

Seated Dinner Entrees

SURF AND TURF

*Grilled Beef Tenderloin & Seared Local Scallops with a Bordeaux Demi-Glace
Roasted Sweet and Baby Bliss Potatoes
Asparagus*

*Grilled Beef Tenderloin & Butter Poached Lobster Tail with Bordeaux Demi-Glace
Roasted Fingerling Potatoes
Seasonal Vegetable Bundles*

*Butter Poached Lobster Tail & Grilled Flank Steak with Chimmi Churri Sauce
Three-Grain Pilaf with Fresh Herbs
Sautéed Green Beans*

BEEF

*Bordeaux Braised Beef Short Ribs
Scallion Mashed Potatoes
Sautéed Garlicky Green Beans*

*Ancho Mole Braised Beef Short Ribs
Scallion Mashed Potatoes and Grilled Summer Squash*

CHICKEN

*Herb Crusted Statler Chicken with Wild Mushroom Marsala Sauce
Rice Pilaf with Fresh Herbs
Seasonal Vegetable Bundles*

*Braised Moroccan Chicken with Green Olives and Preserved Lemons
Herbed Cous-Cous
Sautéed Green Beans*

*Cosmos Grilled Chicken Piccata
(Lemon, Capers and Parsley Sauce)
Creamy Mashed Potatoes
Sautéed Green Beans*

FISH

*Panko Crusted Haddock with Clementine Buerre Blanc
Horseradish Mashed Potatoes
Seasonal Vegetable Bundles*

*Roasted Local Haddock with Citrus Parsley Butter and Toasted Almonds
Asiago Risotto Cakes
Asparagus*

*Cape Cod Flounder with Cornbread Scallop Stuffing with Lemon Buerre Blanc
Rice Pilaf with Fresh Herbs
Sautéed Green Beans*

*North Atlantic Roasted Cod on a Bed of Spinach with Champagne Cream
A Medley of Roasted Potatoes
Seasonal Vegetable Bundles*

*Local Hake Provençal with Summer Tomatoes, Basil, Kalamata Olives and EVOO
Roasted Creamer Potatoes
Asparagus*

*Roasted Local Haddock with a Light Thai Coconut Curry
Basmati Rice and Grilled Asparagus*

*Cape Cod Bouillabaisse
Featuring Longnook Meadows Farm Fennel and Potatoes
Cape Cod Seafood and Shellfish*

*Roasted Salmon with Cucumber Sour Cream
Israeli Couscous and Vegetable Salad*

*Moroccan-Style Roasted Salmon
Roasted Red and Yellow Pepper, Calamata Olives & Orange Zest Salsa
Herbed Cous-Cous and Grilled Zucchini*

*Seared Halibut & Wellfleet Littlenecks in a Champagne Broth
Sautéed Wild Mushrooms and Rainbow Chard
Whipped Potatoes*

*Whole Local Lobster, Cracked and Split
Drawn Butter and Lemon
Red Bliss Potato Salad & Corn on the Cob*

VEGETARIAN

...Cosmic Filo Purse...

*Three-Grain Pilaf with Fresh Herbs, Shitake Mushrooms and Summer Squash
Roasted Red Pepper Coulis
Asparagus*

*Homemade Spinach Ravioli
Fresh Tomato Basil Sauce
Seasonal Vegetable Bundles*

*Homemade Butternut Squash Ravioli
Brown Butter, Oven-Dried Tomatoes, Asiago Cheese and Fried Sage
Seasonal Vegetable Bundles*

*Roasted Vegetable Studel
Savory Pastry Dough filled with Roasted Vegetables and Fresh Herbs.
Rolled and Baked until Golden*

*Stuffed Zucchini with Mixed Grains, Herbs and Roasted Vegetables
Red Pepper Coulli
Asparagus*