

Dinner Stations

\$44.95

Pasta Station-

Choice of Two Tri-Colored Cheese Tortellini

Pastas: Penne
Bow Tie

Choice of Three Alfredo Sauce Pesto Cream Sauce
Sauces: Wild Mushroom Ragout Marinara Sauce
White Clam Sauce

**Served with Focaccia*

Butcher Block Carving Station

Choice of Two: Honey Glazed Baked Ham with a Pineapple Rum Glaze
Jerk Rubbed Pork Loin with a Warm Corn Relish
Herb Roasted Turkey Breast with Sage Pan Gravy & Cranberry Relish
Add \$5: Herb Crusted Rack of Lamb served with a Mint Demi
Add \$8: Roasted Tenderloin served with a Wild Mushroom Demi
Add \$5: Herb Roasted Prime Rib with a Au Jus

Served with appropriate starch and seasonal vegetable-

Soup & Salad Station

Select One: Nonantum New England Clam Chowder
Gazpacho
Butternut Bisque
Add \$5: Lobster Bisque

Choice of Two: Hand Tossed Caesar Salad
Mixed Field Greens
Platter of Fresh Garden Tomato, Buffalo Mozzarella, Fresh Basil and drizzled with Balsamic Vinaigrette
Spinach Salad with Maine Blueberries, Strawberries, Goat Cheese, Candied Pecans and Champagne Vinaigrette

Live Seafood Action Pasta Station:

For this station please add an additional \$17 per person
Your guest chooses their favorite combination of Scallops, Shrimp, Lobster, and Assorted Vegetables- Our Chef cooks it to order!

Seafood Station **For this station, please add an additional \$15 per person**

Choice of Two: Baked Stuffed Haddock with a Lobster Veloute
Grilled Scallops with a Citrus Lime Glaze
Grilled Salmon with a Cranberry Thyme Glaze
Stuffed Shrimp

Served with appropriate starch and seasonal vegetable

*The prices above are per person, and do not include 7% tax or a 20% gratuity.
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Entrée Selections (Priced Individually)

Includes One: Mixed Greens Salad
Spinach Salad topped with Maine Blueberries, Strawberries, Goat Cheese,
Pecans, with a Champagne Vinaigrette
Nonantum New England Clam Chowder
Seasonal Chilled Fresh Fruit plate

Optional Enhancements: Lighthouse Salad **\$5.00**
Lobster Bisque **\$10.00**
Shrimp Martini **\$11.00**
Sliced Garden Tomato, Buffalo Mozzarella, Fresh Basil and drizzled with
Balsamic Vinaigrette **\$5.00**

Optional Sorbet Course: Choice of one:
Lemon, Raspberry, or Seasonal Choices **\$5.00**

Beef Wellington **\$49.95**
Filet Mignon and Mushroom Duxelle wrapped in Puff Pastry with Demi Glace

Tenderloin of Beef **\$47.95**
Sliced and served with a Wild Mushroom and Zinfandel Demi Glace

Prime Rib Roast of Beef Au Jus **\$43.95**
Slowly roasted and cooked to medium rare

Entrée Duos

- Petit Filet topped with Jumbo Shrimp and finished with a Béarnaise Sauce **\$51.95**
- Petit Filet topped with Scallops in a Brown Butter Sauce **\$49.95**
- Petit Filet topped with Fresh Lobster Meat in a Butter Garlic Sauce **\$54.95**

Two Textured Duck **\$39.95**
Served with a Raspberry Port Sauce.

Herb Crusted Rack of Lamb **\$44.95**

Wasabi Sesame Seared Tuna **\$Market**

** Each Entrée Served with Chef's Choice of Starch and Vegetable **

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Entrée Selections Continued...

Chicken Cordon Bleu Filled with Baked Virginia Ham and Swiss Cheese.	\$35.95
Chicken Florentine Filled with Spinach and Wild Rice, Garnished with Creamy Rosa Sauce and Sun Dried Tomatoes	\$35.95
Chicken Oscar Topped with Asparagus, Crabmeat and Hollandaise Sauce.	\$38.95
Jerk Chicken with Corn Bread and a Pineapple Lime Sambel	\$36.95
Fresh Steamed Maine Lobster	Market Price
Baked Stuffed Maine Lobster With Seafood Stuffing	Market Price
Baked New England Haddock With a Butter Crumb topping	\$36.95
With Seafood Stuffing topped with Lobster Sauce	\$39.95
Oven Roasted Salmon Cedar planked with Cranberry Thyme Glaze or with a Cucumber Dill Relish	\$39.95
Grilled Swordfish Served with a Fresh Mango Salsa or with a Light Lemon Butter	\$41.95
Vegetarian Strudel Grilled Vegetables tossed in Light Vinaigrette, wrapped in Phyllo dough and placed on a roasted Tomato Marinara.	\$29.95
Vegetable Tofu Curry Red or Green Curry served with Rice With Shrimp, Scallops, and Mussels	\$29.95
	\$37.95

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Buffet Dinners

Included with all Buffets:

**Choice of
Three** Caesar Salad
Mixed Field Greens
Spinach Salad with Maine Blueberries, Strawberries, Candied Pecans, Goat Cheese
with a Champagne Vinaigrette
Platter of Sliced Garden Tomato, Buffalo Mozzarella, Fresh Basil and
drizzled with Balsamic Vinaigrette

**Choice of
Two:** Scalloped Potatoes
Wild Rice Blend
Roasted Garlic Whipped Potatoes
Maple Roasted Sweet Potatoes
Oven Roasted Red Bliss Potatoes

**Choice of
Two:** Zucchini, Summer Squash, and Roasted Red Pepper Medley
Baked Butternut Squash
Green Beans Almondine
Grilled Asparagus

Carriage Inn Buffet

\$49.95

**Choice of
Three:** Lobster Ravioli with Lobster Veloute Sauce
Grilled Portobello Mushrooms topped with Grilled Vegetables, Feta Cheese,
and Roasted Red Pepper Coulis.
Jerk Rubbed Chicken
Grilled Salmon topped with a Cranberry Thyme Glaze
Roasted Duck served with a Raspberry Port Sauce
Tenderloin Medallions with a Brandy Peppercorn Sauce
Pork Loin Stuffed with Fresh Apples and Sage
(Topped with a Dark Rum Cider Glaze)

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Buffet Dinners continued....

Portside Buffet

\$44.95

Choice of Chicken Florentine
Three: Baked Haddock with a Lemon Butter Crumb Topping
Sliced Sirloin with a Mushroom Demi
Shrimp Scampi
Vegetable Tofu Curry
Blueberry BBQ Ribs

Specialty Buffet Enhancements

\$75.00 Attendant Fee Per Station

Butcher Block Carving Station (For this station, add an additional \$10.00 per person)

Choice of Prime Rib served with Au Jus
Two: Herb Roast Turkey with Pan Gravy and Cranberry Relish
Pork Loin with Caramelized Apples and Onions
Honey Glazed Baked Ham with Pineapple Rum Glaze
Rack of Lamb

Live Action Seafood Pasta Station

(For this station, add an additional \$15.00 per person)

Your guest chooses their favorite combination of Scallops, Shrimp, Lobster, and Assorted
Vegetables.
Our Chef cooks it to order!

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New England Style Lobster Bake

Preludes:

Fresh Garden Salad
Nonantum New England Clam Chowder

Sides:

Corn on the Cob
Baked Maine Potato with Sour Cream
Rolls and Butter

The Main Course:

Steamed Mussels and Clams
Steamed 1 1/2lb Maine Lobster, 1/2 Roasted BBQ Chicken, or NY Sirloin

Dessert:

Strawberry Shortcake

With Homemade Biscuits and Fresh Whipped Cream

\$65.95 on the Lobster Pit

\$56.95 Inside

*Additional Lobster: \$21.00 each

*Additional Chicken or Steak: \$15.00 each

***Lobster Bakes In the Rough** (cooked on the pit) requires a minimum of 50 people.

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