
Chicken Escarole Soup with Orzo
Minestrone Soup



Main Courses



(Select One)

Poultry

(Served with your choice of [Vegetable and Starch](#))

Baked Chicken Christina \$21.95

Tender breast of chicken stuffed with wild rice and fresh vegetables served with a supreme sauce

Balsamic Glazed Chicken \$19.95

Tender breast of chicken glazed with a balsamic marinade seasoned with garlic and olive oil

Chicken Francaise \$19.95

Tender breast of chicken lightly pan-seared with egg topped with a lemon wine sauce

Chicken Venetian \$19.95

Tender breast of chicken filled with spinach, roasted red peppers, boursin cheese and topped with a velouté sauce

Tri-Mushroom Chicken Marsala \$19.95

Tender breast of chicken sautéed in a marsala wine sauce with portabella, shitake and native mushrooms



Pasta



Vegetable Primavera \$16.95

Penne pasta with sautéed grilled vegetables, olive oil, garlic, and white wine

Grilled Chicken and Broccoli Alfredo \$20.95

Grilled chicken breast tossed with broccoli served over penne pasta in a cream Alfredo sauce



Seafood



(Served with your choice of [Vegetable and Starch](#))

Baked Stuffed Filet of Sole \$21.95

Served with a lobster sauce

Baked New England Scrod \$21.95

Topped with a Ritz topping and served with a buerre blanc sauce

Teriyaki Salmon \$23.95

Topped with wasabi aioli

Baked Stuffed Shrimp \$27.95

Jumbo shrimp topped with our Ritz cracker crabmeat stuffing served with drawn butter

Surf and Turf Market Price

Two baked stuffed shrimp with crabmeat stuffing paired with a 6oz filet mignon or prime rib



Beef



(Served with your choice of [Vegetable and Starch](#))

Roast Sirloin of Beef \$26.95

Roast sirloin sliced and served with a Madeira wine sauce

Steak Tips a la Spinazzola \$24.95

An old family recipe of Bourbon Marinated Sirloin Tips

Filet Mignon \$33.95

8oz. Filet served with a Béarnaise sauce cooked and served medium

Prime Rib \$30.95

Roast prime rib of beef served with a mushroom au jus



Menus Include:

Assorted Rolls and Butter

Choose one item from Vegetable Selection

Choose one item from Starch Selection

*Choose one Dessert - Vanilla Ice Cream, Vanilla Nut Roll,
or Chocolate Mousse*

House Premium Blend Coffee, Decaf and Tea Selection

Standard White or Ivory Linens with Choice of Color Napkin

Private Function Room Space up to 5 Hours

*Menu modifications, as well as custom designed menus are
available upon request.*

*All prices are subject to a 20% administrative fee and
5% Massachusetts sales tax.*

*Please add \$2.00 per guest for each additional entrée
selection offered over one.*