

## *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

