



## PLATED DINNER SELECTIONS

**all entrees include choice of appetizer, salad & dinner rolls  
chef's recommended potato or rice, fresh vegetable of the season, dessert, coffee & tea service**

**Select one from each of the following categories:**

### **appetizers**

- Tomato Bisque
- New England Clam Chowder
- New England Crabcakes with Spicy Remoulade Sauce
- Tomato, Mozzarella and Basil Bruschetta
- Pappardelle with Wild Mushroom Ragoût
- Lobster Ravioli in a Caramelized Onion and Sherry Cream Sauce ~ Add \$2.50

### **salads**

- Caesar Salad with Garlic Croutons and Fresh Grated Parmesan
- Tossed Seasonal Greens with Garden Vegetables and Choice of Dressing
- Baby Spinach with Goat Cheese and Strawberries with Balsamic Vinaigrette
- Romaine Hearts with Crumbled Bacon, Tomatoes, Blue Cheese and a Balsamic Drizzle
- Field Greens with Dried Cranberries, Spiced Walnuts and Crumbled Blue Cheese with Raspberry Vinaigrette

### **entrees**

- Roasted Garlic and Spinach Ravioli** in a Tomato Vodka Cream Sauce
- Vegetable Napoleon** served atop Barley Pilaf with a Balsamic Drizzle
- Chicken Picatta** with Parmesan-Basil Risotto, Finished with a Lemon Caper Sauce
- Breast of Chicken Stuffed with Apples and Cranberries** in a Cider Cream Sauce
- Grilled Breast of Chicken** with Fines Herbes Jus Lie
- Smoked Statler Breast of Chicken** with Caramelized Onions and Roasted Tomatoes, Laced with a Madeira Demi Glace
- \*Sturbridge Roast Turkey** with Sage Infused Dressing and Natural Gravy
- Baked Haddock** with Fresh Herbed Bread Crumbs, Lemon Zest and Chardonnay
- \*Pork Loin Roulade** with Spinach and Gorgonzola, Finished with a Natural Pork Jus
- Cedar Plank Salmon** with a Vermont Maple Glaze
- Grilled Swordfish** with a Citrus Beurre Blanc
- New York Sirloin** with Caramelized Sherried Onions
- \*Prime Rib of Beef** with a Thyme-Merlot Au Jus
- Beef Wellington** with a Red Zinfandel Reduction
- Surf & Turf** ~ Petite Filet Mignon with Jumbo Stuffed Shrimp
- Rack of Lamb** with a Gorgonzola Herb Crust, Finished with a Port Wine Reduction

### **seasonal dessert selection**

**Add \$2 per person for each additional entrée  
\* 15 person minimum for these entrées**

MENU PRICES GUARANTEED 90 DAYS PRIOR TO YOUR EVENT. ALL BANQUET PRICES ARE SUBJECT  
TO  
14% SERVICE CHARGE, 4 % HOUSE CHARGE AND 5% MASSACHUSETTS SALES TAX. REV. 08/08