

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 \$34.00

Fresh chicken sautéed in a lemon caper wine sauce.

Chicken Marsala* GF \$34.00

Fresh chicken sautéed with marsala wine & fresh mushrooms.

Chicken Parmesan and Lasagna* \$30.00

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 \$34.00

Fresh haddock topped with melted butter, fresh lemon juice, white wine, with seasoned breadcrumbs and fresh parsley.

Grilled Steak Tips and Grilled Chicken* GF \$38.00

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

Vegetable Lasagna v \$28.00

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