

CORPORATE MENU OPTIONS

All menus are
for a minimum of
30 guests.

CFO \$38^{per person}

All single-choice chicken entrées.

CFO 1

- Bread course
- House Slaw
- Bella chicken – roasted chicken, portabella, spinach, roasted peppers
- Orzo rice pilaf
- Sautéed summer squash with white wine and herbs
- Dessert Platters of tuxedo mousse and strawberry champagne cake
- Coffee and tea

CFO 2

- Bread course
- Plum tomato and mozzarella
- Roasted chicken Romano – rustic tomato ragu with Italian herbs
- Quinoa stir fry
- Grilled zucchini with red pepper
- Profiterole with toasted almond chocolate sauce
- Coffee and tea

CFO 3

- Bread course
- Italian sausage and white bean soup
- Lyonnaise chicken – chicken Francaise style with sautéed onions
- Red skin potato with mustard vinaigrette
- Buttered haricot vert
- Platters of Mini Pastries
- Coffee and tea

CFO 4

- Bread course
- Chop Chop Salad
- Cape Cod chicken – grilled chicken with cranberry merlot reduction
- Rosemary and thyme boiled potato
- Skillet corn with peppers and onion
- Chocolate Mousse
- Coffee and tea

CEO \$44^{per person}

Chicken and seafood combo with family-style second entrée.

CEO 1

- Bread course
- Clam Chowder
- Chicken Diane – shallots, mushrooms and madeira cream
- Oven roasted focaccia haddock served family style
- Wildrice
- Grilled zucchini with red peppers
- Chocolate mousse with strawberry purée
- Coffee and tea

CEO 2

- Bread course
- Nantucket salad – romaine, radicchio, roasted peppers, craisins, croutons, raspberry balsamic vinaigrette
- Fontina and asparagus-stuffed chicken
- Coconut Haddock
- New potatoes with parsley and red onion
- Vegetable medley
- Oreo cookie ice cream with fudge
- Coffee and tea

CEO 3

- Bread course
- Roasted shrimp with ginger carrot slaw
- Grilled balsamic chicken-grilled marinated chicken, aged balsamic, mushrooms, artichoke cream
- Scrod with seafood stuffing, lobster sauce, served family style
- Garlic couscous
- Sautéed summer squash with white wine and herbs
- Brownie sundae
- Coffee and tea

CEO 4

- Bread course
- Tomato gorgonzola bisque
- Margherita chicken
- Roasted tilapia with mango pineapple salsa, served family style
- Orzo rice pilaf
- Grilled mixed vegetable
- Red velvet trifle
- Coffee and tea

CHAIRMAN OF THE BOARD .. \$48^{per person}

Family-style combo, including a beef option.

COB 1

- Bread course
- Garden Vegetable Cake with Herb Aioli
- Braised Angus short ribs, choose your style - Asian ginger or Yankee
- Coconut white fish, served family style
- Jasmine rice or garlic mashed potatoes
- Buttered haricot vert
- White chocolate and raspberry mousse
- Coffee and tea

COB 2

- Bread course
- Pasta Fagioli
- Maitre d' club sirloin, St. Arthur or bistro style
- Cajun Salmon
- Garlic mashed or parselied red skin potatoes
- Grilled zucchini and red onion
- Platters of tuxedo and strawberry champagne cake
- Coffee and tea

COB 3

- Bread course
- Savannah belle salad
- Grilled pork with roasted apple chutney compote or sirloin filet bourbon style with red onion
- Mahi-mahi with roasted corn and black beans, served family style
- Rosemary and thyme potato or quinoa stir fry
- Sautéed summer squash with white wine and herbs
- Pastry Platters
- Coffee and tea

COB 4

- Bread course
- Tomato gorgonzola bisque
- Marinated sliced sirloin, Mt. Tom spice or gorgonzola merlot style
- Cajun Salmon or Coconut Haddock
- Shiitake wild rice or sour cream mashed potato
- Cheesecake roll with strawberry purée
- Coffee and tea