



The Dinner Menu

Salad

Tossed Salad (Included)

Mixed Greens and Seasonal Vegetables with Italian or Ranch Dressing

Caesar Salad (Included)

Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese,
and our Creamy Caesar Dressing

Cranberry Gorgonzola Salad (\$1.50 addl.)

Organic Field Greens, Toasted Walnuts, Crumbled Gorgonzola, Dried Cranberries
And a Champagne Vinaigrette

Strawberry Spinach Salad (\$2.00 addl.)

Baby Spinach, Fresh Strawberries, Toasted Almonds,
Goat Cheese, with a Balsamic Vinaigrette

Appetizers

Soup du Jour \$3.50

Our Chef's Selection of Seasonal Soups

Strawberry and Cantaloupe Plate \$3.50

Served Chilled and topped with a Strawberry Chantilly

Penne Pasta \$3.50

Tossed with your choice of Marinara or Alfredo Sauce

Seasonal Ravioli \$6.95

Choice of our Seasonal Ravioli Selections (Butternut Squash, Wild Mushroom)

Maryland Crab Cakes \$8.95

Tender Blue Crab Cakes, served with a Cilantro-Lime Aioli

Chilled Shrimp Cocktail \$8.95

Three Chilled Shrimp served with Lemon and our Cocktail Sauce

Dinner Entrees

Chicken Selections

Harvest Stuffed Chicken \$17.95

Boneless Chicken Breast stuffed with a Cranberry Herb Dressing
and served with a Chardonnay Cream Sauce

Chicken Marsala \$17.95

Sautéed Breast of Chicken topped with Wild Mushrooms, and a Marsala Sauce

Chicken St.Germaine \$17.95

Parmesan Encrusted Breast of Chicken topped with Spring Onions,
Tomato Concasse and a Lemon Butter Sauce

Statler Chicken Breast \$20.95

Herb Marinated Semi Boneless Chicken Breast, Pan Seared
with a Chardonnay Reduction

Seafood Selections

Baked Atlantic Scrod \$18.95

Flaky Whitefish topped with a Seasoned Breadcrumbs, Drawn Butter,
White Wine and Lemon

Fillet of Sole \$19.95

Delicate Sole Fillet, Stuffed with Baby Spinach & Gulf Shrimp and Lemon Butter Sauce

Honey Glazed Salmon \$19.95

Fresh Atlantic Salmon, Pan Seared and brushed with a Sweet Honey Glaze

Baked Stuffed Shrimp \$22.95

Three Jumbo Shrimp with New England Style Seafood Stuffing

Beef Selections

Roasted Pork Loin \$17.95

Cranberry Glazed Pork Loin, served with Sautéed Cinnamon Apples

Baked Virginia Ham \$17.95

Served with a Pineapple GASTRIQUE

Herb Roasted Sirloin \$21.95

Slow Roasted Beef, thinly sliced and served with choice of Cabernet Demi Glace,
Crimini Mushroom Cabernet Sauce or a Classic Béarnaise

Prime Rib (20 person Min) \$26.95

Slow roasted Prime Rib served medium rare with au Jus

Grilled Beef Tenderloin (20 person Minimum) \$29.95

Bacon Wrapped and Served with a Cabernet Demi

Desserts

Ice Cream with Sauce \$2.75

Vanilla Ice Cream served with choice of Chocolate, Carmel, or Strawberry Sauce

Strawberry Shortcake \$3.50

Sweet Strawberries served over a Homemade Biscuit and topped with Whipped Cream

Brownie a La Mode \$3.50

Moist Chocolate Brownie, Vanilla Ice Cream, Hot Fudge,
topped w/Whipped Cream and Cherry

Milk Chocolate Mousse \$3.75

A fluffy, Chocolate Mousse, served with Fresh Whipped Cream

Ice Cream Tulip \$ 4.00

Vanilla Ice Cream tucked inside of a French Crepe and served with Fresh Berries

New York Cheese Cake \$4.50

Rich New York style Cheese Cake topped with a sweet Strawberry Sauce

Hot Apple Dumpling \$4.50

Served with Vanilla Ice Cream and a warm Apple Cinnamon Sauce

Cherries Jubilee \$4.25

Flambéed Dark Cherries served over a rich Vanilla Ice Cream

Custom Cake \$4.50

A Cake designed for your occasion

***All Entrees Served with the Chef's Choice of Starch and Vegetable
Fresh Rolls and Butter, Coffee and Tea Service***

There is a \$2.00 Charge per Entrée for a Split Menu
Please add Sales Tax, Leicester Meals Tax and 20% Administrative Fee
Call 508-892-1390 Ext. 304 for more information

Included with your Dinner is the following:

A Function Coordinator to Help Plan Your Event
A Hostess for Your Function
Color Coordinated Linens
Large Dance Floor
Podium with Microphone
Ample Free Parking
Handicap Accessibility

Additional Amenities Available for Your Convenience

Social Hour Open Bar
Dinner Wine and Beer Service
International Cheese and Cracker Display
Three (3) Butlered Hors D'oeuvres Package
Five (5) Butlered Hors D'Oeuvres Package
Upgraded Linen and Chair Covers
Champagne or Chocolate Fountain
Floral Centerpieces
Music Services
Projection Screen and Projector
Wireless Microphone System