

# *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*

### French Breast of Chicken

*Grilled, roasted fingerling potatoes, seasonal vegetable,  
rosemary chicken pan gravy*

### Linguini Clam Sauce

*Freshly shucked chopped clams, red or white sauce*

### Broiled Atlantic Cod

*Roasted fingerling potatoes, seasonal vegetable*

## DESSERTS

### Cheesecake

*Housemade whipped cream, raspberry coulis*

### Housemade Key Lime Pie

*Traditional, housemade whipped cream*

*Includes American Coffee & Tea Service*

*\$50 per person (plus 8.875% tax & 18% gratuity)*

## *Dinner Party Plan #2*

### STARTERS

#### New England Clam Chowder

*Cream, leeks, bacon, oyster crackers*

#### Simple Green Salad

*Shaved heirloom carrots, radish, apple cider vinaigrette*

#### 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*

#### French Breast of Chicken

*Grilled, roasted fingerling potatoes, seasonal vegetable, rosemary chicken pan gravy*

#### Shrimp Pasta

*Seasonal preparation over linguini*

#### Steak Frites

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

### DESSERTS

#### Cheesecake

*Housemade whipped cream, raspberry coulis*

#### Chocolate Lava Cake

*Housemade whipped cream, vanilla ice cream*

#### Housemade Key Lime Pie

*Traditional, housemade whipped cream*

*Includes American Coffee & Tea Service*

*\$60 per person (plus 8.875% tax & 18% gratuity)*

## *Dinner Party Plan #3*

### STARTERS

#### New England Clam Chowder

*Cream, leeks, bacon, oyster crackers*

#### Simple Green Salad

*Shaved heirloom carrots, radish, apple cider vinaigrette*

#### Truffle Caesar Salad

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

### ENTRÉES

#### Filet of Georges Bank Lemon Sole

*Roasted fingerling potatoes, seasonal vegetable*

#### Seared Faroe Island Salmon

*Roasted fingerling potatoes, seasonal vegetable, beurre blanc*

#### Sautéed Sea Scallops

*Roasted fingerling potatoes, seasonal vegetable*

#### French Breast of Chicken

*Grilled, roasted fingerling potatoes, seasonal vegetable, rosemary chicken pan gravy*

#### 8 oz Filet Mignon

*Roasted fingerling potatoes, seasonal vegetable, au poivre or chimichurri sauce  
(\$10 supplement)*

### DESSERTS

#### Cheesecake

*Housemade whipped cream, raspberry coulis*

#### Chocolate Lava Cake

*Housemade whipped cream, vanilla ice cream*

#### House-made Key Lime Pie

*Traditional, housemade whipped cream*

*Includes American Coffee & Tea Service*

*\$65 per person (plus 8.875% tax & 18% gratuity)*