

# \$45 Butlered Function Dinner Menu

(subject to modifications)

## Hors d'Oeuvres (choose 3)

Tomato Goat Cheese Bruschetta  
Joseph's Petite Polpettini ~ veal, beef tenderloin & pork meatballs  
Sicilian Stuffed Mushrooms  
Caramelized Onion & Gorgonzola Tarts  
Basil & Mozzarella Flatbread Pizzettas  
Spanakopita ~ Creamed Spinach in Phyllo Pastry Cups

## Salad

Baby Greens with Champagne Vinaigrette & Toasted Sunflower Seeds

## Entrée Choices(choose 3)

### **Grilled Salmon**

rice medley ~ chef's vegetable

### **Coq au Vin**

chicken, white wine, winter vegetables & hearty rice

### **Sliced Grilled Sirloin Medallions**

garlic mashed potatoes ~ Chef's vegetable

### **Chicken Parmesan**

fresh mozzarella cheese ~ penne ~ pomodoro sauce

### **Ravioli Spinaci al Pomodoro**

pasta stuffed with spinach & ricotta in a light tomato basil sauce

### **Baked Stuffed Local Day Boat Haddock**

Ritz Carlton sherried crumbs ~ lemon butter sauce  
garlic mashed potato ~ chef's vegetable

## Vegetarian Option

### **Eggplant Involtini**

breaded eggplant wrapped around fresh herbed mozzarella & ricotta,  
over linguine with marinara

## DESSERT

Seasonal Tasting Dessert Platter  
Tea ~ Coffee

