

Entrées

(All our entrees and sides can be served as a buffet, family style or as a plated sit-down dinner)

From the wood-fired grill, pan or oven roasted...

Angus beef tips with Asian style marinade and grilled, or braised in pinot noir

Pan roasted chicken with rosemary, lemon and garlic

Pork loin roasted with garlic, rosemary and oranges

Chicken breast cranberry, apple and sage stuffed

Quinoa and tofu stuffed bell pepper

Kyoto roasted sweet potatoes with miso, ginger and scallions

Chicken breasts Caribbean-style jerk, mango barbecue, or southwestern rub

Pork tenderloin cranberry and pear relish

Lamb rosemary, garlic, sea salt and cracked pepper*

Grilled or pan seared filet mignon* or New York strip* with sauce bordelaise, garlic butter, or béarnaise

Tenderloin of Beef* / Prime Rib of Beef* (to be carved with a variety of sauces)

From the Chatham Fish Docks

Atlantic Salmon with caramelized pineapples or with an herb crust

Mediterranean style Cod* with tomatoes, grilled lemons, capers, roasted garlic & olives

Pistachio encrusted Haddock* with pineapple beurre blanc

Skewers of swordfish, shrimp or both brushed with herb infused oil and grilled lemons*

Local fresh haddock*, cod*, tuna*, swordfish*, halibut*, striped Bass* (Based on availability and market price)

(Any of our seafood dishes can also be served with beurre blanc, tropical fruit salsa, or picatta with lemon and capers)

Our Buffets include the following...

Hearth fresh rolls and butter

Choice of Caesar or salad of mixed field greens

Selection of two or three entrees

Roasted or grilled seasonal vegetable

Choice of roasted red bliss potatoes, fingerling or mashed potatoes, wild rice, rice pilaf or pasta

Entrees	Price Per Person
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2	\$48
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3	\$58
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Entrees with an asterisk* require an upcharge / price vary

Please inquire about pricing for family-style and plated dinners.