

**~Banquet Dinner~**

Limited ala carte menus are available to groups of 22 or less.

For groups of 22 or more, to insure more timely service,  
we encourage the same pre-select menu for everyone in your party.

For groups of 60 or more, you may offer a choice of two entrees.

The following are included with all entrée selections:

*Cheddar Cheese Spread and Crackers, Fresh Fruit Cup, Tossed Garden Salad,  
Fresh Bakery Rolls and Butter, Choice of Starch, Fresh Seasonal Vegetable, and  
Coffee Service.*

*Fresh Roast Turkey with Herb Stuffing and Homemade Gravy Baked Stuffed  
Chicken Breast Roast Pork Loin with Homemade Gravy and Apple Sauce Chicken  
Cordon Bleu with Honey Cured Ham and Swiss Cheese Baked Stuffed Haddock  
with Cracker Crumb Stuffing Chicken Marsala with Mushrooms and Marsala Wine  
Sauce*

*Baked Seafood Pie with Scallops, Shrimp, and Lobster Baked Fresh Honey Cured  
Ham with Raisin Sauce Baked Stuffed Jumbo Shrimp with Crabmeat and Cracker  
Crumb Stuffing Prime Ribs of Beef Au Jus Baked Stuffed Filet of Sole with  
Crabmeat Stuffing Broiled Boston Scrod with Seasoned Crumbs Slice Roast  
Tenderloin of Beef with Mushroom Demi Glace Poached Salmon Filet with Lemon,  
Honey and Dill Glaze Surf & Turf: Prime Rib of Premium Beef and Baked  
Crabmeat Stuffed Shrimp*

**~Chefs Tailored Menu Available on Request~**

Please choose one of the following to accompany your entrée choices:

*Buttery Whipped Potatoes \* Rice Pilaf \* Herb Roasted Potatoes \* Baked Idaho  
Potato*