

## Plated Dinners

### Royal Prestige Package \$63-75

Includes All Wedding Features  
Fresh Baked Rolls & Butter

Choice of: Four Hot Butler Passed Hors d'oeuvres ~ Salad ~ Starter Course ~Vegetable ~ Potato or Rice  
Regular & Decaf Coffee and Tea

### Entrees: Choice of Two

#### Poultry

**Chicken Marsala** ~ Pan Seared Chicken with Mushrooms, Scallions and a Marsala Demi Glace  
**Stuffed Statler Chicken** ~Pancetta, Spinach, and Sun Dried Tomatoes with a Porcini Cream  
**Tequila Lime Chicken** ~ A Statler Cut Breast with Tequila Lime Butter  
**Game Hen with Cornbread** ~ Semi Boneless, with an Artichoke and Parmesan Stuffing  
(Stuffing will replace potato or rice choice)

#### Seafood

**Almond Crusted Schrod** ~ Laced with a Spinach Veloute  
**Broiled Schrod** ~ with a Lemon Thyme Crust and Harissa Aioli  
**Grilled Swordfish Steak** ~ with Lemon Herb Butter  
**Crab Stuffed Rainbow Trout** ~ with a Cumber Scallion Crème Fraiche  
**Mushroom Pesto Crusted Salmon** ~ with a Light Gorgonzola Cream

#### Beef, Veal, and Pork

**Pecan Smoked Pork Tenderloin** ~ with Roasted Peach Salsa  
**Petit Filet Mignon**~ with a Merlot Demi Glace, Wild Mushroom Ragout or Béarnaise Sauce  
**Pan Seared Beef Tenderloin** ~ with Roquefort Butter in a Cabernet Reduction Sauce  
**Stuffed Pork Loin** ~ Stuffed with Apricot & Fig in a Maple Balsamic Reduction Sauce  
**Maple Brined Pork Chop** ~ Pan Seared Boneless Hatfield Pork  
**Flat Iron Steak** ~ Dry Rubbed Certified Angus with Caramelized Shallots \$ 70  
**Lemon Pepper Crusted Veal** ~ with a Foie Gras Hollandaise \$ 73

#### Surf and Turf

**Jumbo Shrimp & Petit Filet Mignon**  
Grilled Jumbo Shrimp in a Tarragon Butter Sauce & 5oz Petit Filet Mignon

*An additional \$3.00 per meal will be added for a choice of three entrees. Maximum of three entrees*

*All Food and Beverage Prices are subject to a 5% MA State Tax, 18% Administrative Fee*