

SI's Buffet \$85.00

PASSED HORS D'OEUVRES for your cocktail hour – *Please select 3*

Mini New England Fish Cakes

Stuffed Mushrooms

Scallops and Bacon

Skewers of Mozzarella, Basil and Cherry Tomato

Mini Meatballs

Tomato Bruschetta

Chicken Tender with Dipping Sauce

Bacon Wrapped Water Chestnuts

FIRST COURSE – *Please select 1*

- Cape Cobb Salad- *dried cranberries, pecans, apples, bits of pancetta, blue cheese crumbles with a seasonal vinaigrette*
- Field Green Salad- *field greens, goat cheese, and seasonal vinaigrette*
- Iceberg Wedge Salad- *Gorgonzola cheese, raisins, grape tomatoes, pistachios and blue cheese dressing*
- Caesar Salad
- New England Clam Chowder
- Haddock Chowder

BUFFET ENTREES – *Please select 3*

Baked Rolls with whipped butter with your meal

Freshly brewed coffee

Chef's Choice Starch and Vegetable

FROM THE SEA

Baked Stuffed Shrimp- *jumbo shrimp, stuffed with shrimp, house lardons, herbs*

Seafood Stew- *mussels, shrimp, scallops, sofritos, green peas, lemon, fluffy saffron rice, chorizo*

Grilled Atlantic Salmon- *lemon herbed butter, seasonally sautéed vegetables, rice pilaf*

FROM THE LAND

Slow Roasted Beef Tenderloin- *roasted shallot and rosemary jus, mashed potatoes, & vegetable*

Chicken Oscar- *breaded scaloppini with lobster, spinach and béarnaise sauce*

Slow Roasted Duck- *with a ginger and pomegranate glaze*

FROM THE LAND AND SEA

Steak & Baked Stuffed Shrimp- *spinach, béarnaise sauce*

Prices & Policies subject to change

*All charges are subject to taxable 20% administrative fee, and a 7% Massachusetts sales tax
Administrative Fee is not a gratuity and is not distributed to service staff*

SI's Plated B \$92.00

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- Haddock Chowder

ENTREES – *Please select 2 (\$5.00 surcharge for a third entrée selection)*

All Entrees served with starch & seasonal vegetable, baked rolls with whipped butter, coffee and assorted hot teas

FROM THE SEA

Grilled Halibut- *creamed corn puree, onion soubise, vegetables & blueberry compote*

Atlantic Salmon Filet- *honey, lime, & chipotle roasted, seasonal baked squash, and cilantro vinaigrette*

Lemon Sole- *francaise style with lobster meat, vermouth butter, roasted fennel*

FROM THE LAND

Cordon Bleu Chicken- *stuffed with green apples & soft ripened goat cheese, roasted seasonal vegetable, truffled jus*

Slow Roasted Breast of Duckling- *lardon collards, buttered corn cake, sugared tomatoes, and orange mustard sauce*

Prime Rib of Beef- *roasted shallot & rosemary jus, horseradish mashed potato and vegetables*

Filet Mignon- *Malbec demi, Yukon whipped potato and vegetables*

FROM THE LAND AND SEA

Surf & Turf- *grilled petite filet, butter poached lobster, black garlic butter, asparagus and whipped potato*

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SI's Plated A \$88.00

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Scallops and Bacon

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Mini Meatballs

Tomato Bruschetta

Chicken Tender with Dipping Sauce

Bacon Wrapped Water Chestnuts

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FROM THE SEA

Grilled Salmon- *sweet chili roasted vegetables and house fried rice*

Baked Stuffed Jumbo Shrimp- *crab & shrimp stuffing, garlic, lemon & herbed butter, rice pilaf*

Grilled Swordfish- *roasted mushroom risotto, and seasonally sautéed vegetables*

FROM THE LAND

Chicken Oscar- *boneless breast, sautéed, topped with lobster, spinach and rice pilaf*

Slow Roasted Breast of Duck- *yuzu marmalade glaze, vegetable risotto, Napa cabbage, brown pork gravy*

Grilled Bistro Steak- *haricot verts, whipped potato, house steak sauce finished with a garlic herb butter*

FROM THE LAND AND SEA

Sirloin & Shrimp- *grilled sirloin, baked stuffed shrimp, Malbec demi, smoky drawn butter, Yukon whipped potato & vegetables*

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