



Dinner Menu Selections

Includes a selection of two entrees (served Plated), choice of one salad, warm rolls, choice of starch and seasonal vegetables. Freshly brewed Colombian Coffee, Decaffeinated Coffee and Gourmet Tea Assortments served at a station.

Baked Stuffed Chicken Breast

Boneless breast of chicken with traditional stuffing or wild herb rice topped with beurre blanc
Diamond Package \$84 Sapphire Package \$74 Non-Package \$54

Chicken Piccata

Boneless breast of chicken pan seared with a white wine lemon caper sauce
Diamond Package \$84 Sapphire Package \$74 Non-Package \$54

Chicken Marsala

Thin breast of chicken sautéed in a marsala wine sauce with sliced mushrooms
Diamond Package \$84 Sapphire Package \$74 Non-Package \$54

Chicken Florentine

Chicken breast with fresh spinach & asiago cheese with a sherry mornay sauce
Diamond Package \$84 Sapphire Package \$74 Non-Package \$54

Slow Roasted Roast Beef

Pan-roasted & carved with a wild mushroom gravy
Diamond Package \$87 Sapphire Package \$77 Non-Package \$57

Prime Rib

A 12 oz. cut of certified Angus cut beef with a port wine reduction
Diamond Package \$91 Sapphire Package \$81 Non-Package \$61

North Atlantic Salmon

Baked and topped with a citrus-butter cream sauce and topped with fresh herbs
Diamond Package \$90 Sapphire Package \$80 Non-Package \$60

Boston Baked Haddock

Baked in a traditional buttery cracker crumb topping
Diamond Package \$84 Sapphire Package \$74 Non-Package \$60

Beef Tenderloin Medallions (market price 90 days prior)

Seared and roasted to perfection served with port wine demi glaze
Diamond Package mkt Sapphire Package mkt Non Package mkt

Duet: Beef Tenderloin Medallions Paired with Baked Stuffed Shrimp or Crab cake mkt