

a classic new england lobster bake

BUTLER PASSED HORS D'OEUVRES

Chilled Jumbo Cocktail Shrimp With Spicy Cocktail Sauce

Seared Filet Of Beef Crostini With Red Onion Relish

Petite Crab Cakes With Preserved Lemon Remoulade

Demi-Tasse Of New England Clam Chowder

Garlic Herb Frites With Truffle Ketchup

NEW ENGLAND LOBSTER BAKE

Native Maine Mussels Provencal

Fresh Native Corn Grilled With Basil Butter

Heirloom Tomato Salad Tossed With Red Onion & Balsamic Vinaigrette

Salad Of Baby Field Greens With Ripe Local Berries,
Goat Cheese, Spiced Pecans And Balsamic Vinaigrette

1 1/4lb Boiled New England Lobsters With Drawn Butter & Fresh Lemon

Orange Rosemary Grilled Breast Of Chicken With A Citrus Champagne Sauce
Served On A Bed Of Greens With Fresh Orange Slices

Grilled Chorizo & Onions

Roasted New Potatoes Tossed With Sea Salt & Fresh Dill

Herbed Corn Bread & Assorted Rustic Artisan Breads & Rolls
Served With Whipped Sweet Butter

Sliced Watermelon

FROM THE GRILL

New York Strip Steak With Sea Salt And Cracked Black Pepper

Sirloin Steak Tips

Marinated And Grilled Cage-Free Chicken Breast Marinated In Olive Oil And Rosemary

DESSERT BUFFET

Freshly Baked Miniature Pies Served A La Mode Or
With Freshly Whipped Cream, Peach, Apple, Pear, Walnut Or Summer Berry

Wicked Joe's Coffee, Decaffeinated Coffee & Assorted Herbal Teas

