

(ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED)

## WHOLE FOODS

WHOLE ROASTED NEW YORK STRIP (SERVES 50)	\$175
GARLIC ROASTED PRIME RIB (SERVES 50)	\$195
STEAMSHIP ROUND (SERVES 100)	\$350
CHATEAU BRION (SERVES 5-8)	\$100
LOBSTER STUFFED CHATEAU BRION (SERVES 5-8)	\$140
GREEK STUFFED LEG OF LAMB (SERVES 5-8)	\$70
BUTTERED LEEK AND APPLE STUFFED PORK LOIN (SERVES 10-12)	\$60
POMEGRANATE GLAZED MUSHROOM STUFFED MEAT LOAF (SERVES 15)	\$85
BBQ PULLED PORK (SERVES 25)	\$75

(SERVED WITH APPROPRIATE CONDIMENTS AND CARVED BY A ★CHEF)

★CARVING FEE MAY APPLY FOR PARTIES OF 50 OR MORE

## SIDES AND SAUCES

ROASTED GARLIC AND CHIVE HORSERADISH CREAM	
WILD MUSHROOM GRAVY	BURGUNDY DEMI-GLACE
THAI STYLE B ARNAISE	SAUCE CHAUSSEUR
POMEGRANATE BBQ SAUCE	APPLE CIDER GLAZE
AU JUS	

## SEAFOOD SPECIALTIES

FIRST CHOOSE A FISH. THEN CHOOSE A SAUCE AND ACCOMPANIMENT. MISSION COMPLETE.

### FISH SELECTION:

SALMON	\$22	TUNA	\$22
HALIBUT	\$24	DIVERS SCALLOPS	\$24
COBIA	\$21	GIANT SHRIMP	\$24
HADDOCK	\$18	MAINE LOBSTER	\$market

### ADDITIONS:

MAINE CRAB \$6	MAINE BABY SHRIMP \$5
MAINE MUSSELS \$5	MAINE LOBSTER \$market

### SAUCE SELECTION:

THAI CURRY BROTH WITH MUSSELS AND BABY BOK CHOY  
 WHITE WINE WITH ROASTED TOMATOES AND ZUCCHINI  
 GARLIC INFUSED OIL WITH CARAMELIZED FENNEL AND FINGERLING POTATOES  
 SPICY TOMATO SAUCE WITH CAPERS, OLIVES AND ROASTED GARLIC  
 EN PAPIOTTE WITH TARRAGON, LEMON AND SHERRY  
 OLIVE OIL POACHED WITH ASPARAGUS AND ROOT VEGETABLES  
 SPICY GRILLED WITH ORANGE GLAZE AND ROASTED MUSHROOMS

## PLATED DINNERS

LOBSTER AU GRATIN	\$25
Fresh lobster meat, potatoes, smoked bacon in a rich sherry cream sauce topped with herbed breadcrumbs.	
GRILLED BBQ TUNA	\$23
Dry rubbed tuna loin, grilled very rare, with baby bok choy and sushi rice, drizzled with ponzu	
SEARED SALMON	\$19
Seared salmon filet, grilled peach and blackberry salsa, macadamia roasted fingerling potatoes.	
CRAB STUFFED HADDOCK	\$21
Fresh haddock, Maine crabmeat, white wine, butter, sprinkled with fresh herbs and baked until golden	
PAN SEARED DIVERS SCALLOPS	\$24
Large scallops, seared with a balsamic drizzle and buttered truffle grits with an apple and watercress salad.	
LOBSTER RAVIOLI	\$21
Hand made lobster raviolis, sherry vin blanc, asparagus tips and grilled ciabatta bread.	
GRILLED HALIBUT	\$24
Thick cut halibut, charred onion and chive risotto, blood orange oil and roasted veggies.	
CHICKEN OSCAR	\$20
Seared statler chicken breast, Maine crabmeat, orange infused b - arnaise, chili rice and grilled zucchini 20	
GRILLED RIBEYE	\$23
Mustard and meSquite grilled ribeye, may tag blue cheeSe mashed, and ratatouille.	

Plated dinners Served only for parties of 50 or less. We can accommodate larger parties with buffet style dinners.

## LUNCH AND DINNER BUFFET

ITALIAN SAUSAGE RIGATONI IN HOME MADE MARINARA 11	
BAKED HADDOCK FLORENTINE 15	CHICKEN SALTIMBOCCA 12
BRAISED PORK FETTUCCINE 11	PASTA PRIMAVERA 10
CRAYFISH GUMBO W/ DIRTY RICE 12	BBQ PULLED PORK 11
MAINE LOBSTER RAVIOLIS 15	GREEK SCAMPI 14
CRAB LASAGNA WITH ASIAGO 12	CHICKEN MARSALA 11
HOUSE SMOKED RIBS 14	FIVE LAYER VEGETABLE LASAGNA 10
BACON WRAPPED BBQ MEATLOAF 10	VEAL PICATA 11
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## SIDES

HONEY ROASTED RED BLISS POTATOES 2	DIRTY RICE 1.50
HERB ROASTED FINGERLING POTATOES 3	RICE PILAF 1
ROASTED GARLIC AND CHIVE MASHED 2	LINGUINI W/ GARLIC OIL 1.5
GRILLED VEGETABLE MEDLY 3	BALSAMIC PASTA SALAD 2
TARRAGON SAUJEEED VEGETABLES 3	GRILLED ASPARAGUS 4
ASIAN VEGETABLE MEDLY 4	CREAMED SPINACH 3.50
LEMON ROASTED BRUSSELS SPROUTS 3.50	HOMEMADE COLESLAW 2.50

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