

DINNER ACCOMPANIMENTS

Appetizer

(Select One)

Fresh Fruit Cup
Iceberg Wedge Salad
House Garden Salad
Classic Caesar Salad
Mixed Greens, Candied Walnuts, Blue Cheese & Raspberry
Vinaigrette
Garden Vegetable Soup with Italian Cous Cous
Cream of Broccoli Soup
Tomato and Basil Soup
New England Clam Chowder
Four Jumbo Shrimp Cocktail (Additional \$4.95 per Guest)

Vegetable

(Select One)

Green Bean Almondine

Baby Dill Carrots

Steamed Asparagus

Fresh Local Seasonal Vegetables
Steamed or Grilled

Starch

(Select One)

Rustic Yukon Gold Mashed with
Fresh Herbs & Roasted Garlic

Vegetable Jasmine Rice Pilaf

Roasted Red Bliss Potatoes with
Fresh Herbs, Garlic & Parmesan
Cheese

Desserts

(Select One)

Turtle Cheesecake
Double Chocolate Mousse Cake
Warm Apple Crisp
Dark Chocolate or Vanilla Mousse
Key Lime Pie
Carrot Cake
Boston Cream Pie
Cheesecake with Strawberries