



BANQUET DINNER MENU

ALL EVENT DINNERS INCLUDE ONE APPETIZER OR SALAD CHOICE, CHOICE OF TWO ENTRÉES AND ONE DESSERT.
WHEN CHOOSING MORE THAN ONE ENTRÉE, THE HIGHER ENTRÉE PRICE IS CHARGED FOR ALL MEALS.
NUMBERS FOR EACH ENTRÉE MUST BE GIVEN 14 DAYS INADVANCE TO ENSURE COUNTS AS ORDERED.

APPETIZERS, SOUPS AND SALADS (CHOOSE ONE)

NEW ENGLAND CLAM CHOWDER

BUTTERNUT SQUASH SOUP FRESH SAGE

RIGATONI PASTA CON VODKA

CARRIAGE HOUSE GARDEN SALAD

WELLESLEY 1910 CAESAR SALAD SHAVED PARMESAN, HERB CROUTONS

WELLESLEY CHOPPED SALAD

CHOPPED ROMAINE, CUCUMBER, TOMATO, ONION, BLEU CHEESE, LEMON THYME VINAIGRETTE

BURRATTA AND FIG SALAD

BABY ARUGULA, APRICOT COMPOTE, FRESH FIGS, SHAVED PROSUITTO, POMAGRANATE MOLASSES

BABY SPINACH AND PEAR SALAD

RADICCHIO, BLEU CHEESE, PINE NUTS, LEMON AND AVOCADO OIL VINAIGRETTE

BIBB LETTUCE SALAD WITH ORANGES

GOAT CHEESE, TOASTED ALMONDS, PICKLED RED ONION, LEMON AND AVOCADO OIL VINAIGRETTE

ENTRÉE (CHOOSE TWO)

SAUTÉED CHICKEN BREAST FRANCESE LEMON SAUCE AND CAPERS \$47

GRILLED BREAST OF CHICKEN BASIL BEURRE BLANC \$47

SEARED STATLER CHICKEN BREAST ENGLISH PEA AND PEAR TOMATO RAGOUT, THYME JUS \$47

BROILED ANGUS 8 OUNCE FILET OF BEEF MUSHROOM DEMI-GLACE \$65

GRILLED SIRLOIN STEAK CIPOLLINI ONION CONFIT \$56

*SLICED ROAST SIRLOIN OF BEEF MADEIRA SAUCE \$56

*SLICED ROAST TENDERLOIN OF BEEF MADEIRA SAUCE \$65

*ROAST PRIME RIB OF BEEF AU JUS, YORKSHIRE POPOVER \$56

SURF & TURF WITH PETITE FILET MIGNON AND TWIN CRAB STUFFED SHRIMP \$68

CLASSIC SURF N TURF WITH PETITE ANGUS BEEF FILET & STUFFED LOBSTER TAIL \$72

ROAST COLORADO RACK OF LAMB MUSTARD MINT CRUST \$68

BAKED NEW ENGLAND SCROD NANTUCKET CRUMBS, LEMON BEURRE BLANC \$47

BROILED SALMON FILLET RED PEPPER COULIS \$50

GRILLED SWORDFISH STEAK CITRUS CHIVE BUTTER SAUCE \$52

CRAB STUFFED LOBSTER TAIL LACED LEMON SAUCE \$58

BUTTERNUT SQUASH RAVIOLI \$47

QUINOA VEGTARIAN BOWL \$47

* ENTRÉE SELECTIONS MUST HAVE SIX (6) OR MORE ORDERED

ALL ENTREES SERVED WITH FINGERLING POTATOES,
SEASONAL VEGETABLE, WARM ROLLS AND BUTTER

HOUSE CHARGE & TAX ARE ADDITIONAL

DESSERTS

BROWNIE OR BLONDIE SUNDAE

TOPPED WITH FRENCH VANILLA ICE CREAM AND FRESH WHIPPED CREAM

APPLE CRISP

SERVED WITH FRENCH VANILLA ICE CREAM OR FRESH WHIPPED CREAM

RUSTIC APPLE TART

SERVED WITH VANILLA ICE CREAM OR FRESH WHIPPED CREAM

ALMOND TUILLE COOKIE ICE CREAM CUP

FRENCH VANILLA ICE CREAM, TOPPED WITH SEASONAL BERRIES

TULIP OF DARK CHOCOLATE GRAND MARNIER MOUSSE

SERVED WITH WHIPPED CREAM AND FRESH RASPBERRIES

STRAWBERRY GRAND MARNIER TRIFLE

VANILLA CAKE SOAKED IN GRANDE MARNIER WITH VANILLA CUSTARD, TOPPED WITH FRESH STRAWBERRIES AND WHIPPED CREAM

INDIVIDUAL NEW YORK STYLE CHEESECAKE

SERVED WITH FRESH STRAWBERRIES

CHOCOLATE MOLTEN CAKE

WITH VANILLA ICE CREAM

INDIVIDUAL LEMON MERINGUE TART

LACED WITH RASPBERRY SAUCE

TIRAMISU

ESPRESSO-SOAKED LADY FINGERS WITH MASCARPONE CHEESE

ASSORTED TEAS, REGULAR AND DECAFFEINATED COFFEES INCLUDED

ESPRESSO, CAPPUCCINO \$4.25PP ~ STATION FEE \$75