

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} \$36.00

Fresh chicken sautéed in a lemon caper wine sauce

Chicken Marsala*_{GF} \$36.00

Fresh chicken sautéed with marsala wine & fresh mushrooms

Chicken Parmesan and Lasagna* \$32.00

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} \$36.00

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

Grilled Steak Tips and Roasted Chicken*_{GF} \$38.00

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

Vegetable Lasagna_V \$30.00

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