

**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 \$3.00*

*New England Clam Chowder \$4.00*

*Sausage Ravioli with Sundried Tomato Pesto Cream \$4.00*

*Butternut Squash and Crabmeat Bisque \$5.00*

*Three Onion Soup \$5.00*

*Crab Cakes with Chipotle Pepper Aioli \$5.00*

*Jumbo Gulf Shrimp Cocktail \$6.00*

*Smoked Duck and Red Pepper Coulis on Belgian Endive \$6.50*

*Seared Tuna Loin, Avocado and Asian Pear with a Wasabi Barbeque \$8.00*

***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*

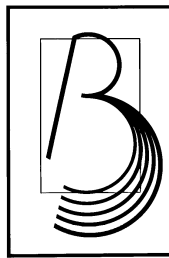
***Intermezzo Sorbet***

*Chef's Selection of Raspberry, Kiwi or Lemon*

*Served in a Sugar Rimmed Glass \$4.00*

***Pricing is per person unless otherwise noted***

*The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness.  
All prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.*



## BEECHWOOD HOTEL

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### ***Plated Dinner Menu***

*(Continued)*

#### ***Entrées***

*(choice of two)*

- Vegetable Strudel with Smoked Tomato Basil Coulis \$25.95*  
*Spinach and Roasted Garlic Ravioli with Roasted Roma Tomato and Marinated Artichoke \$25.95*  
*Pan Fried Eggplant with Garlic Spinach, Marinated Tomato and Fresh Mozzarella \$25.95*  
*Chicken Your Way: Parmesan, Marsala, Piccata, Brown Sugar Cajun Grilled \$27.95*  
*Baked Haddock with a Lemon Chardonnay Sauce \$27.95*  
*Herb Crusted Breast of Chicken with Spinach Boursin Stuffing and Bordelaise Sauce \$28.95*  
*Chicken Oscar \$28.95*  
*Chicken Mediterranean \$29.95*  
*Lobster Ravioli served with Lobster Sauce \$29.95*  
*Cedar Seared Atlantic Salmon with Caramelized Apple and Red Onion Chutney \$29.95*  
*Cajun Crusted Swordfish Steak with a Cajun Dill Butter Sauce \$31.95*  
*Roast Prime Rib of Beef au Jus and Horseradish Cream (minimum 15 guests) \$36.95*  
*Sliced Roast New York Sirloin with Caramelized Shallot Sauce \$35.95*  
*Bone in Pork Loin with Apple Molasses Glaze and Golden Raisin Compote \$34.95*  
*8oz Filet Mignon of Beef with Blue Cheese Demi Glace \$40.95*  
*6oz Petite Filet Mignon with Chicken your Way \$36.95*  
*6 oz. Petite Filet Mignon and Three Baked Stuffed Shrimp \$43.95*  
*6 oz. Petite Filet Mignon with a Maine Lobster Tail and Drawn Butter \$63.95*

*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 \$13.00 per table)*

#### ***Beverage***

*Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas*

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