

BOURNEDALE FUNCTION FACILITY MENU

COMPLIMENTARY

FRESH FRUIT/CHEESE & CRACKER DISPLAY

SEASONAL CRUDITE' assorted vegetables with garden herb dip
(INCLUDED WITH ALL FUNCTIONS)

PASSED HORS D'OERVES

(CHOOSE THREE)

SCALLOPS WRAPPED IN BACON

SPANIKOPITA

CRAB STUFFED MUSHROOMS

CHICKEN SATAY

PETITE VEGETABLE EGGROLLS with sweet & sour dipping sauce

ASPARAGUS TIPS wrapped in Italian smoked salami

ARTICHOKE, SUNDRIED TOMATO AND BOURSIN CHEESE atop pita chips

STEAMED PEKING RAVIOLIS with sweet soy dipping sauce

CRAB, CREAM CHEESE, AND SCALLION petite tarts

ALMOND, BRIE AND RASPBERRY in puff pastry

SMOKED SALMON with cucumber dill sauce on rye squares

CAPRESE SKEWER cherry tomato, buffalo mozzarella, basil & balsamic drizzle

DEEP FRIED ARTICHOKE HEARTS with sriracha aioli

GRILLED ASPARAGUS wrapped in prosciutto with parmesan & balsamic drizzle

EXTRA CHARGE FOR THE FOLLOWING CHOICES

CHILLED JUMBO SHRIMP with spicy cocktail sauce

LAMB CHOP "LOLLIPOPS" with mint pesto

CLAMS CASINO

GRILLED JUMBO SHRIMP with pineapple soy dipping sauce

OYSTERS ROCKEFELLER

MARINATED BEEF SATAY with horseradish cream

MAIN MEAL

**Menus are not limited to what is listed; your ideas may be incorporated,
upon approval of the chef.*

Vegetarian options are also available

CAPE COD CLAM BAKE

NEW ENGLAND CLAM CHOWDER

STEAMED CLAMS

1 ¼ POUND BOILED LOBSTER

- OR -

12 OUNCE GRILLED BLACK ANGUS NEW YORK SIRLOIN

CLASSIC CAESAR SALAD AND PEAR SALAD

CHOICE OF VEGETABLE

CHOICE OF POTATO OR RICE

SOUP STATION

CLAM CHOWDER

ITALIAN WEDDING

BUTTERNUT SQUASH

BROCCOLI CHEDDAR

MINISTRONE

FARMERS VEGETABLE

PASTA SAUTE' STATION

MADE TO ORDER PASTA CREATIONS FOR YOUR GUESTS ENJOYMENT!

Prepared in front of the guests, by the chefs at the sauté' station

INGREDIENT CHOICES CAN INCLUDE

SHRIMP

CHICKEN BREAST

ROASTED RED PEPPERS

ASPARAGUS TIPS

STEAMED BROCCOLI

SAUTED ONIONS

MUSHROOMS

CHOICE OF 2

MARINARA SAUCE

ALFREDO SAUCE

GARLIC BUTTER

PESTO SAUCE

CHOICE OF PASTA

BOWTIE

GIMELLI

RAVIOLI

Parmesan cheese is available for garnishing

MASHED POTATO STATION

MASHED POTATOES, CHIVES, SOUR CREAM, BACON BITS

BLUE CHEESE CRUMBLES, CHEDDAR CHEESE MUSHROOM GRAVY & BUTTER

CARVING STATION

(CHOOSE TWO)

ROAST PRIME RIB or ROAST BEEF with au jus gravy & horseradish sauce
BONELESS ROASTED LEG OF LAMB with mint sauce
ROASTED PORK with grain mustard sauce
BAKED SPIRAL HAM with mustard and sweet pineapple sauce
ROAST TURKEY BREAST with turkey gravy & cranberry chutney

ENTREES

(CHOOSE TWO)

BEEF ENTREES

GRILLED BLACK ANGUS NEW YORK SILROIN
CARVED BEEF TENDERLOIN
PORK LOIN MEDALLIONS
Served with béarnaise sauce, bordelaise sauce or brandy peppercorn sauce

CHICKEN ENTREES

CHICKEN PICCATA
Pan seared chicken breast with a light buttery lemon caper sauce
CHICKEN MARSALA
Pan seared chicken breast with Marsala wine sauce loaded with button mushrooms
CHICKEN SALTIMBOCA
Chicken breast wrapped in prosciutto & sage with Madeira mushroom sauce
BAKED STUFFED CHICKEN BREAST
Stuffed with spinach, artichoke hearts, cheddar, gouda & parmesan cheeses
served with roasted garlic tomato coulis

SEAFOOD ENTREES

SHRIMP SCAMPI
GRILLED SWORDFISH with maitre'd butter
GRILLED SALMON with dill hollandaise sauce
BAKED CAPE SCROD topped with ritz crackers and lobster newburg sauce
STUFFED FILET OF SOLE stuffed with crab & spinach with lemon sauce
LOBSTER MAC N' CHEESSE

CARVING STATION & ENTREES INCLUDE

CHOICE OF VEGETABLE
CHOICE OF POTATO OR RICE
CLASSIC CEASAR SALAD AND FRESH PEAR SALAD
ROLLS AND BUTTER
COFFEE AND TEA STATION

VEGETABLE CHOICES

STEAMED VEGETABLE MEDLEY
FRESH STEAMED PETITE BABY CARROTS with tarragon butter
ASPARAGUS with light hollandaise sauce
ROASTED GARDEN VEGETABLE MIX
PUREED SWEET BUTTERNUT SQUASH
GREEN BEAN ALMONDINE

POTATO AND RICE CHOICES

CLASSIC BAKED POTATO
BAKED STUFFED POTATO
OVEN ROASTED RED BLISS POTATOES
AU GRATIN POTATOES
STEAMED BABY RED POTATOES with parsley butter
RICE PILAF
MAC N' CHEESE
FRENCH FRIES drizzled with ranch and buffalo sauces

ADDITIONAL SALADS
(EXTRA CHARGE)

ANTIPASTO SALAD DISPLAY

A beautiful arrangement of olives, tomatoes, artichoke hearts, red roasted peppers, buffalo mozzarella, Italian meats and cheeses all arranged over a bed of crisp romaine lettuce

FRESH FRUIT SALAD DISPLAY

A bountiful assortment of fresh seasonal fruits, beautifully displayed

DESSERT BAR
\$5.00 pp

ICE CREAM SUNDAE BAR with brownies
CHOICE OF ICE CREAM FLAVOR(S)

TOPPINGS MAY INCLUDE

HOT FUDGE, CARAMEL, MARSHMALLOW, CHERRIES, WALNUTS, JIMMIES,
WHIPPED CREAM specialty candies may be made available upon request