



Plated Dinner Menu

Dinner includes a three-course meal with house rolls and creamery butter, freshly brewed coffee, decaffeinated coffee and assorted teas

Please select one Appetizer or Salad, one Entrée and one Dessert.

Appetizer

- Chef's Seasonal Vegetarian Soup - **add 3**
- New England Clam Chowder, Oyster Crackers - **add 3**
- Roasted Tomato Bisque, Grilled Cheese Crouton - **add 3**
- Maine Lobster Bisque, Cognac Crème Fraîche - **add 5**
- Chef's Seasonal Vegetarian Ravioli - **add 3**
- Lump Crabmeat Cake, Tomatillo Sauce and Chef's Seasonal Slaw - **add 5**
- Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and Crème Fraiche - **add 3**

Salad

- Roasted Beets, Pancetta, Frisée, Crispy Potatoes, Vermont Goat Cheese, Truffle Vinaigrette / GF
- Burrata Cheese, Candied Vine Tomato, Baby Arugula, Crispy Focaccia, Aged Balsamic Vinaigrette
- Caesar Salad—Hearts of Romaine, Grana Padano Parmesan, Croutons, Caesar Dressing
- Caprese Salad—Vine Ripe Tomatoes, Fresh Mozzarella, Crispy Shallots and Baby Arugula, Balsamic Reduction, EVOO
- Artisan Farm Salad, English Cucumber, Watermelon Radish, Heirloom Tomatoes
- Champagne Vinaigrette/GF—**cannot be pre-set**
- Baby Iceberg Wedge, Applewood Smoked Bacon, Red Onion and Heirloom Tomatoes, Great Hill Blue Cheese Dressing / GF

Desserts

- Fruit Tartlet, Mango Sauce
- Boston Cream Pie
- Chocolate Pyramid—Chocolate Caramel Mousse, Crunchy Praline, Frangelico Cream
- Tiramisu: Lady Fingers Soaked in Amaretto and Almond Extract, Mascarpone Cheese with Espresso and Cocoa Powder
- Tahitian Vanilla Crème Brûlée, Fresh Berries / GF
- Chef's Seasonal Cheesecake, Whipped Cream
- Chocolate Ganache Cake, Raspberry Sauce
- Dark Chocolate Flourless Decadence, Fresh Berries, Crème Anglaise, Whipped Cream
- Duet of Petite Chocolate Decadence Cake and Tahitian Vanilla Crème Brulee, Fresh Berries—**add 5**

Enhance your dinner to four courses for an additional \$6 per guest.

Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness



Chef's Dinner Entrees

All Entrees Accompanied by Chef's Selection of Starch and Seasonal Vegetable

Roasted Tomato Crusted Halibut Fillet / GF

Member 85 / Non-member 100

Cedar Plank Roasted Salmon Fillet, Lemon Peppercorn Rubbed / GF

Member 64 / Non-member 77

Panko Crusted Cod Loin, Fine Herb Lemon Butter Sauce

Member 66 / Non-member 79

Bell and Evans Statler Chicken Breast, Wild Mushroom Sauce

Member 60 / Non-member 72

Breast of Chicken Francaise, Roasted Tomatoes, Artichokes and Capers

Member 60 / Non-member 72

Apricot and Ancho Chili Braised Beef Short Rib / GF

Member 68 / Non-member 82

Beef Tenderloin Au Poivre, Dijon Mustard, Brandy Demi-Glace with Crème Fraiche / GF

Member 73 / Non-member 88

Grilled 10 oz. New York Sirloin, House Made Steak Sauce / GF

Member 70 / Non-member 84

Petite Filet Mignon, Red Wine Demi & Three Garlic Grilled Shrimp, Smoked Tomato Butter / GF

Member 78 / Non-member 94

Petite Filet Mignon & Baked Stuffed Lobster Tail, Port Wine Demi

Member 88 / Non-member 104

Vegetarian Entrée Selections

Truffled Sacchetti Purses, Caramelized Fennel, Parmesan Cream and Seasonal Vegetable

Wild Mushroom and Leek Risotto, Grana Padano Parmesan Cheese and Seasonal Vegetables / GF

Grilled Zucchini, Roasted Vegetable Quinoa, Red Pepper Coulis / VEGAN / GF / DF

Spiced Roasted Eggplant, Grains with Medjool Dates, Spicy Harissa and Honey Yogurt / GF*

*VEGAN without the Yogurt

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PLEASE NOTE:

DIETARY RESTRICTIONS: The club will accommodate changes to the menu that has been selected by the client based on needs due to guest allergies but cannot accommodate diets and preferences of guests.

For DINNER groups of 15 people or more, you may offer a "split" menu where your guests choose from two different entrees as well as a vegetarian entrée **IN ADVANCE OF THE EVENT**. All other courses and side items would be the same. It is only the protein portion (i.e. chicken, beef, fish) that would be different. The cost of the highest priced entrée will prevail for all meals and we require an entrée count three business days before the event.

When choosing entrées in advance of the evening, we also require that you provide an alphabetized (*by last name*) guest list indicating entrée selection plus color-coded place cards for your guests - this will assist our servers in knowing what each guest has ordered for an entrée.

For DINNER groups up to 30 people, you may offer an entrée choice on-site, where your guests choose from two different entrees as well as a vegetarian entree **ONCE THEY ARRIVE TO THE CLUB**. All other courses and side items would be the same, it is only the protein portion (i.e.: chicken, beef, fish) that would be different. The cost of the highest priced entrée will prevail for all meals **PLUS** a \$20.00 per person surcharge for selecting the entrée on-site. The Club will provide menu cards at \$2.50 per person or you may provide your own.

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