

The Algonquin Club of Boston
EST. 1886



Catering Menu 2016

Breakfast

Coolidge Continental Breakfast \$17

Choice of Three Juices (Fresh Squeezed Orange, Cranberry, Apple, Grapefruit)
Assorted Seasonal Fruit Salad
Muffins, Croissants, Danish Pastries
Assorted Cereals
Coffee, Decaf, Assorted Teas

Webster Buffet Breakfast \$23

Choice of Three Juices (Fresh Squeezed Orange, Cranberry, Apple, Grapefruit)
Assorted Seasonal Fruit Salad
Muffins, Croissants, Danish Pastries
Bagels & Cream Cheese
Yogurt with Berries & Honey
Scrambled Eggs
Applewood Smoked Bacon, Country Sausage, Home Fries
Assorted Cereals
Coffee, Decaf, Assorted Teas

Algonquin Breakfast Buffet \$28

Choice of Three Juices (Fresh Squeezed Orange, Cranberry, Apple, Grapefruit)
Assorted Seasonal Fruit Salad
Muffins, Croissants, Danish Pastries
Bagels & Cream Cheese
Yogurt with Berries & Honey
Eggs Benedict with Hollandaise Sauce
Belgian Waffles with Vermont Maple Syrup
Steel-Cut Oatmeal with Dried Fruit & Brown Sugar
Applewood Smoked Bacon, Country Sausage, Home Fries
Coffee, Decaf, Assorted Teas

Plated Breakfast \$22

Sliced Fruit Plate with Berries
Cage Free Organic Scrambled Eggs
Applewood Smoked Bacon, Country Sausage, Home Fries
Bakery Basket with Preserves & Whipped Butter
Coffee, Decaf, Assorted Teas

Enhancements

Smoked Salmon with Traditional Garnishes \$12
Omelet Station \$16 (Attendant Fee \$150)

A la Carte Breakfast

Eggs Benedict with Hollandaise \$8

Scrambled Eggs \$4

French Toast with Warm Maple Syrup \$4

Hickory Smoked Bacon \$4

Link Sausage \$3

Home Fried Potatoes \$3

Breakfast Ham \$4

Vegetable Quiche \$4

Cottage Cheese \$3

Granola with Berries \$4

Assorted Yogurts \$3

Fresh Fruit Salad \$7

Bagel with Cream Cheese \$4

Bakery Basket with Sweet Butter & Preserves \$6

Breaks

Cookie Break \$7

Oatmeal, Chocolate Chip, Algonquin Macaroon Cookies
Assorted Soft Drinks
Coffee, Decaf, Assorted Teas

Health Break \$10

Fresh Fruit Kebobs
Granola Bars
Individual Yogurts
Juices, Mineral Water

The New England \$12

Sliced Fruit Platter
Cranberry Scones with Preserves & Honey
Dried Fruit & Nut Trail Mix
Assorted Nantucket Nectars

The Fenway \$14

Soft Pretzel Bites
Homemade Potato Chips
Popcorn
Mixed Roasted Nuts
Mini Hot Dogs
Ketchup, Mustard, Relish
Assorted Soft Drinks
Coffee, Decaf, Assorted Teas

Tea Service \$30

Sliced Seasonal Fruit Display
Freshly Baked Scones & Sliced Tea Breads
House Made Lemon Curd, Assorted Jams, Whipped Butter

Selection of Tea Sandwiches to include:

Smoked Salmon, Roasted Turkey & Tomato, English Cucumber & Dill, Smoked Ham & Cheddar, Egg Salad
Assorted Mini French Pastries
Almond Macaroons
Chocolate Dipped Strawberries
Coffee, Decaf, Assorted Teas

Lunch Buffets

Soup, Salad, Sandwich & Cookies \$25

Soup du Jour, Mixed Greens Salad, and Chef Selection of Sandwiches and Cookies

Classic Deli [pre-made sandwiches or platters] \$32

Garden Salad with Choice of Three Dressings

Pasta Salad, Roasted Vegetables, Balsamic Vinaigrette

Grilled Leek & Charred New Potato Salad

Sliced Roast Beef, Smithfield Ham, Oven Roasted Turkey Breast, Corned Beef

Sliced Swiss, Vermont Cheddar, American, Pepper Jack Cheeses

Assorted Condiments, Pickles

Sliced Breads, Freshly Baked Rolls

Assorted Cookies & Macaroons

Quiche \$35

Chilled Gazpacho

Grilled Leek & Charred New Potato Salad

Mixed Greens with Choice of Three Dressings

Ham, Spinach & Swiss Quiche

Bacon, Onion & Cheddar Quiche

Baby Shrimp, Scallion & Mozzarella Quiche

Roasted Vegetable & Asiago Cheese Quiche

Wild Mushroom, Onion & Smoked Gouda Quiche

Fruit Salad, Cup Cakes, Macaroons

Mediterranean \$36

Minestrone Soup

Greek Salad with Feta Cheese

Tomato & Mozzarella Salad

Pepper Crusted Roast Beef, Caramelized Onion, Horseradish Sauce, Whole-Wheat Wrap

Sliced Prosciutto, Salami, Capicola, Red Onion, Lettuce, Provolone Cheese, Ciabatta Roll

Grilled Vegetables, Boursin Cheese, Lettuce, Tomato, Spinach Wrap

Grilled Chicken Breast Caesar Salad Wrap

Brownies, Fruit Salad, Macaroons

East Coast \$50

Lobster Bisque

Caesar Salad with Garlic Croutons & Shaved Parmesan

Seafood & Potato Salad, Lemon Vinaigrette

Cod Cake, Corn Relish, Cilantro Mayonnaise

Grilled Steak Tips, Onions, Peppers

Sautéed Breast of Chicken, Applewood Smoked Bacon, Pearl Onion Sauce

Maple Glazed Butternut Squash

Green Beans & Baby Carrots

Baked Stuffed Potato

Caramel Apple Cake

Maple Walnut Cheesecake

Pumpkin Pie

Whipped Cream

Lunch Buffets (cont.)

New England \$52

Clam Chowder

Boston Lettuce Salad with Radicchio, Great Hill Blue Cheese, Balsamic Vinaigrette

Seafood & Potato Salad, Lemon Vinaigrette

Baby Spinach, Vermont Goat's Cheese, Dried Cranberries, Pecan, Raspberry Vinaigrette

Grilled Breast of Chicken, Wild Mushroom Sauce

Grilled Salmon, Maple Syrup, Apple & Rosemary Glaze

Lobster Ravioli, Scallion Sauce

Medley of Vegetables

Herb Infused Basmati Rice

Boston Cream Pie

Apple Pie

Blueberry Pie

Whipped Cream

Create Your Own Lunch Buffet \$42

Soup (Choice of One)

New England Clam Chowder

Butternut Squash Bisque

Salads (Choice of Two)

Mixed Greens with Bleu Cheese Dressing, Balsamic Vinaigrette, & Thousand Island Dressing

Fresh Mozzarella & Vine Ripe Tomato with Basil Vinaigrette

Grilled Vegetable Salad with Balsamic Vinaigrette

Pasta Salad with Roasted Peppers, Dijon Vinaigrette

Greek Salad with Feta Cheese

Spinach Salad with Sliced Mushrooms, Chopped Egg, Bacon Dressing

Vegetable Cole Slaw

Entrées (Choice of Two)

Grilled Salmon with Ginger Soy Vinaigrette

Grilled Petite Sirloin with Caramelized Shallot Sauce

Sautéed Shrimp with Garlic Herb Butter

Baked Scrod with Lemon Butter

Wild Mushroom Ravioli with Herb Nage

Grilled Breast of Chicken with Lemon Thyme Sauce

Crisp Crab Cakes with Julienne of Vegetables & Tartar Sauce

Choice of One Starch and One Vegetable

Dessert

Assorted Mini Tarts, Macaroons, Sliced Fruit

Assorted Soft Drinks, Bottled Water, Coffee & Tea, Rolls & Butter Included

Three Course Plated Lunches

Algonquin 1 \$36

Mixed Greens Salad, Belgian Endive, Sliced Tomato, Choice of Dressing
Chicken Piccata, Lemon Caper Sauce, Roasted Root Vegetables, Wild Rice
Apple Pie with Vanilla Bean Ice Cream

Algonquin 2 \$36

Baby Spinach, Vermont Goat's Cheese, Dried Cranberries, Pecan, Raspberry Vinaigrette
Grilled Nova Scotia Salmon with Cilantro, Lime & Ginger Sauce
Basmati Rice, Snow Peas, Julienne of Carrot
Lemon Torte with Raspberry Coulis

Algonquin 3 \$42

Lobster Bisque with Cognac
Grilled All-Natural Sirloin of Beef, Caramelized Shallot Sauce
Medley of Seasonal Vegetables, Roasted Garlic Mashed Potatoes
Crème Brulee with Berries

A la Carte Lunch

Soups \$8

Clam Chowder
Minestrone Soup
Chilled Gazpacho

Lobster Bisque
Tomato Bisque
Chilled Vichyssoise

Salads \$8

Mixed Greens, Endive, Tomato, Choice of Dressing
Caesar Salad, Garlic Croutons, Shaved Parmesan
Baby Spinach, Vermont Goat's Cheese, Dried Cranberries, Pecan, Raspberry Vinaigrette
Boston Lettuce Salad with Radicchio, Great Hill Blue Cheese, Balsamic Vinaigrette
Baby Arugula, Tomato Carpaccio, Crisp Shallots, Shaved Parmesan, Aged Balsamic Vinegar, Extra Virgin Olive Oil
Wedge Salad, Applewood Smoked Bacon, Blue Cheese, Tomato, Choice of Dressing

Entrée Salads \$18

Grilled Chicken Caesar
Cobb Salad, Turkey, Ham, Avocado, Bacon, Tomato, Swiss, Choice of Dressing
Tuna Niçoise, Tuna, Green Beans, Kalamata Olives, Tomato, New Potato, Red Onion, Hard Cooked Egg, Sherry Vinaigrette
Greek Salad, Feta, Tomato, Cucumber, Kalamata Olives, Banana Peppers, Red Wine & Oregano Vinaigrette

Hot Entrées, with Choice of One Vegetable and One Starch

Wild Mushroom Ravioli with Roasted Peppers & Basil Pesto \$20
Grilled Breast of Chicken with Wild Mushroom Sauce \$24
Pan Seared Cornish Game Hen with Hunter Sauce \$26
Sautéed Shrimp with Asian Vegetables & Coconut Curry \$24
Grilled Nova Scotia Salmon with Dill Butter Sauce \$26
New England Style Baked Scrod with Lemon Butter \$28
Crisp Crab Cakes with Roasted Corn Salad & Spicy Aioli \$28
10oz Grilled Sirloin of Beef with Caramelized Shallot Sauce \$26
Braised Beef Short Ribs with Red Wine Sauce \$26

Vegetables

Medley of Vegetable
Haricots Verts
Asparagus
Roasted Root Vegetables
Baby Carrots

Starches

Basmati Rice
White and Wild Rice
Cous Cous with Dried Fruit
Mashed Potato
Baked Stuffed Potato
Roasted New Potato

Desserts

Assorted Cookies \$4 *Shortbread, Chocolate Chip, Oatmeal Raisin, Macaroons*
Assorted Pies \$6 *Blueberry, Apple, Pumpkin, Boston Cream, Lemon Meringue, Pecan*
Assorted Cakes \$8 *Chocolate, Lemon, Carrot, Strawberry, Grand Marnier, Flourless Chocolate*
Crème Brulee \$8
New York Style Cheesecake \$8
Warm Berry with Shortbread Crust \$8
Warm Chocolate Cake \$9
Fruit Plate with Raspberry Sorbet \$9
Assorted Mini Pastries \$10

Receptions

Cold Hors D'oeuvres (per piece)

Charred Vegetable Relish on Rosemary Flat Bread \$3
Cherry Tomato, Mozzarella, Kalamata Olive Crostini \$3
Belgian Endive Spear with Stilton Cheese and Walnut \$3
Salmon Tartare on Sesame Cracker \$3
Roasted Sirloin Roulade with Charred Vegetables \$3
Chicken Curry in Phyllo Cup \$3
Roasted Pepper, Marinated Artichoke, Olive Kebab \$3
Beef Tenderloin Carpaccio with Horseradish Mayo on Crostini \$4
Blini with Cream Cheese and Caviar \$4
Chilled Jumbo Shrimp with Cocktail Sauce and Horseradish \$4
Smoked Salmon on Toast Points with Sour Cream and Caper \$5
Foie Gras Pate with Dried Cranberry Compote on Brioche \$5
Seared Tuna Kebab with Wasabi Sauce \$5
Lobster Medallions with Asparagus Tip and Mercedes Sauce on Crostini \$7

Hot Hors D'oeuvres (per piece)

Spanikopita \$3
Arancini Balls \$3
Marinated Tomato, Basil, Mozzarella Flat Bread \$3
Roasted Eggplant Puree, Aged Parmesan on Crostini \$3
Assorted Quiche (may be served room temp) \$3
Brie and Almond with Brown Sugar in Phyllo Cup \$3
Crisp Ham and Gruyere Cheese Puffs \$3
Sesame Chicken with Ginger Sauce \$3
Peking Duck Roll with Hoisin Sauce \$3
Bacon and Brown Sugar Grissini \$3
Kielbasa in Puff Pastry \$3
Mushroom Caps with Brandy, Shallots, Duxelle \$3
Mushroom Caps with Italian Sausage, Parmesan \$4
Georges Bank Scallops wrapped in Applewood Smoked Bacon \$4
Mini Beef Wellington \$4
Bison Meatballs with Caramelized Shallot Sauce \$4
Maryland Blue Crab Cake with Remoulade \$4
Duck Leg Confit on Plantain Chip with Mango Salsa \$4
Tenderloin of Beef Kebab with Ponzu Sauce \$5
Pepper Crusted Venison Loin with Cranberry Relish on Sweet Potato \$5
Grilled Swordfish Skewer with Cilantro Oil \$5
Grilled Baby Lamb Chops with Grain Mustard Sauce \$8

Small Plates (per plate)

Chickpea & Vegetable Curry \$6
Wild Mushroom Risotto, Thyme Sauce \$6
Medallions of Chicken Piccata \$6
Pulled Pork, Mango Salsa \$7
Duck Leg Confit, Cranberry Compote \$7
Lobster Ravioli, Scallion Sauce \$8
Lobster Salad, Citrus Vinaigrette \$9

Stations – Priced per Person

Domestic Cheese & Dried Fruit Display \$9

Assortment of Local Cheeses
Grapes, Dried Fruit, Crackers

Imported Cheese & Dried Fruit Display \$18

Assortment of Imported Cheeses
Grapes, Dried Fruit, Crackers

Raw Vegetable Display \$8

Assortment of Fresh-Cut Vegetables
Red Pepper Dip
Ranch Dip

Grilled Vegetable Display \$10

Grilled Balsamic Vegetables, Basil, Extra Virgin Olive Oil

*Tri-color Tortellini Station \$8

Roasted Vegetables, Marinara, Parmesan

*Wild Mushroom Ravioli Station \$12

Roasted Peppers & Onions, Herb Butter Sauce, Parmesan

*Lobster Ravioli Station \$14

Fresh Lobster Filled Pasta, Scallions, Lobster Sauce or Lemon Butter Sauce, Parmesan

Macaroni & Cheese Bar \$12

Fresh Cavatelli Pasta
Creamy Three-Cheese Sauce
Crisp Bacon, Scallion, Caramelized Onion, Baby Shrimp, Prosciutto, Roasted Peppers
Attendant Fee \$150

Carved Roasted Tenderloin of Beef \$24 (minimum 10 people)

Béarnaise Sauce, Horseradish Cream, Freshly Baked Rolls
Attendant Fee \$150

Carved Roasted Native Turkey \$12 (minimum 20 people)

Cranberry Relish, Freshly Baked Rolls
Attendant Fee \$150

Carved Smithfield Ham \$12 (minimum 20 people)

Brown Sugar & Grain Mustard Glaze, Assorted Mustards, Freshly Baked Rolls
Attendant Fee \$150

*Attendant optional \$150

Stations Priced per Person (cont.)

New England Raw Bar Station (Based on one piece of each per person) \$25
Clams & Oysters on the half shell, Chilled Shrimp, Quartered Lobster, Cocktail Sauce, Fresh
Horseradish, Lemons, Red Vinegar Mignonette

Assorted Sushi Station (Based on one piece of each per person) \$24
Salmon Nigiri, Tuna Nigiri, Eel Nigiri, Shrimp Nigiri, California Roll, Spicy Salmon & Tuna Roll,
Wasabi, Pickled Ginger, Soy Sauce

Warm Brie en Croute
Served with Fresh Fruit & Crackers
Small, serves 15-20 \$95
Large, serves 40-50 \$195

Dinner Buffets

Light Dinner \$62

Chilled Gazpacho
Roasted Beet & Baby Greens Salad with Citrus Vinaigrette
Grilled Vegetable Salad, Aged Balsamic Vinegar & Extra Virgin Olive Oil
Grilled Nova Scotia Salmon with Soy & Ginger Vinaigrette
Steamed Breast of Chicken, Lemon Grass Curry Sauce
Penne Pasta Primavera
Stir-Fried Vegetables
Cilantro Infused Basmati Rice
Sliced Fruit Platter
Flourless Chocolate Cake
Yogurt with Berries, Granola & Honey

East Coast \$70

Lobster Bisque
Caesar Salad, Garlic Croutons, Shaved Parmesan
Seafood & Potato Salad, Lemon Vinaigrette
Crab Cake with Corn Relish and Cilantro Mayonnaise
Grilled Sirloin Steak with Caramelized Shallot Sauce
Grilled Cornish Game Hen with Applewood Smoked Bacon and Pearl Onion Sauce
Maple Glazed Butternut Squash
Green Beans & Baby Carrots
Baked Stuffed Potato
Caramel Apple Cake
Maple Walnut Cheesecake
Pumpkin and Pecan Pies
Whipped Cream

New England \$72

Clam Chowder
Boston Lettuce Salad with Radicchio, Great Hill Blue Cheese, Balsamic Vinaigrette
Seafood & Potato Salad, Lemon Vinaigrette
Baby Spinach, Vermont Goat's Cheese, Dried Cranberries, Pecan, Raspberry Vinaigrette
Braised Beef Short Ribs with Wild Mushroom Sauce
Grilled Salmon, Maple Syrup, Apple & Rosemary Glaze
Lobster Newburg, Puff Pastry, Scallion Sauce
Medley of Vegetables
Herb Infused Basmati Rice
Boston Cream Pie
Apple Pie
Blueberry Pie
Whipped Cream

Create Your Own Dinner Buffet

Choice of Two Entrées \$72

Choice of Three Entrées \$82

Soup (Choice of One)

New England Clam Chowder

Butternut Squash Bisque

Salads (Choice of Two)

Boston Lettuce, Treviso, Gorgonzola, Walnuts, Balsamic Vinaigrette

Baby Spinach Salad, Dried Cherries, Walnuts, Goat Cheese, Raspberry Vinaigrette

Greek Salad with Feta Cheese

Baby Shrimp & Bow Tie Pasta

Entrées

Grilled Free Range Chicken with Madeira Sauce

Pepper Crusted Black Angus Sirloin with Caramelized Shallot Sauce

Veal Piccata with Lemon Sauce

Braised Short Ribs with Red Wine Sauce

Baked Scrod with Lemon Butter Sauce

Grilled Salmon with Capers, Leeks, Butter Sauce

Sautéed Shrimp with Cilantro Lime Sauce

Vegetables (Choice of One)

Medley of Vegetables

Baby Carrots

Haricots Vert

Asparagus

Roasted Root Vegetables

Starches (Choice of One)

Basmati, White, or Wild Rice

Saffron Rice

Anna Potato

Mashed Potato

Baked Stuffed Potato

Roasted Red Bliss Potatoes

Au Gratin Potato

Dessert (Choice of One)

Lemon, Chocolate or Raspberry Mousse

Mini French Pastries

Sliced Fruit Platter with Seasonal Berries

Boston Cream Pie

Fruit Tart with Crème Chantilly

Coffee, Tea, Rolls & Butter Included

Three Course Plated Dinners

Algonquin 1 \$42

Mixed Greens Salad, Belgian Endive, Sliced Tomato, Choice of Dressing

Grilled Chicken Piccata, Free-Range Chicken Breast, Lemon & Caper Sauce, Roasted Root Vegetables, Wild Rice

Apple Pie with Vanilla Bean Ice Cream

Algonquin 2 \$42

Red & Green Oak Lettuce, Crisp Shallots, Thinly Sliced Vine Ripe Tomatoes, Shaved Parmesan, Balsamic Vinaigrette

Grilled Cornish Game Hen, Applewood Smoked Bacon & Pearl Onion Sauce
Roasted Root Vegetables, White & Wild Rice

Bourbon Pecan Pie with Berries & Whipped Cream

Algonquin 3 \$46

Baby Spinach, Sliced Apples, Dried Cranberries, Walnuts, Bleu Cheese, Raspberry Vinaigrette

Grilled Nova Scotia Salmon, Cilantro, Lime & Ginger Sauce, Mango Salsa,
Basmati Rice, Snow Peas, Julienne of Carrot

Lemon Torte with Raspberry Coulis

The Webster \$50

Roasted Beet & Baby Greens, Vermont Goat Cheese, Walnuts, Citrus Vinaigrette

Baked New England Scrod with Lemon Butter Sauce, Haricots Verts & Baby Carrots

Lemon Torte with Raspberry Coulis and Berries

The Coolidge \$52

New England Clam Chowder

All-Natural Grilled Sirloin of Beef, Caramelized Shallot Sauce, Wild Mushroom Ragout,
Asparagus Bundle, Roasted Garlic Stuffed Potatoes

Warm Chocolate Cake with Vanilla Bean Ice Cream

The Marlboro \$64

Vine Ripe Tomato & Mozzarella Salad with Mixed Greens, Basil Oil, Balsamic Vinaigrette

Grilled All-Natural Tenderloin of Beef, Shallot Confit, Red Wine Sauce, Truffle Whipped Yukon
Gold Potatoes, Medley of Seasonal Vegetables

Chocolate Chocolate Cake with Berries

A la Carte Dinner

Soups \$8

Clam Chowder
Minestrone
Tomato Bisque
Chilled Vichyssoise

Lobster Bisque
Butternut Squash Bisque
Chilled Gazpacho
Wild Mushroom Broth with Truffles & Madeira

Salads \$8

Mixed Greens, Endive, Tomato, Choice of Dressing
Caesar Salad with Garlic Croutons, Shaved Parmesan Cheese
Watercress, Belgian Endive, Stilton Cheese, Walnuts, Poached Pears, Raspberry Vinaigrette
Baby Spinach, Apple, Dried Cranberry, Vermont Goat Cheese, Raspberry Vinaigrette
Boston Lettuce, Great Hill Blue Cheese, Radicchio, Walnuts, Balsamic Vinaigrette
Baby Arugula Salad, Tomato Carpaccio, Crisp Shallots, Parmesan Cheese, Aged Balsamic Vinegar & Extra Virgin Olive Oil
Wedge Salad, Applewood Smoked Bacon, Blue Cheese, Tomato, Choice of Dressing
Roasted Beet & Baby Greens Salad, Vermont Goat's Cheese, Walnuts, Citrus Vinaigrette
Grilled Portobello, Baby Arugula, Oil Cured Tomato, Parmesan Cheese, Balsamic Syrup

Hot Entrées – with Choice of one Vegetable and one Starch

Wild Mushroom Ravioli with Pesto Sauce \$24
Grilled Vegetable Plate with Wild Mushroom Ravioli \$24
English Pea Risotto with Wild Mushrooms \$24
Pan Seared Cornish Game Hen with Hunter Sauce \$26
Grilled Breast of Chicken with Wild Mushroom Sauce \$28
Chicken Piccata with Lemon Caper Sauce \$28
Grilled Nova Scotia Salmon with Dill Butter Sauce \$30
Sautéed Shrimp with Asian Vegetables & Coconut Curry \$32
New England Style Baked Scrod with Lemon Butter \$34
Steamed Lobster with Lemon Butter Sauce \$46
Sautéed Dover Sole with Lobster Sauce, Baby Shrimp, Chive \$48
Braised Beef Short Ribs with Red Wine Sauce \$34
Grilled Sirloin of Beef with Caramelized Shallot Sauce \$36
Grilled Porterhouse of All Natural Veal with Wild Mushroom Sauce \$44
Grilled Filet of Beef with Red Wine Sauce \$46
Roasted Sliced Tenderloin of Beef with Truffle Sauce \$48
Applewood Smoked Bacon Wrapped Filet of Beef with Shallot and Merlot Sauce \$52
Australian Rack of Lamb with Rosemary Sauce \$50
Duo of Seared 6 oz. Petit Filet of Beef and Sautéed Shrimp or Scallops with Red Wine Sauce, Herb Garlic Butter \$55
Duo of Seared 6 oz. Petit Filet of Beef and Steamed Maine Lobster with Red Wine Sauce, Lemon Butter Sauce \$62

Vegetables

Medley of Vegetables
Baby Carrots
Haricots Vert
Asparagus
Roasted Root Vegetables

Starches

Basmati, White, or Wild Rice
Saffron Rice
Anna Potato
Mashed Potato
Baked Stuffed Potato
Roasted Red Bliss Potatoes
Au Gratin Potato

Intermezzo \$3

Grapefruit Sorbet with a Splash of Champagne
Lemon Sorbet with Thyme
Blackberry Sorbet with Cabernet Sauvignon
Green Apple Sorbet with Calvados
Mint Sorbet

Desserts \$8

Crème Brulee
New York Style Cheese Cake
Warm Berries with Shortbread Crust
Glazed Apple Torte with Cinnamon Gelato
Warm Chocolate Lava Cake with Vanilla Bean Ice Cream
Belgian Chocolate Mousse Cake with Raspberry Coulis
Sliced Fruit Plate with Berries & Raspberry Sorbet

Assorted Cookies \$4 per person

Short Bread, Chocolate Chip, Oatmeal Raisin, Macaroon

Pies, \$6 per slice

Blueberry, Apple, Pumpkin, Boston Crème, Lemon Meringue, Pecan
*Parties of 6 or more may select more than one type of pie.

Cakes, \$6 per slice

Chocolate, Lemon, Carrot, Strawberry Grand Marnier, Flourless Chocolate
*Parties of 6 or more may select more than one type of cake.