

Banquet Seated Option

Minimum of 125 on Saturdays

Minimum of 75 Fridays & Sundays

\$60.00 per guest

tax , gratuity and pavilion fee not included

Choice of one

Imported and Domestic Cheeses, fresh cut fruit, assorted crackers

Creamy New England clam chowder and Clam Cakes

Mac & Cheese Bar

Mashed Potato Bar

Choice of 5

Scallops wrapped in bacon, Chicken Sate w/peanut dipping sauce, Mini Beef Wellington, Coconut Shrimp, Seafood Stuffed Mushrooms, Spinach & Feta Stuffed Mushrooms, Mini Crab Cakes, Shrimp Mozambique Skewers, Lobster Rangoon, Chicken Marsala Puff, Lollipop Lamb chop, Spanakopita,

Shrimp Cocktail, Asparagus wrapped in prosciutto, Tomato & Basil Brochette, Herb Marinated Antipasto Skewers, Smoked Salmon Rolls, Stuffed cucumbers & Triscuit w/hot pepper jelly,

Choice of two

Fresh Garden Salad Mixed Field Greens Classic Caesar

Home Baked Dinner Rolls Homemade Cornbread

Please choose two entrees

New England Butternut Ravioli ~

Delicious Butternut Ravioli served on a bed of native mixed greens drizzled with Vermont Maple Syrup native basil and butter.

Homemade Lasagna ~

Our lasagna is made to order. You may have a choice of a fresh garden vegetable, 3 native cheeses, or a delicious Angus burger lasagna.

Cheese Ravioli ~

Delicious 3 Cheese Ravioli served with a homemade marinara sauce.

Pasta Primavera ~

Penne or Spaghetti tossed with fresh roasted vegetables and fresh grated Parmesan.

Baked Stuffed Chicken ~

Fresh boneless breast of chicken stuffed with our special homemade bread stuffing served with cranberry sauce.

[Type here]

Banquet Seated Option

Minimum of 125 on Saturdays

Minimum of 75 Fridays & Sundays

\$60.00 per guest

tax , gratuity and pavilion fee not included

Chicken Cordon Bleu ~

Fresh boneless breast of chicken wrapped around Black Forest ham and local farm aged cheddar cheese, breaded and baked to perfection and topped with a scrumptious parsley butter sauce.

Grilled Chicken ~

Fresh boneless breast of chicken seasoned and grilled to perfection. Glazed with our own honey herb citrus sauce.

Chicken Kiev ~

Parsley and Butter wrapped in a fresh boneless breast of chicken encrusted in golden brown coating served a roasted chicken gravy.

Chicken Piccata ~

Fresh boneless chicken breast, pan seared with a lemon wine butter and capers.

Encrusted Salmon ~

Fresh Salmon coated with a wasabi and Dijon mustard topped with parmesan cheese, broiled to perfection.

Fresh Broiled New England Haddock ~

The best broiled Haddock you will ever have.

Baked Stuffed Scrod ~

Fresh New England Scrod stuffed with a delicious seafood stuffing and sprinkled with just enough bread crumbs.

Prime Angus Steak Tips ~

Simply seasoned, grilled to perfection and delicious to the taste.

Roasted Beef Au Jus ~

American Angus beef cooked to the perfection and served in its own au jus gravy.

New York Sirloin Strip ~

Season and roasted and cut to the perfect portion for your guest.

Farm Fresh Roasted Vegetables ~

Fresh picked garden vegetables roasted in a light avocado oil and seasoned with a Smokey sea salt served on a bed of jasmine rice.

A season vegetable and choice of starch comes with the entrees

Beverage Station

Coffee, Tea, Lemonade, Ice Tea and Ice Water

Please let us know of any food allergies

[Type here]