

# ALL PLATED DINNER OPTIONS

Silver: \$27 per guest, Gold: \$38 per guest, Platinum: \$50 per guest  
S: Silver Options, G: Gold Options, P: Platinum Options

## APPETIZERS

Silver: Choice of 1 • Gold & Platinum: Choice of 2

- Shrimp Cocktail • local beer poached jumbo shrimp, cocktail sauce (P)
- Crispy Fried New Bedford Calamari • cornmeal crust, cherry pepper brown butter (P)
- Spicy Tuna Tartare • grilled pear, maple sticky soy, scallion crema (P)
- Rhode Island Crab Cake • sesame avocado puree, Italian tomato salsa (P, G)
- New England Clam Chowder • chopped clams, onions & bacon (P, G)
- Roman Caesar Salad • romaine lettuce, evoo crouton, oven dried tomato (P, G)
- Mixed Field Green Salad • mixed vegetables, balsamic vinaigrette (P, G, S)
- Hummus • seasonal vegetarian whipped hummus, grilled pita bread (P, G, S)
- French Onion Soup • bourbon onion broth, smoked gouda, evoo crouton (P, G, S)
- Chef's Soup du Jour • seasonal selection (P, G, S)

\*Warmed New England Dinner Rolls included

## MAIN DISHES

Silver & Gold: Choice of 2 • Platinum: Choice of 3

- Petit Filet • roasted maple carrots, sauteed spinach, red wine glaze (P)
- Oven Baked Scallops • mushroom rice pilaf, minted raisin jam, toasted walnuts (P)
- Lobster Spaghettini • fresh shucked maine lobster, creamy lobster sauce, whole wheat pasta, cherry peppers (P)
- Organic Turkey • organic whole turkey sliced, mashed potato, seasonal vegetable, stuffing, pan gravy (P, G)