

Special Events Menu

Entrées include your choice of two side selections, fresh tossed salad with vinaigrette dressing, assorted rolls with butter, coffee and tea, chocolate chip cookie platter

Priced Per Person

Entrée

Chicken Piccata* GF \$26.00

Fresh chicken sautéed in a lemon caper wine sauce

Chicken Marsala* GF \$26.00

Fresh chicken sautéed with marsala wine & fresh mushrooms

Chicken Cordon Blue* \$25.00

Freshly breaded boneless chicken breast stuffed with swiss cheese and black forest ham

Chicken Parmesan and Lasagna* \$22.00

Freshly breaded boneless chicken breast topped with melted mozzarella cheese & tomato sauce

Served with sides of freshly made lasagna, meatballs and sausages

Baked Haddock* GF \$25.00

Fresh haddock topped with melted butter, fresh lemon juice, white wine, with seasoned bread crumbs and fresh parsley

Grilled Steak Tips and Grilled Chicken* GF \$28.00

'Our Own House' marinated sirloin tips and fresh boneless chicken breast

New York Sirloin Strip Steak* GF \$32.00

12 oz. Fire grilled sirloin strip steak

Vegetable Lasagna v \$22.00

Fresh vegetables with a light tomato sauce and cheese

Side Selections

Herb-Roasted Potato GF / V

Extra virgin olive oil, sea salt and house herb blend

Seasonal Roasted Vegetables GF / V

Chefs choice, seasoned to perfection

Pasta Primavera v

Pasta sautéed in olive oil with carrots, zucchini, summer squash, cherry tomatoes and peppers

Side of Pasta

Pasta with choice of marinara or alfredo sauce

Rice Pilaf

Rice cooked in a seasoned broth with fresh parsley added

*Consuming raw or under cooked meats or eggs may increase your risk of food borne illness

**Before placing your order, please inform your server if a person in your party has a food allergy

GF or V denotes selections that can be served gluten free, vegetarian or vegan at your request