



### Entrees

Appropriate seasonal vegetables and starches are paired with all selections  
Pan Roasted Chicken...rosemary, lemon and garlic rubbed cage-free breast  
Chicken Breast... cranberry, apple, and sage stuffed  
Pork Loin...roasted with garlic, rosemary and oranges  
Angus Beef Tips...Asian style marinade and grilled, or braised in Pinot Noir  
Scrod Florentine...stuffed with spinach and rolled, broiled with lemon and chardonnay  
Atlantic Salmon...roasted with caramelized pineapples or with an herb crust  
Mediterranean Cod...with tomatoes, lemon, capers and olives  
Haddock...Macadamia nut crust, pineapple beurre blanc  
Seasonal Vegetable & Starch

### From the Wood Fired Grill

Chicken Breasts...Caribbean style jerk, mango barbecue, or southwestern rub  
Filet Mignon or New York Strip...grilled or pan seared, sauce Bordelaise, garlic butter, or Béarnaise\*  
Pork Tenderloin...cranberry and pear relish  
Mahi Mahi...lemon grass, ginger and coconut milk  
Ahi Tuna Steaks...Asian or Mediterranean style sauces\*  
Kebabs...  
Beef...marinated and skewered with peppers and onions  
Chicken... lemons and thyme  
Lamb...rosemary, garlic, sea salt and cracked pepper\*  
Swordfish, Shrimp or both...brushed with herb infused oil and grilled lemons\*  
Seasonal Vegetable & Starch

### From the Chatham Fish Docks

We offer the freshest fish, all caught locally. Seasonality is a consideration  
Salmon, Haddock, Cod, Tuna\*, Swordfish\*, Halibut, Striped Bass, Flounder and Scrod  
Seasonal Vegetable & Starch  
We will prepare your fish according to your preference  
Grilling, roasting, poaching, and baking are the most popular choices.  
Upon deciding how you would like your fish prepared, choose a sauce or accompaniment  
Picatta...with lemon and capers  
Mediterranean...with tomatoes, grilled lemons, olives and roasted garlic  
Beurre Blanc...with citrus and herbs  
Thai...curry and coconut milk  
Tropical fruit salsa...freshly cut

If you prefer a different preparation, we are happy to accommodate your wishes

## Attended Tables, Stations, and Buffet Enhancements

Most of the menu selections offered as stations are available as plated and buffet entrees as well

### Carving Stations

Roasted or Grilled Tenderloin of Beef\*

Prime Rib Roast au jus

Roast Baron of Beef

Pork Loin

Sage Rubbed Roasted Turkey

Country Ham

Seasonal Vegetable & Starch

An array of sauces and condiments are available for our carving stations, including, but not limited to...

Horseradish cream, cranberry relish, lemon/orange marmalades,  
flavored aioli, gorgonzola cream, salsas and glazes

### Pasta Stations

To design your pasta table, choose two pastas and two sauces.

Freshly grated Parmesan Cheese and extra virgin olive oil accompany all pastas

Pastas...penne, fusilli, rotini, farfalle, ziti, cheese tortellini

Sauces...basil parmesan pesto, pomodoro, classic alfredo, bolognese, sun-dried tomato and basil cream

Seasonal Vegetable & Starch

### Additions

For slightly more...

Sautéed chicken, shrimp, mixed seafood, prosciutto, hot and sweet Italian sausage

All of our Buffets/Stations include the following...

Hearth fresh rolls and butter

Choice of Caesar or Salad of Mixed Field Greens

Selection of Two or Three Entrees

Seasonal Vegetable & Starch

Coffee

Entrees may be selected from all of the above

Price per person with Two Entrees...\$30.00 per person / Three Entrees...\$37.00 per person

Entrees & Carved Selections with an asterisk\* will require an up charge, the prices will vary

All of our entrees are available as a Plated Sit down Dinner

Prices will vary depending on the entrees selected