



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)*

**\$25.00 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)*

**\$34.00 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