

Seated Dinner Entrees

SURF AND TURF

*Grilled Beef Tenderloin & Seared Local Scallops with a Bordeaux Demi-Glace
Roasted Baby Potato Medley
Seasonal Vegetable*

*Grilled Beef Tenderloin & Butter Poached Lobster Tail with Bordeaux Demi-Glace
Roasted Baby Potato Medley
Seasonal Vegetable*

*Butter Poached Lobster Tail & Grilled Flank Steak with Chimmi Churri Sauce
Three-Grain Pilaf with Fresh Herbs
Seasonal Vegetable*

BEEF

*Bordeaux Braised Beef Short Ribs
Scallion Mashed Potatoes
Seasonal Vegetable*

*Ancho Mole Braised Beef Short Ribs
Scallion Mashed Potatoes and Grilled Summer Squash*

*Beef Tenderloin Kabob with Onions and Mushrooms
Rice and Herb Stuffed Zucchini
Red Pepper Coulis*

CHICKEN

(minimally processed chicken raised with no antibiotics and no hormones ever)

*Herb Stuffed Chicken with Wild Mushroom Marsala Sauce
Rice Pilaf with Fresh Herbs
Seasonal Vegetable*

*Cosmos Grilled Chicken Piccata
Creamy Mashed Potatoes
Seasonal Vegetable*

*Braised Moroccan Chicken with Green Olives and Preserved Lemons
Herbed Cous-Cous
Seasonal Vegetable*

FISH

*Panko and Almond Crusted Haddock with Clementine Buerre Blanc
Scallion Mashed Potatoes
Seasonal Vegetable*

*Roasted Local Haddock with Citrus Parsley Butter and Toasted Almonds
Rice Pilaf with Fresh Herbs
Seasonal Vegetable*

*North Atlantic Cod Provencal with Summer Tomatoes, Basil, Kalamata Olives and EVOO
Roasted Potato Medley
Seasonal Vegetable*

*North Atlantic Roasted Cod on a Bed of Spinach with Champagne Cream
Roasted Potato Medley
Seasonal Vegetable*

*Roasted Local Haddock with a Light Thai Coconut Curry
Basmati Rice and Seasonal Vegetable*

*Cape Cod Flounder with Cornbread Scallop Stuffing and Lemon Buerre Blanc
Rice Pilaf with Fresh Herbs
Seasonal Vegetable*

*Slow- Roasted Faroe Island Salmon with Lemon Cucumber Yogurt Sauce
Israeli Couscous with Assorted Roasted Vegetable*

*Moroccan-Style Roasted Salmon
Roasted Red and Yellow Pepper, Calamata Olives & Orange Zest Salsa
Herbed Cous-Cous and Grilled Zucchini*

*Cape Cod Bouillabaisse
Assorted Local Seafood and Shellfish
Featuring Longnook Meadows Farm Fennel (seasonal) and Potatoes*

*Seared Halibut & Wellfleet Littlenecks in a Champagne Broth
Sautéed Wild Mushrooms and Rainbow Chard
Scallion Mashed Potatoes*

*Whole Local Lobster, Cracked and Split
Drawn Butter and Lemon
Red Bliss Potato Salad & Corn on the Cob*

VEGETARIAN

...Cosmic Filo Purse...

*Three-Grain Pilaf with Fresh Herbs, Mushrooms and Summer Squash
Roasted Red Pepper Coulis
Seasonal Vegetable*

*Spinach Ravioli- Locally Made
Fresh Tomato Basil Sauce and Asiago Cheese
Seasonal Vegetable*

*Butternut Squash Ravioli- Locally Made
Brown Butter, Oven-Dried Tomatoes and Asiago Cheese
Seasonal Vegetable*

*Wild Mushroom Ravioli - Locally Made
Basil Butter, Oven-Dried Tomatoes, Carmelized Onions and Asiago
Seasonal Vegetable*

*Stuffed Zucchini with Mixed Grains, Herbs and Roasted Vegetables
Red Pepper Couili
Grilled Asparagus*