



1

Starter

*Wild Mushroom Bisque
or
Maine Lobster Bisque*

Salad

*Baby Greens
with Lemon Thyme Dressing
Crumbled Goat Cheese
or*

*Traditional Caesar Salad Anchovy
Dressing and Garlic Croutons*

Entree

*Baby Artichoke & Fontina Ravioli
Roasted Garlic & Tomato Sauce*

*Chicken Ballotine
Stuffed with Fresh Spinach & Pork
With a chardonnay essence*

*Herb Roasted Tenderloin
Aromatic Shallot Sauce*

*Chef's Selection of Seasonal
Vegetables*

*Oven Roasted Yukon Gold
Potatoes*

*Assorted Hearth Baked Breads
and Rolls*

*Freshly Sliced Fruits
& Miniature Pastries*

2

Starter

*New England Clam Chowder
or
Roasted Butternut Squash
Bisque*

Salad

*Mozzarella and Tomato Salad
with Beet Tops
or*

*Baby Field Greens Goat Cheese,
Julienned Pears, Candied
Walnuts, Raspberry Vinaigrette
or*

*Baby Romaine with Lump
Crabmeat Avocado, Cucumber,
Tomato and Horseradish
Dressing*

Entrée

*Cheese Tortellini with Peas
Vodka Cream Sauce*

*Crispy Bronzino Over Wilted
Braising Greens with
Champagne-Butter*

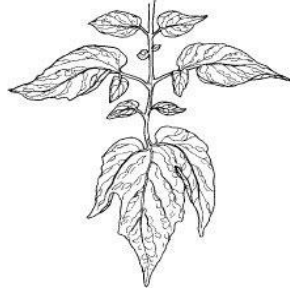
*Spinach & Wild Mushroom
Stuffed Chicken Breast With
Porcini Mushrooms*

*Grilled Mediterranean
Vegetables*

Dauphine Potatoes

*Assorted Hearth Baked Breads
and Rolls*

*Freshly Sliced Fruits &
Miniature Pastries*



3

Starter

*Cream of Broccoli Soup
or
Lobster & Corn Chowder*

Salad

*Fresh Spinach with Roasted Mushrooms
Shaved Asiago Cheese & Toasted Pine Nuts
with Tart Cherry Vinaigrette
or
Boston and Red Oak Leaf Lettuce
With Artichoke Hearts, Hearts of Palm, Red
& Yellow Tear Drop Tomatoes and
Champagne Vinaigrette*

Entrée

*Pappardelle Pasta with Wild Mushrooms
Black Truffle Cream*

*Crispy Cornish Hen
Port Wine Raisin Sauce*

Roasted Cajun Sirloin With Merchant Sauce

Saffron & Pancetta Rice

*Grilled Asparagus
With Citrus Vinaigrette*

Assorted Hearth Baked Breads and Rolls

*Freshly Sliced Fruits
&
Boston Cream Pie*