



The Venue for All Occasions

Wedding Menu: Sit-Down Menu

First Course

For a second course option, add \$2.00 per person

Christina's Salad

Baby lettuce, pear tomatoes, herbed goat cheese, and croutons with Poppyseed dressing

Tossed Garden Salad

with House Vinaigrette

Tossed Caesar Salad

with Garlic Croutons

Mixed Mesclun Greens

with Roasted Tomato, Garlic Crostini, and Balsamic Vinaigrette

Butternut Squash Bisque

Tuscan Minestrone Soup

New England Clam Chowder

Cheese Ravioli

with a Fresh Tomato Marinara Sauce

Stuffed Shells

with Spinach and Red Pepper Alfredo

Bow Tie Pasta

with Mixed Vegetables in Alfredo Sauce



Main Courses

(Select One)

Note: Add two Baked Stuffed Shrimp to any Entrée for additional \$10.00 per person.

Poultry

(Served with your choice of Vegetable and Starch)

Baked Chicken Christina \$36.95

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

Balsamic Glazed Chicken \$36.95

(A House Favorite!)

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

Chicken Cordon Bleu \$36.95

Tender breast of chicken filled with Virginia ham and Jarlsberg cheese topped with a dijon cream sauce

Chicken Francaise \$36.95

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

Chicken Venetian \$36.95

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



Seafood

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

Baked New England Scrod \$36.95

Topped with a Ritz topping and served with a lemon wheel

Baked Stuffed Filet of Sole \$39.95

Stuffed with baby shrimp, scallops and crab topped with a Newberg sauce

Baked Stuffed Shrimp \$41.95

Jumbo shrimp with a seafood stuffing



Beef

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

Roast Sirloin of Beef \$38.95

Served with a Madeira wine sauce

Steak Tips a la Spinazzola \$38.95

Filet Mignon \$43.95

8oz. filet served with a béarnaise sauce

Prime Rib \$40.95

Roast prime rib of beef served with a mushroom au jus



Pasta

Grilled Vegetable Canneloni \$31.95

Topped with our own red wine marinara

Vegetable Primavera \$31.95

Penne pasta with sautéed vegetables, olive oil, garlic and white wine topped with fresh herbs

Grilled Chicken & Broccoli Alfredo \$32.95

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



Menu Includes:

Assorted Rolls and Butter

Choose one Dessert - Vanilla Ice Cream or Flavored Mousse

House Premium Blend Coffee, Decaf and Tea Selection

*All prices are subject to a 20% administrative fee
and 6.25% Massachusetts sales tax.*