

Dinner Party Plan #1

STARTERS

New England Clam Chowder

Cream, leeks, bacon, oyster crackers

Simple Green Salad

Shaved heirloom carrots, radish, apple cider vinaigrette

ENTRÉES

Seared Faroe Island Salmon

Roasted fingerling potatoes, seasonal vegetable, beurre blanc

Grilled French Breast of Chicken

*Roasted fingerling potatoes, seasonal vegetable,
rosemary, roasted garlic pan gravy*

Linguini Clam Sauce

Freshly shucked chopped clams, red or white sauce

Broiled Atlantic Cod

Roasted fingerling potatoes, seasonal vegetable

Filet Mignon available at an additional charge per person

DESSERTS

Cheesecake

Housemade whipped cream, blueberry coulis

Housemade Key Lime Pie

Traditional, housemade whipped cream

Includes American Coffee & Tea Service

Dinner Party Plan #2

STARTERS

New England Clam Chowder

Cream, leeks, bacon, oyster crackers

Truffle Caesar Salad

*Hearts of Romaine, Grana Padano, truffle Caesar dressing,
anchovies, house croutons*

ENTRÉES

Filet of Georges Bank Lemon Sole

Broiled, roasted fingerling potatoes, seasonal vegetable

Grilled French Breast of Chicken

*Roasted fingerling potatoes, seasonal vegetable,
rosemary, roasted garlic pan gravy*

Shrimp Pasta

Seasonal preparation over linguini

Steak Frites

*Hanger steak grilled to your liking, hand cut fries,
au poivre or chimichurri sauce*

Filet Mignon available at an additional charge per person

DESSERTS

Cheesecake

Housemade whipped cream, blueberry coulis

Housemade Key Lime Pie

Traditional, housemade whipped cream

Includes American Coffee & Tea Service

Dinner Party Plan #3

STARTERS

Choice of two

New England Clam Chowder

Cream, leeks, bacon, oyster crackers

Truffle Caesar Salad

*Hearts of Romaine, Grana Padano, truffle Caesar dressing,
anchovies, house croutons*

Lennie's Chopped

*Romaine, Iceberg, Plum Tomatoes, Cucumber, Feta,
Red Onion, Chick Peas, Kalamata Olives, Bell Pepper,
Grana Padano, Balsamic Vinaigrette*

ENTRÉES

Choice of four

Filet of Georges Bank Lemon Sole

Roasted fingerling potatoes, seasonal vegetable

Seared Faroe Island Salmon

Roasted fingerling potatoes, seasonal vegetable, beurre blanc

Grilled French Breast of Chicken

*Roasted fingerling potatoes, seasonal vegetable,
rosemary, roasted garlic pan gravy*

Seasonal Fish of the Day

Seasonal preparation

Filet Mignon available at an additional charge per person

DESSERTS

Cheesecake

Housemade whipped cream, blueberry coulis

House-made Key Lime Pie

Traditional, housemade whipped cream

Includes American Coffee & Tea Service