



133 Ocean Street. Marshfield, MA 02050
Tel: 781.834.9144

Function Menu Packages & Selections

Price includes coffee, tea, or soda

Lunch

Sit down #1 (3-Course)

\$24.00 per person + Tax and Gratuity

- First Course (Choose 2):** Mixed Greens
Caesar Salad
New England Clam Chowder
- Second Course (Choose 3):** Grilled Chicken Breast w/Chardonnay jus
Cedar Salmon w/Lemon Butter Sauce
London Broil w/Mushroom Jus
Ziti, Chicken & Broccoli w/ Garlic White Wine Cheese Sauce
Broiled Sirloin Tips w/ BBQ sauce
- Third Course (Choose 1):** NY Style Cheesecake with Berry Sauce
White Chocolate Bread Pudding
Apple Blueberry Crisp

Sit down #2 (3-Course)

\$27.00 per person + Tax and Gratuity

- First Course (Choose 2):** Mixed Greens
Caesar Salad
New England Clam Chowder
- Second Course (Choose 3):** Grilled Swordfish w/Lemon Butter Sauce
Baked Haddock w/ Lemon Butter sauce
Panko Chicken w/ Fresh Mozzarella, Herb Dijon Sauce
Chicken Saltimbocca w/ Madeira Wine Sauce
Roast Sirloin w/ Mushroom Jus, Horseradish sauce
Stuffed Salmon w/ Crabmeat, Shrimp, Brie
- Third Course (Choose 1):** NY Style Cheesecake with Berry Sauce
White Chocolate Bread Pudding
Apple Blueberry Crisp

Dinner

Sit down #1 (3-Course)

\$32.00 per person + Tax and Gratuity

- First Course (Choose 2):** Mixed Greens
Caesar Salad
New England Clam Chowder
- Second Course (Choose 3):** Ziti, Chicken & Broccoli w/ Garlic White Wine Cheese Sauce
Cedar Plank Salmon with Lemon Butter Sauce
Baked Haddock w/Lemon butter Sauce
Grilled Sirloin Tips w/ Barbeque Sauce
London Broil w/ Mushroom Jus
Panko Chicken w/ Fresh Mozzarella, Herb Dijon Sauce
Grilled Chicken Breast, Chardonnay Jus
- Third Course (Choose 1):** NY Style Cheesecake with Berry Sauce
White Chocolate Bread Pudding
Apple Blueberry Crisp

Sit down #2 (4-Course)

\$37.00 per person + Tax and Gratuity

- First Course:** New England Clam Chowder
- Second Course (Choose 1):** Mixed Greens
Caesar Salad
- Third Course (Choose 3):** Stuffed Salmon w/Brie, shrimp Stuffing
Grilled Swordfish w/Lemon butter sauce
Roasted Prime Rib of Beef with Au Jus
Panko Chicken w/Fresh Mozzarella, Herb Dijon Sauce
Sliced Roasted Sirloin w/Mushroom Jus, Horseradish Cream
Baked Haddock w/Lemon Butter Sauce
Chicken Piccata W/Lemon Caper Sauce
- Fourth Course (Choose 1):** NY Style Cheesecake with Berry Sauce
White Chocolate Bread Pudding
Apple Blueberry Crisp

Sit down #3 (4-Course)

\$50.00 per person + Tax and Gratuity

- First Course:** New England Clam Chowder
- Second Course (Choose 1):** Mixed Greens
Caesar Salad
- Third Course (Choose 3):** 10 oz. Filet Mignon
12 oz. New York Sirloin Steak
12 oz. Prime Rib Au Jus w/ Horseradish Cream
10 oz. Baked Atlantic Haddock w/ Lemon Butter sauce
10oz Grilled Atlantic Swordfish
10oz Grilled Yellow Fin Tuna, w Wasabi mayo, Sweet Soy
Panko Chicken w/ Fresh Mozzarella, Herb Dijon Sauce
Chicken Saltimbocca w/ Madeira Wine Sauce
- Fourth Course (Choose 1):** NY Style Cheesecake with Berry Sauce
White Chocolate Bread Pudding
Apple Blueberry Crisp

Buffet Package

\$35.00 per person + Tax and Gratuity (Minimum 50 people)

- First Course (Choose 2):** Mixed Greens
Caesar Salad
New England Clam Chowder
- Second Course (Choose 3):** Grilled Swordfish w/Lemon Butter Sauce
Baked Haddock w/ Lemon Butter sauce
Panko Chicken w/ Fresh Mozzarella, Herb Dijon Sauce
Chicken Saltimbocca w/ Madeira Wine Sauce
Roast Sirloin w/ Mushroom Jus, Horseradish sauce
Stuffed Salmon w/ Crabmeat, Shrimp, Brie
- Third Course (Choose 1):** NY Style Cheesecake with Berry Sauce
White Chocolate Bread Pudding
Apple Blueberry Crisp