

DINNER COMPLEMENTS

APPETIZERS

Fresh Fruit Cocktail

Soups: French Onion, Minestrone, Escarole, Chicken Noodle

Cream of Broccoli & Cheddar Soup ~ Tomato Bisque

New England Clam Chowder

(Chowder can be served in Bread Bowl: +\$1.95/person)

Shrimp Cocktail (+\$4.95/person)

Melon w/ Prosciutto Ham (+\$1.95/person)

Lobster/Shrimp Bisque (+\$1.95/person)

VEGETABLES AND POTATOES

Green Beans with Slivered Almonds

Carrots with Dill Butter

Trio: Broccoli, Cauliflower, Carrots

Medley: Zucchini, Carrots, Broccoli, Cauliflower

Fresh Asparagus Hollandaise, in Season (+\$1.50/person)

Country Rice

Baked Idaho Potato ~ Roasted Red Bliss Potatoes

Baked Stuffed Potato (+\$1.95/person)

Lyonnais Potatoes (+\$1.50/person)

Delmonico Potatoes (+\$1.50/person)

DESSERTS

Ice Cream Puff with Chocolate Sauce

Chocolate Mousse with Pirouette Cookie ~ Carrot Cake

Brownie a la mode ~ Vanilla Ice Cream with Strawberries

Vanilla Ice Cream with Chocolate Sauce ~ Chocolate Cake

Rainbow Sherbet with Pirouette Cookie ~ Cheesecake with Strawberries

Individual Warm Chocolate Cake (+\$2.25/person)

*If you wish to serve your own cake as dessert, we will slice and serve it
with a scoop of ice cream or mousse at no additional charge*

ENHANCEMENTS

Jumbo Shrimp served with any salad or entrée: \$2.95/person

Antipasto: \$2.50/person

Penne Pasta Marinara/Family Style: \$2.25/person

Tortellini Alfredo/Family Style: \$2.95/person

Fusilli Marinara/Family Style: \$2.95/person

California Pasta/Family Style: \$3.25/person

Cheese Ravioli/Family Style: \$2.95/person