



## Ala Carte Dinner Menu

30 - 70 guests

<p><u>ENTREES INCLUDE</u></p> <p>garden salad  warm rolls with butter  steamed vegetables  rice or potato  seasonal dessert  water, coffee, &amp; tea service</p>	<p><u>ADDITIONAL COURSE \$5</u></p> <p>choice of...</p> <p>clam chowder  gazpacho soup  spinach &amp; feta stuffed mushrooms  housemade mozzarella - marinated vegetables</p>
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### CHICKEN \$30

pepper crusted with mild gorgonzola cream  
sautéed with lemon and fines herbes  
stuffed with broccoli & swiss cheese  
stuffed with wild mushrooms, bordelaise  
sautéed dijonnaise  
grilled with fresh fruit salsa

### SEAFOOD \$32

baked haddock in butter crumb crust  
haddock carbonnade with capicola ham, lemon, & capers  
seared haddock & shrimp scampi  
stuffed filet of sole florentine, mornay sauce  
salmon filet with lemon & capers  
grilled swordfish with garlic-herb butter \*marketprice\*  
grilled seafood skewers (shrimp, swordfish, scallops) with lemon & thyme \*marketprice\*  
steamed lobster with drawn butter \*marketprice\*

### BEEF

sautéed tenderloin tips with mushroom bordelaise \$30  
roast black angus sirloin, thinly sliced \$36  
roast prime rib au jus \$42  
filet mignon with garlic-herb butter \$42

**\*vegetarian options available upon request\***

PRICES DO NOT INCLUDE 8% MAINE STATE SALES TAX & A 20% SERVICE CHARGE