



## Christina's Socials: The Intimate Sit-Down Menu



### 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*

**Chicken Cordon Bleu \$19.95**

*Tender breast of chicken filled with Virginia ham, Swiss cheese, and Pommerey Mustard served with a Dijon cream.*

**Chicken Parmigiana \$19.95**

*Tender breast of chicken lightly breaded and baked with Marinara Sauce and Mozzarella Cheese*



**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*

**Atlantic Salmon Filet \$23.95**

*Topped with your choice of maple glaze, citrus salsa, or red pepper sauce*

**Swordfish Nicoise \$25.95**

*Spicy swordfish steak with a Mediterranean olive caper relish*

**Baked Stuffed Shrimp \$27.95**

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

**Surf and Turf \$31.95**

*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 \$23.95**

*Roast sirloin sliced and served with a Madeira wine sauce*

**Steak Tips a la Spinazzola \$21.95**

*An old family recipe of Bourbon Marinated Sirloin Tips*

**Filet Mignon \$29.95**

*8oz. Filet served with a B éarnaise sauce cooked and served medium*

**Prime Rib \$26.95**

*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 or Chocolate 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.*