

BEECHWOOD HOTEL
Nothing like you expect. Everything you deserve.

Plated Dinner Menu

*All Entrées includes Salad, Dessert and Beverage
Appetizers and Intermezzos are an additional charge per person*

Appetizers

(choice of one)

*Chef's Specialty Seasonal Soups
New England Clam Chowder
Sausage Ravioli with Sundried Tomato Pesto Cream
Butternut Squash and Crabmeat Bisque
Three Onion Soup
Crab Cakes with Chipotle Pepper Aioli
Jumbo Gulf Shrimp Cocktail
Smoked Duck and Red Pepper Coulis on Belgian Endive
Seared Tuna Loin, Avocado and Asian Pear with a Wasabi Barbeque*

Salads

(choice of one)

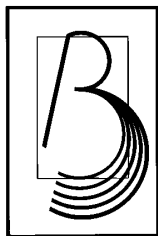
*Mixed Field Greens with Sliced Vegetables and Choice of Dressings
Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons
Italian Plum Tomatoes with Fresh Mozzarella, Basil and Balsamic Vinaigrette
Spinach Salad with Warm Wild Mushroom and Bacon Dressing
Cucumber, Heirloom Tomato, Sunflower Oil and Dill*

Intermezzo Sorbet

*Chef's Selection of Raspberry, Kiwi or Lemon
Served in a Sugar Rimmed Glass*

The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness.

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Plated Dinner Menu

(Continued)

Entrées

(choice of two)

- Vegetable Strudel with Smoked Tomato Basil Coulis*
Spinach and Roasted Garlic Ravioli with Roasted Roma Tomato and Marinated Artichoke
Pan Fried Eggplant with Garlic Spinach, Marinated Tomato and Fresh Mozzarella
Chicken Your Way: Parmesan, Marsala, Piccata or Brown Sugar Cajun Grilled
Baked Haddock with a Lemon Chardonnay Sauce
Herb Crusted Breast of Chicken with Spinach Boursin Stuffing and Bordelaise Sauce
Chicken Oscar
Chicken Mediterranean
Lobster Ravioli served with Lobster Sauce
Cedar Seared Atlantic Salmon with Caramelized Apple and Red Onion Chutney
Cajun Crusted Swordfish Steak with a Cajun Dill Butter Sauce
Roast Prime Rib of Beef au Jus and Horseradish Cream (minimum 15 guests)
Sliced Roast New York Sirloin with Caramelized Shallot Sauce
Bone in Pork Loin with Apple Molasses Glaze and Golden Raisin Compote
8oz Filet Mignon of Beef with Blue Cheese Demi Glace
6oz Petite Filet Mignon with Chicken your Way
6 oz. Petite Filet Mignon and Three Baked Stuffed Shrimp
6 oz. Petite Filet Mignon with a Maine Lobster Tail and Drawn Butter

All entrees are served with Freshly Baked Rolls and Butter

Chef's choice of Seasonal Vegetables and Potato or Rice

Additional Vegetarian, Dietary Restricted, and Kosher entrées are available upon request

Dessert

(choice of one)

- Tiramisu with Crème Anglais*
Carrot Cake with Whipped Cream
Chocolate or White Chocolate Mousse
Cheesecake with Strawberries
Key Lime Pie
Boston Cream Pie
Spiced Apple Blossom
Triple Chocolate Truffle Torte
Assorted Pastry Trays (additional fee per table)

Beverage

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

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Dinner Buffet *(25 person minimum)*

Soup

(choice of one)

Chef's Soup du Jour
Butternut Squash and Crabmeat Bisque
New England Clam Chowder

Accompaniments

Freshly Baked Rolls and Breads
Chef's Selection of Potato or Rice
Chef's Selection of Seasonal Vegetables

Specialty Salads

(choice of two)

*Mixed Field Greens with Sliced Vegetables
and Choice of Dressings*
Marinated Vegetable Salad
Marinated Tomato, Cucumber and Feta Salad
Spinach and Mushroom Salad
*Classic Caesar Salad with Freshly Grated
Parmesan Cheese and Garlic Croutons*
Grilled Mushroom Salad
Pesto Potato Gnocchi Salad

Entrees

(Choice of Three)

Chicken Your Way: Parmesan, Marsala, Piccata or Brown Sugar Cajun Grilled
New England Baked Haddock
Cedar Plank Salmon with Grilled Caramelized Apple and Red Onion Chutney
Spinach and Roasted Garlic Ravioli with Roasted Roma Tomato and Marinated Artichoke
Tri-Colored Gnocchi Primavera
Asian Vegetable and Lo Mein Stir Fry
**Pork Loin with Apple Molasses Glaze*
**New York Sirloin of Beef with Béarnaise Sauce or Horseradish Cream*
**Roast Prime Rib of Beef au jus*

**Carving Station Available - Additional Fee*

Desserts

(choice of two)

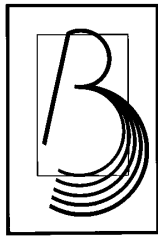
Chocolate or White Chocolate Mousse
Triple Chocolate Truffle Torte
Cheesecake with Strawberries
Lemon Berry Mascarpone Cake
Carrot Cake
Boston Cream Pie

Beverage

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas

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Dinner Buffets

Italian Buffet

Minestrone Soup
Classic Caesar Salad with Freshly Grated
Parmesan Cheese and Garlic Croutons
Fresh Antipasto Display
Sausage Cacciatore served with Penne Pasta
Shrimp and Scallop Scampi over Linguini
Chicken Piccata
Vegetable Medley
Fresh Baked Garlic Bread with
Melted Mozzarella Cheese
Assorted Italian Pastries and Desserts

Taste of Asia

Sweet and Spicy Vegetable Soup
Hoisin Marinated Snow Pea, Ginger
Carrot and Lo Mein Salad
Teriyaki Beef and Vegetable Stir Fry
Orange Chicken
Chicken Fried Rice and White Rice
Vegetarian Spring Rolls
Sesame Dusted Macaroons and
Ginger Asian Pear Brulee

New England Clambake

New England Clam Chowder
Mixed Field Green Salad with Choice of Dressings
Homemade Coleslaw
Freshly Baked Cornbread
Baked Potato
BBQ Breast of Chicken
Steamed Lobster (1.25 pounds)
Corn on the Cob (seasonal)
Blueberry Crumble
Strawberry Shortcake

Add Steamers for an
additional fee per person.

Ocean Fresh

New England Clam Chowder
Mixed Field Greens with Choice of Dressings
Fresh Cibatta Bread
Shrimp and Scallop Scampi served over Linguine
Baked Haddock
Chicken Your Way: Parmesan, Marsala, Piccata,
Brown Sugar Cajun Grilled
Split Baked Potato
Vegetable Medley
Cheesecake with Assorted Toppings

All of the above served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas

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