

\$65 Butlered Function Menu

(subject to modifications)

Hors d' Oeuvres (Choose 5)

Shrimp Cocktail

Tomato Goat Cheese Bruschetta

Joseph's Petite Polpettini ~ veal, beef tenderloin & pork meatballs

Sicilian Stuffed Mushrooms

Antipasti Skewers

Maple Roasted Scallops in Apple Wood Smoked Bacon

Roasted Pear, Caramelized Onion & Gorgonzola Crostini

Wild Mushroom, Pancetta & Fontina Flatbread Pizzettas

Salad (choose 1 or a combination platter)

Baby Greens

champagne vinaigrette ~ toasted sunflower seeds

Classic Caesar

romaine with pecorino, garlic croutons & anchovies

Gorgonzola

mixed greens, pancetta, crumbled gorgonzola, EVVO vinaigrette

Entrée Platters (Choose 3)

Grilled Salmon

lemon chive butter ~ mushroom risotto ~ chef's vegetable

Veal Piccata

cutlets of veal sautéed in olive oil, wine, lemon & capers ~ black pepper fettuccine

Sliced Roast Tenderloin of Beef

veal demi glace ~ garlic mascarpone mashed potato ~ chef's vegetable

Honey Mustard Glazed Lamb Lolly Pops

~ Chef's vegetable ~ minted au jus

Roasted Stuffed Center Cut Pork Loin

date nut bread stuffing with dried seasonal fruits ~ roasted apricot demi glace

Chicken Marsala

sautéed chicken breast ~ mushroom marsala wine sauce ~ black pepper fettuccine ~ chef's vegetable

Lobster Stuffed Local Day Boat Haddock

Maine lobster meat ~ Ritz Carlton sherried crumbs ~ lobster Newburg sauce
garlic mashed potato ~ chef's vegetable

Lobster Ravioli

sweet English peas ~ lobster cream sauce

Vegetarian Option

Lasagna Verdi e Bianco

rolled layers of pasta, spinach, broccoli ~ herbed ricotta & fontina pine nut stuffing

herbed tomato béchamel sauce

DESSERT

Seasonal Tasting Dessert Platter

Tea ~ Coffee

