

# Entrées & Sides

Half Pan (h) Serves Up To 12 Guests

Full Pan (f) Serves Up To 24 Guests

## POULTRY *(market price may change)*

- Beer Braised Chicken h \$102 f \$204
- Marry Me Chicken h \$102 f \$204
- Braised Chicken Marsala h \$102 f \$204
  - (GF available)
- Braised Chicken Piccata h \$102 f \$204
- Braised Chicken in Pan Au Jus h \$102 f \$204
- Chicken Parmesan h \$100 f \$200
  - \*Pasta Ordered Separately
- Chicken Pot Pie h \$62 f \$124
- Chicken Tenders h \$50 f \$100
- Turkey in Pan Gravy h \$75 f \$150

## BEEF *(market price may change)*

- Hand Rolled Meatballs h \$90 f \$180
- Shepherd's Pie h \$75 f \$150
- Petite Filets of Beef h \$189 f \$378
- Braised Beef Tips (French Style) h \$189 f \$378
- Bourbon Glazed Steak Tips h \$189 f \$378

## PORK *(market price may change)*

- BBQ Pulled Pork\*\* h \$65 f \$130
- Pork Tenderloin h \$60 f \$120
  - w/Apple Chutney
- Pork Loin w/Apple Chutney h \$40 f \$80
- Baby Back Ribs h \$mkt f \$mkt
- Sliced Ham h \$60 f \$120
- Thick Cut Bacon h \$125 f \$250
- Breakfast Sausage h \$75 f \$150

## SEAFOOD *(market price may change)*

- Pan Seared Salmon h \$125 f \$250
- N.E. Style Baked Haddock h \$96 f \$192
- Stuffed Jumbo Shrimp h \$100 f \$200

## DIPS

- Traditional Onion Dip P \$8 q \$16
- Cheddar Beer p \$10 q \$20
- Spinach Artichoke p \$12 q \$24

## PASTA

- Baked Ziti h \$35 f \$70
- 603 Mac 'N Cheese h \$45 f \$90
- Gluten Free Mac 'N Cheese h \$60 f \$120
- Meat Lasagna h \$60 f \$120
- Three Cheese Lasagna h \$50 f \$100
- Chicken Broccoli Alfredo h \$60 f \$120
- Bowtie Pasta w/Veggies Scampi h \$50 f \$100

## STARCH

- House Fried Maine Potato Chips h \$20 f \$40
- House Fried Tortilla Chips (GF) h \$20 f \$40
- Garlic Mashed Potatoes h \$35 f \$70
- Oven Roasted Red Potatoes h \$35 f \$70
- Potatoes Au Gratin h \$40 f \$80
- Garden Vegetable Rice Pilaf h \$35 f \$70
- Garden Vegetable Rice (GF) h \$35 f \$70
- Quinoa w/Cranberries h \$35 f \$70
- Couscous w/Apple h \$35 f \$70
- Tater Tots h \$36 f \$72
- Breakfast Potatoes w/Onions + Peppers h \$40 f \$80
- French Toast/French Toast Bake h \$40 f \$80
- Dinner Rolls & Butter \$12/dozen
- Garlic Bread \$1.50/person

## VEGETABLE

- Asparagus *(seasonal)* h \$50 f \$100
- Sautéed Green Beans h \$35 f \$70
- Maple Glazed Carrots h \$55 f \$110
- Roasted Butternut Squash h \$35 f \$70
- Summer Squash & Zucchini h \$35 f \$70
- Roasted Root Vegetable Medley h \$40 f \$80
- Root Veggies w/Cran + Quinoa h \$45 f \$90
- Brussels Sprouts h \$35 f \$70
- Brussels Sprouts w/Bacon h \$40 f \$80
- Roasted Seasonal Vegetable h \$35 f \$70
- Eggplant Parmesan h \$50 f \$100
- Vegan "Lasagna" (GF) h \$60 f \$120

\*\*add Bulky Rolls + Coleslaw for +\$2 per person with the BBQ Pulled Pork

\*Prices do not include fees + tax

