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A'la Carte Dinner Menu

Price is Per Guest

**All dinners can be as a Buffet or Served
Included with your Entrée Course is a Dinner Salad or Soup and
Two Accompanied Sides**

BEEF

Grilled Sliced Tenderloin of Beef-Served with a Cognac Demi Glace \$36
Queen Cut Herb Crusted Prime Rib- \$38
Grilled New York Strip Loin- \$30
10 oz Filet Mignon with Steak Au Poivre- \$40.00

POULTRY

Caprese Chicken Breast— \$31
Wild Mushroom Chicken Marsala-\$31
Wild Rice, Granny Smith Apple and Cranberry Stuffed Chicken Roulade- \$34
Chicken Paillard with a Lemon Caper Berry Sauce-\$33

PORK

Stuffed Center Cut Pork Loin with Roasted Red Pepper, Feta Cheese and Spinach- \$30
Stuffed Pork Loin with Cherry and hazelnut bread Stuffing wrapped in Bacon- \$30
Grilled Pork Chop with an Apple Pear Topping- \$32

SEAFOOD

Surf and Turf -Beef tenderloin with Jumbo Baked Stuffed Shrimp- \$46
Land and Sea- Chicken and Jumbo Baked Stuffed Shrimp-\$33
Classic New England Baked Haddock with Buttery Bread Crumbs- \$31
Seafood Stuffed Shrimp(5)- \$38
Grilled Salmon Filet with a Orange Marmalade and Green Peppercorn Glaze-\$38
Blacken Salmon with Avocado Pineapple Salsa- \$38

VEGETARIAN/VEGAN

Acorn Squash stuffed with Quinoa, Pistachios, and Cranberries with Fall Spices- \$28
Eggplant Stuffed with Buckwheat, Spinach and Grape Tomato, topped with Fresh Mozzarella- \$28
Fresh Herb Infused Vegetable Julienne over Risotto-\$28
Roasted Summer Vegetable Napoleon (vegan)-\$28
Individual Vegetable Lasagnas-\$30
Butternut Squash Ravioli with Basil Cream Sauce-\$28

Salad

Farmers Market Garden Salad

With cherry tomatoes, cucumbers, red onions
and an Italian dressing

Caprese

With fresh buffalo mozzarella, roma tomatoes,
and fresh basil

Classic Caesar

With herb croutons, shredded parmesan
cheese, traditional Caesar dressing

Apple Walnut Salad

With Mixed Green, Granny Smith Apples, Brie
Cheese, Toasted Walnuts. Served with a White
Balsamic Vinaigrette.

Watermelon and Feta

With Arugula, Sliced Red Onion, Grape
Tomatoes, Crumbled Feta Cheese, and Diced
Watermelon. Served with a White Balsamic
Vinaigrette.

Starch

Garlic Mashed Potatoes
Oven Roasted Potatoes
Baked Potato
Traditional Mashed Potatoes
Wild Rice Pilaf
Wild Mushroom Risotto
Twice Baked Potato
Roasted Fingerling Potato

Vegetables

Garden Medley
Grilled Vegetables
Green Bean Almondine
Honey Glazed Carrots
Grilled Asparagus Bundles
Roasted Rustic Vegetables

*The above prices do not include a 20% Administrative fee (this is not a tip or service charge),
7% RI Sales Tax and 1% local tax.*