

Plated Dinners

Simple Elegance Package \$50-60

Includes Wedding Features (Does not Include Bridal Suite~ Includes Guest Suite)
Fresh Baked Rolls & Butter
Choice of: Salad ~ 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
Lemon Pepper Crusted Veal ~ with a Foie Gras Hollandaise

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