



## **BANQUET DINNER**

Each guest will choose one from the following categories

### **FIRST COURSE**

**Vegetarian Black Bean Soup**  
Sour cream and pico de gallo

**New England Clam Chowder**

#### **House Salad**

Field greens, avocado, grape tomatoes, sunflower seeds, goat cheese and raspberry vinaigrette

#### **Caesar Salad**

Garlic, anchovy dressing, romaine lettuce, parmigiano reggiano and croutons

### **MAIN COURSE**

**Apple Cider Brined Pork Loin Chop**  
Golden delicious apple - currant sauce

**Grilled Mary's Skin-on Chicken Breast**  
Oven roasted tomato, prosciutto, sage cream sauce

**New York Steak**  
Zinfandel wine demi glaze

**Grilled Salmon Filet**  
Sesame - Soy ginger glaze

**Pappardelle**  
Asparagus, oven roasted tomatoes, portobello mushrooms and white wine

*Each entree served with Chef's choice of starch and seasonal vegetable except Tortellini Entree.  
Bread service included with request.*

**Banquet is \$30 per person plus tax and 18% service fee  
Add \$4 for Dessert (Chef's choice)**

**Tax & Gratuity Not included**