



Banquet Dinner Menus

These are our standard menu options. However, we do have the flexibility to customize these menus to fit your needs. Please contact the hotel and Chef Lyle directly if you are interested in a customized menu.

Hors d'oeuvres

Jumbo shrimp cocktail- \$75.00 per 25 pieces

*Imported and domestic cheese plate- \$8.00 per person
25 person minimum*

*Vegetable crudite with dips and artisan breads- \$7.00 per person
25 person minimum*

Cherry tomatoes stuffed with Boursin cheese- \$40.00 per 25 pieces

Assorted canapés- \$70.00 per 25 pieces

California sushi rolls with wasabi and soy- \$50.00 per 25 pieces

Prosciutto-wrapped pear with stilton cheese- \$50.00 per 25 pieces

Lobster, spinach and sun-dried tomato tartlets- \$100.00 per 25 pieces

Sausage-stuffed mushroom caps- \$50.00 per 25 pieces

Peanut and soy marinated chicken sate skewers- \$69.00 per 25 pieces

Bacon-wrapped scallops- \$75.00 per 25 pieces

Beef Wellington pockets- \$75.00 per 25 pieces

Miniature spanikopita- \$50.00 per 25 pieces

*Herb focaccia topped with olive tapenade and mozzarella-
\$25.00 per 25 pieces*

*Vegetable spring rolls with raspberry and orange dipping sauce-
\$50.00 per 25 pieces*

A customary 18% service charge and 8% sales and meals tax will be added to your check



Plated Dinner

Each plated dinner comes complete with fresh-brewed gourmet coffee and teas, fresh rolls with butter, soup and salad, choice of entrée and dessert

Soups

Select one

New England Clam Chowder

Sherry-scented Lobster Bisque with parmesan tuille

Chicken Escarole

Minestrone

Louisiana Chicken and Sweet Corn

Potato, Bacon and Chive

Salads

Select one

*Baby field greens with cucumber, tomato, carrot, red onion and olives,
tossed with balsamic vinaigrette*

*Baby spinach leaves, mushrooms, cherry tomatoes, cucumber, and egg,
finished with our warm bacon vinaigrette*

*Tender hearts of romaine and garlic herb croutons tossed in our special
house Caesar dressing, served with parmesan tuille*

*Boston bibb lettuce with raspberries, mandarin oranges, and toasted pecan,
drizzled with our house raspberry vinaigrette*

*Belgian endive with crumbled blue cheese, apple, and toasted pecan, tossed
with a creamy champagne vinaigrette*

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Entrée

Select choice of two

Filet Mignon with Foie Gras

With seared foie gras and portobello mushroom napoleon, finished with a Burgundy reduction, served with honey-roasted fingerling potatoes and asparagus

\$58.00

Filet Mignon

Finished with a Burgundy reduction, served with whipped potato puree and asparagus

\$45.00

Beef Tenderloin

Pepper-crusted tenderloin finished with a port wine gastrique, served with blue cheese and basil polenta, ratatouille, and wilted spinach

\$50.00

Macadamia, Panko and Chevre Encrusted Lamb Chops

With porcini risotto and asparagus, finished with rosemary jus

\$50.00

Roasted Porkloin Stuffed with Fig and Goat Cheese

Drizzled with an agrodolce sauce, served with garlic potato puree and roasted garden vegetables

\$35.00

Chicken Roulade

Stuffed with roasted red pepper, spinach, portabello mushrooms and fresh mozzarella, served with roasted red bliss potatoes and asparagus

\$30.00

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Roast Chicken Breast

Glazed with honey mustard and encrusted with parmesan panko, served with garlic mashed potatoes, asparagus, and balsamic port gastrique

\$30.00

Grilled Chicken Breast

Rubbed with garlic, lemon and herbs and served with roasted red bliss potatoes and asparagus, finished with a citrus wine sauce

\$26.00

Pesto-Rubbed Atlantic Salmon

Topped with jumbo shrimp and served with Basmati rice, roast baby carrots and asparagus, finished with a lemon buerre blanc

\$33.00

Pan-Seared Filet of Sole

Drizzled with lemon buerre blanc and served with asparagus and Basmati rice

\$30.00

Boston Baked Cod

Topped with buttered cracker crumbs and a citrus wine sauce, and served with sides of asparagus and Basmati rice

\$30.00

Baked Stuffed Jumbo Shrimp

With drawn butter, potato puree, and asparagus

\$40.00

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Grilled Seafood Trio

Jumbo shrimp, pesto-rubbed Atlantic salmon and swordfish, drizzled with lemon beurre blanc, and served with Basmati rice and asparagus

\$43.00

Dessert

Select one

New York style cheesecake served with fresh berries and raspberry coulis

Tiramisu with chocolate ganache and whipped cream, garnished with a strawberry fan

Five fruit pie with whipped cream

Anjou pear flan with vanilla bean crème anglaise

Chocolate torte with raspberry coulis and whipped cream

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