

## Seated Dinner Entrees

### SURF AND TURF

*Grilled Beef Tenderloin & Seared Local Scallops with a Bordeaux Demi-Glace  
Roasted Baby Potato Medley  
Sautéed Haricot Verts*

*Grilled Beef Tenderloin & Butter Poached Lobster Tail with Bordeaux Demi-Glace  
Roasted Baby Potato Medley  
Grilled Asparagus*

*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  
Creamy Mashed Potatoes  
Sautéed Green Beans*

## FISH

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

*Roasted Local Haddock with Citrus Parsley Butter and Toasted Almonds  
Scallion Mashed Potatoes  
Sautéed Haricot Verts*

*Cape Cod Flounder with Cornbread Scallop Stuffing and Lemon Buerre Blanc  
Rice Pilaf with Fresh Herbs  
Sautéed Haricot Verts*

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

*North Atlantic Cod Provencal with Summer Tomatoes, Basil, Kalamata Olives and EVOO  
Roasted Baby Potato Medley  
Sautéed Garlicky Haricot Verts*

*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  
Grilled Asparagus*

*Spinach Ravioli- Locally Made  
Fresh Tomato Basil Sauce and Asiago Cheese  
Seasonal Vegetable Bundles*

*Butternut Squash Ravioli- Locally Made  
Brown Butter, Oven-Dried Tomatoes and Asiago Cheese  
Seasonal Vegetable Bundles*

*Wild Mushroom Ravioli - Locally Made  
Basil Butter, Oven-Dried Tomatoes, Carmelized Onions and Asiago  
Asparagus*

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