

The Bournedale Function Facility Menu

COMPLIMENTARY

Fresh Fruit/Cheese & Cracker Display
Seasonal Crudit  - Assorted vegetables with garden herb dip

HORS D'OEUVRES

Pick 3

Scallops Wrapped in Bacon
Spanakopita - spinach & feta wrapped in a flaky filo dough
Crab Stuffed Mushrooms
Chicken Satay - baked chicken strips on a skewer drizzled with peanut thai sauce
Vegetable Egg Rolls - bite size with sweet & sour sauce
Artichoke, sundried tomato boursin cheese spread - atop a pita chip
Peking Ravioli - steamed and served with sweet soy dipping sauce
Crab Tarts - crab, cream cheese and scallions served in a filo pastry tart
Raspberry Brie - Brie, raspberry jam and chopped almond in a puffed pastry
Caprese Skewer - cherry tomato, buffalo mozzarella and basil drizzled with balsamic glaze
Deep Fried Artichoke Heart served with sriracha aioli
Grilled Asparagus - wrapped in prosciutto or salami drizzled with parmesan balsamic glaze

We offer the following items at an additional cost

Jumbo Shrimp - chilled and served with a spicy cocktail sauce
Lamb Chop Lollipops - bite size lamb chops served with a mint pesto
Clams Casino
Jumbo Shrimp - Grilled and served with a pineapple soy sauce
Oysters Rockefeller
Beef Satay - marinated and served with a horseradish cream

RAW BAR - Market Prices

Shrimp, Oysters, Little Necks, Crab Legs

MAIN MEAL

CHOOSE ANY TWO ENTREES WITH *

CARVING STATION ENTREES

Roast Beef with Au Jus Gravy & Horseradish Sauce*
Roasted Turkey Breast with Gravy & Cranberry Chutney*
Roasted Pork with Grain Mustard Sauce*
Carving Ham with Mustard and Sweet Pineapple Sauce*
Prime Rib with Au Jus Gravy & Horseradish Sauce
Boneless Roasted Leg of Lamb with Mint Sauce

BEEF

Grilled Black Angus New York Sirloin
Beef Tenderloin
Pork Loin Medallions*
Served with Béarnaise, Bordelaise or a Brandy Peppercorn Sauce

CHICKEN

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 Saltimbocca*
Chicken Breast wrapped in Prosciutto and Sage with a Madeira Mushroom Sauce
Baked Stuffed Chicken Breast*
Chicken Breast stuffed with Brie Cheese and Apples
served with Roasted Garlic Tomato Coulis

SEAFOOD

Shrimp Scampi*
Grilled Swordfish with Maître's Butter*
Grilled Salmon with Dill Hollandaise Sauce
Baked Cape Scrod topped with Ritz Crackers and Lobster Newburg Sauce*
Baked Filet of Sole stuffed with Crab and Spinach & topped with a Lemon Sauce*

*Vegetarian options are also available

Included with two Entrees

Vegetable

Choose one

Steamed Vegetable Medley
Petite Baby Carrots steamed with a Tarragon Butter
Asparagus with Light Hollandaise Sauce
Roasted Garden Vegetable Mix
Sweet Butternut Squash
Green Bean Almandine

Potato or Rice

Choose one

Classic Baked Potato
Baked Stuffed Potato
Oven Roasted Red Bliss Potatoes
Au Gratin Potatoes
Rice Pilaf

Salad

Both salads are included in cost

Classic Caesar *
Tossed Salad with Apples *

Baked Dinner Rolls & Butter *

Coffee & Tea Station *
available during cocktail hour and reception

Additional Salads

(additional cost)

Antipasto salad display

Olives, Tomatoes, Artichoke hearts, Roasted Red Peppers, Buffalo Mozzarella, Italian Meats and Cheeses arranged over a bed of Crisp Romaine Lettuce

Fresh fruit salad display

An assortment of fresh seasonal fruits

CAPE COD CLAM BAKE - Market Prices

New England Clam Chowder

Steamed Clams or Mussels

1 ¼ pd. Boiled Lobster

-or-

12 Ounce Grilled Black Angus New York Sirloin

Caesar Salad and Tossed Salad

Choice of Vegetable

Choice of Potato or Rice

SOUP STATION

\$6 per person

Clam Chowder, Italian Wedding, Butternut Squash, Broccoli Cheddar,

Minestrone, Farmers Vegetable

PASTA SAUTE' STATION

\$10 per person

Made to order pasta creations prepared by the chefs in front of your guests.

Ingredient Include:

Shrimp, Chicken Breast, Roasted Red Peppers, Asparagus Tips, Steamed Broccoli,

Sautéed Onions, Mushrooms, Garlic, Artichoke Hearts

Sauce Choices - Pick 2

Marinara, Alfredo, Garlic Butter, Pesto

Pasta Choices

Bowtie

Gemelli

Ravioli

Parmesan Cheese will be provided for garnishing.

MASHED POTATO STATION

\$6 per person

Mashed Potato or Mashed Sweet Potato

Toppings

Diced Chives, Sour Cream, Fresh Bacon Bits, Blue Cheese Crumbles, Cheddar Cheese,
Butter & Mushroom Gravy

MACARONI & CHEESE BAR

\$6 per person

Homemade Macaroni & Cheese with your choice of meats

Choose Two: Lobster, Chicken, Ham, Shrimp

Toppings

Mushrooms, Spinach, Bacon Bits, Hot Sauce, Onions, Cheddar Cheese,
Diced Scallions & Broccoli

DESSERTS

Ice Cream Sundae Bar

\$6 per person

Your choice of Ice Cream Flavors & Homemade Brownies

Toppings

Hot Fudge, Caramel, Marshmallow, Cherries, Jimmies, Whipped Cream, Walnuts,
Specialty Candies may be provided upon request